BIRTHDAY LUNCHEON BOOKING FORM

Menu, please select one choice from each course, eg S1, M2, D4			
S1 - Carrot, orange & coriander soup GF, VE			
S2 - Chicken liver parfait, red onion marmalade, toasted crostini GFA			
S3 - Prawn, shrimp & melon salad with bloody Mary cocktail sauce GF			
S4 - Grilled goats cheese, pear, walnut & frisee salad V, GF, VEA			
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M1 - 16 hour slow cooked blade of beef with borderlaise sauce GF			
M2 - Turkey paupiette wrapped in bacon, cranberry & sage stuffing, jus GFA			
M3 - Pan fried salmon with dill cream sauce, crushed new potatoes GF			
M4 - Roast squash, chickpea & feta tart, basil pesto GFA, V, VEA			
Main meals served with a garlic & herb roast potatoes and seasonal vegetables			
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D1 - Strawberry & prosecco roulade GF			
D2 - Traditional christmas pudding with brandy sauce GFA, VEA			
D3 - White chocolate & raspberry cheesecake			
D4 - Cheddar, Brie & Stilton plate, water biscuits, grapes & chutney GFA			
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Freshly brewed tea, coffee & chocolates			
1 restily browed ted, confee & chocolates			
(GF) : Gluten free, (GFA) : Adaptable to not contain gluten, (V) : Vegetarian, (VG) : Vegan, (VGA) : Adaptable to suit vegan diet			
			uest 1 menu choices
First name	Substitution 1	Starter	Thora sholds
Last name	+	Main	
Lastrianie		Dessert	
		Special dietary re	aguirements
		Special diotal y 10	ngan office
	Guest 2 details	Gı	uest 2 menu choices
First name		Starter	
Last name		Main	
		Dessert	
		Special dietary re	quirements
Menu price - £38 per person			
Payment options (please tick appropriate option)			
	Cheque (payable to "The George Eliot Fell	ellowship")	
	Bank Transfer		
_	A/C name: The George Eliot Fellowship		
	Bank: Lloyds, 17-23 Coventry St, Nuneato Sort code: 30-96-20 Account No: 0036110		

Please email your completed form to gef1930@gmail.com, alternatively it can be posted to: The George Eliot Fellowship, c/o 5 Caldecote Close, Nuneaton, CV10 0ET