

# BIRTHDAY LUNCHEON BOOKING FORM

Menu, please select one from each course, ie S1, M2, D3

S1 - **Soup of the day** herb oil, croutons (G,L)

S2 - **Chicken Liver Pate** house made chutney, crisp bread shards (G,M,MU,SO)

S3 - **Trio of Cooked and Raw Beetroot** ricotta and tarragon salad (G,M,MU,SO)

S4 - **Parma Ham**, cantaloupe melon, mozzarella (G,M,MU)

ooOoo

M1 - **Roast Sirloin of Beef** roast potatoes, yorkshire pudding, gravy (E,G,M,MU,S,SO)

M2 - **Roast Leg of Lamb with Garlic and Rosemary** roast potatoes, gravy, mint sauce (G,M,S,SO)

M3 - **Pan Roast Chicken** roast potatoes, creamy mash, sage and onion stuffing, gravy (G,M,MU,S,SO)

M4 - **Crispy Haddock** pomme anna, broccoli, caper, dill cream (F,M,S,SO)

M5 - **Lentils and Roast Vegetable Loaf** roast potatoes, broccoli, vegetable gravy (G,MU,SO)

ooOoo

Main meals will be served with a selection of seasonal vegetables

ooOoo

D1 - **Chocolate Baileys Cheesecake** brandy cream (E,G,L,M,S,SO)

D2 - **Crème Brûlée** berry compote, biscuit (G,L,M,S)

D3 - **Weston Hall Lemon Eaton Mess** fresh berries, double cream (E,M,SO)

D4 - **Sticky Toffee Pudding** toffee sauce, vanilla ice cream (E,G,L,M,S)

ooOoo

Freshly brewed tea, coffee & chocolates

Allergenic ingredients - (E): Eggs (F): Fish (G): Gluten (L): Lupin (M): Milk (MU): Mustard (S): Soya (SO): Sulphates

## Guest 1 details

|            |  |
|------------|--|
| First name |  |
| Last name  |  |

## Guest 1 menu choices

|                              |  |
|------------------------------|--|
| Starter                      |  |
| Main                         |  |
| Dessert                      |  |
| Special dietary requirements |  |
|                              |  |

## Guest 2 details

|            |  |
|------------|--|
| First name |  |
| Last name  |  |

## Guest 2 menu choices

|                              |  |
|------------------------------|--|
| Starter                      |  |
| Main                         |  |
| Dessert                      |  |
| Special dietary requirements |  |
|                              |  |

Menu price - £35 per person

Payment options (please tick appropriate option)

☐ Cheque (payable to "The George Eliot Fellowship")

☐ Bank Transfer

A/C name: The George Eliot Fellowship

Bank: Lloyds, 17-23 Coventry St, Nuneaton

Sort code: 30-96-20 Account No: 00361109

Please email your completed form to [gef1930@gmail.com](mailto:gef1930@gmail.com), alternatively it can be posted to:

The George Eliot Fellowship Treasurer, 24 Riversley Road, Nuneaton, CV11 5QT