

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	