



# PVS Spring Meeting 2025 Registration

## 19<sup>th</sup> & 20<sup>th</sup> March – Radisson Hotel, Durham

Please note that **ALL** registrations for this meeting will be made via the PVS Website, where full instructions are available.

[www.pigvetsoc.org.uk](http://www.pigvetsoc.org.uk)

When registering, you will be asked to select various options:-

	Members	Non-Members
<b>Full conference registration – 19<sup>th</sup> &amp; 20<sup>th</sup> March</b> <i>(includes lunch, dinner, bed &amp; breakfast)</i>	<b>£ 345</b> inc VAT	<b>£ 435</b> inc VAT
<b>Day registration for Wednesday 19<sup>th</sup> March</b> <i>(includes lunch and tea/coffee)</i>	<b>£ 205</b> inc VAT	<b>£ 250</b> inc VAT
<b>Day registration for Thursday 20<sup>th</sup> March</b> <i>(includes tea/coffee)</i>	<b>£ 205</b> inc VAT	<b>£ 250</b> inc VAT

**Please Note:** Permission for non-members and guests to attend must be obtained from the PVS President **Michael Putt** – [president@pigvetsoc.org.uk](mailto:president@pigvetsoc.org.uk)

Please book as soon as possible to guarantee your place – the early bird rate lasts until 27<sup>th</sup> February 6pm BST, after which bookings will incur an additional £55 booking fee due to the extra administration time required. **Please note that in the event of receiving a cancellation request prior to the early bird rate closing a 50% refund will be given. A refund will not be available after the early bird rate has closed.**

Please note that these meetings are members-only, closed events. Sharing of presented material on social or other media should not be done without express, advanced permission of the presenter and meeting organisers.

There will be a PVS Annual General Meeting on the evening of Wednesday 19<sup>th</sup> March before dinner

If you are attending the dinner on the Wednesday night, you will also need to select your menu options. The full menu will be available on the website, your choices will be:-

### Starter

Chicken liver pate served with onion chutney & sourdough crostini (GF-alternate bread)

Plum tomato & mozzarella salad with basil oil & balsamic glaze (V, GF)

Leek & potato soup (V, VG, GF, DF)

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### Main Course

*Baked salmon fillet with seasonal vegetables and a chive cream sauce*

*Slow roasted belly pork, mustard mash, seasonal vegetables, cider jus (GF, DF)*

*Lentil & Mediterranean vegetable wellington with seasonal vegetables (V, VG)*

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### Dessert

*Chocolate orange torte with a fruit compote (V, VG, DF, GF)*

*Tea and Coffee*

If you have any particular dietary requirements, please contact our organising team via the email address [conference@pigvetsoc.org.uk](mailto:conference@pigvetsoc.org.uk) as soon as possible

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Any questions with regards the website and registration, please email

**Jemma – [webmaster@pigvetsoc.org.uk](mailto:webmaster@pigvetsoc.org.uk)**

