



Name of Member:	
Additional person/s:	
Names of members you would like to sit near (we will do our best!):	
Telephone number:	
Email address:	
Any Accessibility needs?:	
Any Dietary requirements?:	
Emergency contact number:	

Please select a starter, main course and dessert for each person and put their initials against each of their choices.

Starters		Main Course		Dessert	
Roast butternut squash soup with crispy sage sprinkles		Roast Turkey breast with all the trimmings		Traditional Christmas pudding with brandy sauce	
Chicken liver and brandy parfait with red onion marmalade and toasted sourdough		Pan fried fillets of sea bass with a prawn and crab butter sauce		Baked vanilla cheesecake with mulled red berries	
Terrine of smoked salmon and trout, baby leaves and horseradish crème fraiche		Wild mushroom and chestnut Wellington with a red wine and shallot reduction		Chocolate torte with honeycomb and salted caramel	

Please return this form by asap with cheques made out to: The Arts Society Wilmslow for £39 to:

Jacqueline Wilkinson, Moss Hall Cottage, 43 Moss Road, Alderley Edge SK9 7JA
Jacquelinewilkinson@btinternet.com 07860323441

Painting **Metalwork**
Sculpture **Workshops**
Glass **Fine Art**
Enamel **Photography**
Conceptual art **Architecture**
Textiles



Visits **Woodwork**
Furniture **Study days**
Lectures **Printmaking**
Film **Ceramics**
Decorative Art
Mosaics **Music** **Poetry**

Christmas Luncheon at the Alderley Edge Hotel

Macclesfield Road, Alderley Edge SK9 7BJ

Wednesday 8th December 2021

Cost £39:

Three courses, including welcome glass of Prosecco or soft drink
Followed by coffee or Tea and mince Pies

12.30pm - A welcome glass of Prosecco in the Willoughby Suite, Alderley Edge Hotel

1pm – Luncheon. There will also be a cash bar

Please note: Refunds will only be given if a replacement is found

Starters		Main Course		Dessert	
Terrine of smoked salmon and trout, baby leaves and horseradish crème fraiche		Roast turkey with all the trimmings		Traditional Christmas pudding with brandy sauce	
Chicken liver and brandy parfait with red onion marmalade and toasted sourdough		Pan fried fillets of sea bass with a prawn and crab butter sauce		Baked vanilla cheesecake with mulled red berries	
Roast butternut squash soup with crispy sage sprinkles		Wild mushroom and chestnut Wellington with a red wine and shallot reduction		Chocolate torte with honeycomb and salted caramel	