



Dear Siren,

You are most warmly invited to attend St Hilda's College Boat Club's 2025 Sirens Day reunion, which this year falls on Saturday the 17th of May. As ever, the day will be marked by the opportunity to row, abundant Pimm's and canapés, a four-course formal dinner, and the distinguished company of SHCBC rowers from all generations. A full timetable of events is provided on the next page.

In addition to the usual pleasures of the Sirens reunion, I am excited this year also to be able to share with you our recently refurbished clubroom as well as our new second men's boat, provided that the latter survives Torpids... Both have presented the club with golden opportunities to honour the historic legacy of SHCBC - be it via photographs and plaques in the former, or seat names for the latter - while simultaneously equipping the club with the tools it needs to continue to prosper into the future. This same belief in the value of melding past with present lies at the heart of our annual Sirens Day celebration and so, whether 2025 will mark your first or your fortieth year of attendance, I hope very much to have the pleasure of your company on Saturday the 17th of May.

Details concerning timings, ticket purchasing, and menu options can all be found below. For any other queries, please do not hesitate to contact me at president@hildasrowing.co.uk.

Yours faithfully,

Josiah Shields
St Hilda's College Boat Club President





St Hilda's College Boat Club

Timetable of Events

2:00pm	Rowing outings, Pimm's, and canapés. <i>Longbridges Boat House</i>
4:00pm	Rowing session finishes. Free time before formal dinner (opportunity to go punting, get changed, etc.).
7:00pm	Pre-dinner drinks reception. <i>Rooftop Terrace, St Hilda's</i>
7:30pm	Four-course formal dinner. <i>Riverside Pavilion, St Hilda's</i>

Ticket Price

£49

Booking

Book online by 10th of May at
<https://link.hildasrowing.co.uk/Sirens2025>

or

Call the Development Office on
[+44 \(0\)1865 276828](tel:+441865276828)





Dinner Menu

Starter

Smoked Ham Hock Croquette

With a beetroot ketchup and pickled radishes

or

Seasonal Asparagus and Red Pepper Hummus (Vg)

With micro herbs and lemon dressing

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Palate Cleanser

Aperol and Blood Orange Sorbet

Made by a local vendor from the Covered Market

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Main

Pan-roasted Sea Bass

On a fricassee of spring greens and Jersey Royals, with an English sparkling sauce

or

Tomato and Shallot Tarte Tatin (Vg)

With roasted courgettes, a red pepper sauce, and basil pesto

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Dessert

Local Strawberry Tart (V)

With crème pâtissière, poached strawberries, meringue, and pistachios

or

Lemon Tart (Vg)

With a raspberry sorbet

Please indicate any dietary preferences or requirements when purchasing your ticket.

