2026 GEORGE ELIOT FELLOWSHIP LUNCHEON MENU OPTIONS

Members £35 pp. Non-members £40pp

PLEASE NOTE THAT WE REQUIRE COMPLETED MENU CHOICES BY 6 NOVEMBER

Please complete one sheet for each guest.

Name……..

Please circle your choice for Starter, Main Course and Dessert

Starters

S1 Winter vegetable soup served with roll & butter

S2 Pâté with red onion chutney & warm petit pan & butter

S3 Honey dew melon with mixed fruit coulis (v)

S4 Prawn salad with Marie Rose sauce

Main course

M1 Salmon fillet with lemon & dill sauce

M2 Roast topside of beef with Yorkshire pudding

M3 Chicken chasseur

M4 Courgette & mushroom wellington (v)

All served with
Roast & new potatoes
Broccoli & cauliflower
Peas, carrots & swede mix

Dessert

D1 Apple & blackberry crumble pie with custard

D2 Fresh fruit salad & cream (v)

D3 Cheese & biscuits

D4 Strawberry cheesecake

Tea/coffee

V = vegetarian
These can all be adapted for coeliac. Please specify if this is required.

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