THE ARTS SOCIETY KINGSBRIDGE

Christmas Lecture & Lunch

Yarmer Suite, Thurlestone Hotel

Monday 7th December 2026 at 10.45

Three Wise Men, Gold, Frankincense and Myrrh

Renowned for their knowledge of medicine, religion and astronomy, how accurate are these depictions? Were there only three?

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

Menu

Starters

- Pressed Ham Hock Thigh Terrine (GFA), Crispy Pancetta, Pickled Vegetables, Watercress & Mustard Mayo
- Thurlestone Prawn Cocktail (GF), King Prawns, Crevette, Quails Egg Chiffonade, Cocktail Sauce
- Lightly Spiced Butternut Squash Soup(GF, V, VG),Roasted Squash, Pumpkin Seed Oil, Toasted Pumpkin Seeds

Mains

- West Country Turkey (GF), Roasted Breast, Crispy Leg, Apricot and Thyme Stuffing, Pig in a Blanket, Turkey Gravy
- Tranche of Salmon (GF), Lobster Velouté, Caviar
- Homemade Nut Roast (GF, VG), Wild Mushroom Fricasse,

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

Desserts

- Christmas Pudding (GFA, V) with Brandy Crème Anglaise,
- Dark Chocolate mousse (GFA, V),Spiced Winter Fruit Compote, Orange Sable.
- 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 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.*