

The Arts Society Wimborne & Blandford
You are invited to join us for our

Christmas Lunch

Friday 4th December 2026

12.00 for 12.30



Two courses – Starter and Main or Main and Dessert	£35.50
Three courses – Starter, Main and Dessert	£41.50

Remedy Oak Golf Club
Horton Road, Woodlands, BH21 8ND

Partners and friends who are not members of the Society are welcome. Please indicate on the booking form below who will be attending and their menu choices (see overleaf).

Booking for TAS W&B Christmas Lunch

Name	Starter	Main Course	Dessert

Please provide contact details so that we can confirm your booking.

E-mail address: _____

Phone number: _____

I would like to sit at a table with_____

Please tell us if you have any special dietary requirements_____

	Please tick
I have made a bank transfer of £..... to account name: TASW&B, sort code 60-24-43, account number 14142325, showing **Lunch and your name** as reference (preferred option)	
I enclose a cheque for £..... made payable to TASW&B	

Please return your booking form to Ann Butler, 14 Beaufort Drive, Wimborne, Dorset, BH21 1BB no later than Monday 16th November



Starters

Roast Carrot, Parsnip and Sage Soup finished with a Herb Oil

Greenland Prawn Cocktail bound in a Lime & Coriander Mayonnaise finished with Pea Shoots

Ham Hock, Thyme and Grain Mustard Terrine with Homemade Piccalilli

Portobello and Chestnut Mushroom Ragout served on Toasted Crostini with Shaved Parmesan and Rocket

Main Dishes

Traditional Roast Turkey with Sage and Onion Stuffing, Chipolata, Roast Potatoes and Roasting Gravy

Roast Rump of Lamb with Creamed Leek and Chive Mash and Bordelaise Sauce

Baked Fillet of Cod with a Pesto Crumb, Creamed Leek and Chive Mash and Tomato and Basil Coulis

Sweet Potato, Butternut Squash and Baby Spinach Crumble glazed with Cheddar Cheese

All Main Courses served with Brussels Sprouts, Roast Carrots and Parsnips and Root Vegetable Purée

Desserts

Duo of Ice Cream served in a Brandy Snap Basket

Selection of British and Continental Cheeses with Chutney, Grapes and Crackers

Traditional Christmas Pudding with Brandy Cream Sauce

Lemon and Elderflower Cheesecake on a Ginger Biscuit Crumb and a Blueberry Compôte

Individual Red Velvet Torte with a Raspberry Ripple Ice Cream

Coffee and Mince Pies