



Christmas Lecture & Lunch

Yarmer Suite, Thurlestone Hotel

Monday 15th December 2025 at 10.45

Great Operatic Rivalries 'Handbags at Dawn'

*A look at some of opera's greatest rivalries, spats and tiffs with **Tim Mirfin***

Coffee: 10.45, Lecture: 11.15, Pre-lunch drinks: 12.30, Lunch: 13.00, Finish: 14.30

Menu

Starters

- Confit Chicken Thigh Terrine (GFA), Crispy Pancetta, Pickled Vegetables, Tarragon & Truffle Mayo
- Thurlestone Prawn Cocktail (GF), King Prawns, Crevette, Quails Egg, Chiffonade, Cocktail Sauce
- Celeriac and Pear Soup (GF, V, VG), Coriander and Dill Salsa, Crispy Shallots

Mains

- West Country Turkey (GF), Roasted Breast, Crispy Leg, Apricot and Thyme Stuffing, Pig in a Blanket, Turkey Gravy
- Herb Crusted Pave of Cod (GF), Saffron Potatoes, Samphire Grass, Seafood Ragout
- Homemade Nut Roast (GF, VG), Sauté Wild Mushrooms, Veggie Jus

Served to share: Garlic and Rosemary Roasties, Brussel Sprouts with Chestnuts and Balsamic, Red Cabbage, Honey & Thyme Roasted Carrots & Parsnips

Desserts

- Christmas Pudding (GFA, V) with Brandy Crème Anglaise,
- Thurlestone Winter Mess (GFA, V), Crisp Meringue, Chantilly Cream, Fruits and Berries
- Selection of Chef's Cheeses, Crackers, Grapes, Celery, Chutney

GF = Gluten Free, GFA = Gluten Free Adaptable, V = Vegetarian, VG = Vegan VGA=Vegan Adaptable Programme

Wine for the table can be ordered and paid for directly at the hotel/restaurant during arrival coffee/tea.

Tables seat up to 8 and a table plan will be displayed on arrival and outside the restaurant.

Members £58 Non members £68

Book either by emailing gill.markham@gmail.com with menu choices, requests for seating and any dietary requirements or marked on a hard copy and sent to Gill Markham, 6 Mead Lane, Thurlestone. TQ7 3PB.

Payment by BACS to 'The Arts Society Kingsbridge' 30-94-72, A/C no 26352260. **ref your surname/Christmas.** Any queries should be made by email to Gill as above.