

Visit Details



Celebrate Christmas by joining us at St Michaels Hotel, Falmouth for a festive lunch.

Booking Terms

Bookings are now open. We have a provisional booking for 50, but can only hold this for a limited time, so if you wish to come **please fill up this form as soon as possible** and send, give or email it to Mary Neale with your payment by cheque, cash or BACS. Cheques should be made out to **The Arts Society Falmouth**, and BACS payments to **The Arts Society Falmouth**, Sort code **40-21-02**, Account number **41406922** with reference **XMAS** and your name. All bookings will be acknowledged by email within seven days. Please query if you don't receive acknowledgment. Menu choices are on the back of this form, and Mary will contact you later for your lunch choices (vegetarian, gluten free and other dietary requirements can be catered for). Refunds will not normally be given, unless your place is taken up by someone else.

Visits Secretary	Mary Neale		
Return Address	1 The Courtyard, David Penhaligon Way, Truro TR1 2EN		
Tel	01872 320107	Mob	07462 777413
Email	visits@theartssocietyfalmouth.org		

Costs Lunch **£22**. Other refreshments will be available for purchase.

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Cut along dotted line and send/give/email the lower part with your payment information

Booking Form: Please return to Mary Neale (address above) as soon as possible			
Visit Title: Festive lunch at St Michaels Hotel, Falmouth on Friday, 20th December			
1	Name:		Telephone:
	Email:		Cost:
2	Name:		Telephone:
	Email:		Cost:
Paid by BACS to The Arts Society Falmouth , Sort code 40-21-02 , A/C number 41406922			£22/£44
Cheques enclosed payable to The Arts Society Falmouth to the value of:			£22/£44

Festive Lunch Menu

Starters

Curried parsnip & apple soup - coriander- parsnip crisps
Smoked ham hock terrine- spiced pear chutney - sourdough
Cured mackerel -marinated beetroot- goat's cheese mouse-hazelnuts

Mains

Turkey paupiette. cranberry & orange stuffing,roast potatoes.braised red cabbage,roasted root vegetables, brussels sprouts, turkey jus
Wild mushroom & lentil nut roast, roast potatoes braised red cabbage, brussels sprouts, roasted root vegetables, veggie gravy
Whole roast plaice, new potatoes, caper & toasted almond beurre noisette, bitter leaf salad

Desserts

Traditional Christmas pudding, brandy sauce, port & cranberry
Dark chocolate crèmeux. salt caramel, chocolate soil
Yoghurt panna cotta, mulled berries, Cornish fairing

If you have special dietary requirements not covered by this menu, please contact Mary Neale (details on booking form), and she will try and arrange alternatives