

**Obstetrics and Gynaecology Society in Wales (OGSW)
Autumn 2024 Conference**



**OGSW Conference - Fri 8th Nov 2024
Liberty Stadium, Plasmarl, Swansea, SA1 2FA**

Registration of attendance	
Title	
Surname	
Name	
Position	
Hospital / Health Board	
Correspondence Address (including postcode)	
Contact Telephone	
Contact Email	
Please state any dietary requirements	

Conference Fees		Please X which applies
OGSW Member (Drs)	£35	
Non-Member (Drs)	£55	
Other HCP's	£25	
Students	£10	

Please note payments will be by BACS transfer.

Payment details will be issued to you directly upon receipt of the registration form.

Please comment below if you need to pay by an alternate method.

If you would like to become a member of OGSW please comment below and information will be sent to you regarding this.

Hotel Options

We are working with Norton House to host our evening meal and social plans. They have a number of rooms available for attendees.

Some alternate locations are also listed below for if Norton House reaches capacity.

Norton House – nortonhousehotel.co.uk 01792 404 891

The Oyster House – oysterhousemumbles.com 01792 823 159

Tides Reach Guesthouse - tidesreachguesthouse.com 01792 404 877

Langland Road B&B – langlandroad.co.uk 01792 361 170

Please return completed form to SBU.Wisdom@wales.nhs.uk

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Autumn 2024 Conference**



OGSW Conference - Fri 8th Nov 2024

Liberty Stadium, Plasmarl, Swansea, SA1 2FA

Evening Social and Meal

Fri Nov 8th 2024 at 1830

Norton House, Mumbles, Swansea, SA3 5TQ

With live music from some of our very own team and some salsa dancing!

Please feel welcome to invite your +1's to this social event.

2 Courses - £30 3 Courses - £33

Name / Names of Attendees

Allergies / Dietary Requirements

Please X the boxes below to show your choice/s

Starters		
Soup of the day served with Crusty Bread	<input type="checkbox"/>	can be made V, GF, VG
Chicken Liver Parfait with Crostini	<input type="checkbox"/>	can be made GF
Prawn cocktail with avocado mousse	<input type="checkbox"/>	GF
Beetroot Tart, Shallots and Red Wine (VG)	<input type="checkbox"/>	VG
Main Course		
Lamb Shoulder with Salsa Verdi and dauphinoise potatoes and seasonal vegetables	<input type="checkbox"/>	GF
Pan fried hake with a herb crust, truffle mash and seasonal vegetables	<input type="checkbox"/>	
Wild mushroom Risotto and Cep crisps	<input type="checkbox"/>	V, GF, VG
Pan fried chicken breast with dauphinoise potatoes, mushroom ketchup jus	<input type="checkbox"/>	GF
Dessert		
Lemon and lime cheesecake	<input type="checkbox"/>	
Madeira Poached Pear with Hot Chocolate Sauce	<input type="checkbox"/>	VG, GF
Crème Brulee with Homemade short bread	<input type="checkbox"/>	Can be made GF
Trio of ice-cream /Sorbet	<input type="checkbox"/>	GF, can be made VG

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