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| [Image result for armathwaite hall hotel](https://www.google.co.uk/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&cad=rja&uact=8&ved=2ahUKEwiQ7bX2g6ffAhWoxIUKHSXuDEQQjRx6BAgBEAU&url=https://www.booking.com/hotel/gb/armathwaitehall.en-gb.html&psig=AOvVaw0-Txegpg358Kf4Mg8cXJM0&ust=1545141794576473)Friday 1st May 2020  Annual Dinner  This promises to be another excellent evening at Armathwaite Hall on the shores of Bassenthwaite Lake near Keswick in the heart of the Lake District, thanks to the generous hospitality of the Manager, Simon Steele (FS 85-89).  Do let me know if you are interested as soon as possible as it is likely to get booked up very quickly.  Full details will be posted at a later date although the menu is as over. | West Cumbria Branch OSB────Another fantastic night beckons at this world renowned hotel.────Cost is £30.00 per head (normally £40)────B&B including use of spa £150 (normally £220)────Book Early to avoid disappointmentFor Reservations St Beghian Society  Darryl Davies  Darryl.davies1@btopenworld.com |

**The St Beghian Society**

**3 course dinner menu - 1st May 2020**

Roasted carrot, apple soup, paprika butter

crème fraiche

Or

Crispy king prawns, lime, ginger

Romesco sauce

Or

Ham hock and pistachio roll, apple

Watercress, piccalilli

.oOo.

Roast Cumbrian Beef

Traditional trimmings, Yorkshire pudding

Or

Pan fried Halibut

Pea velouté, heritage carrots, sautéed potatoes

Or

Wild mushroom bourguignon

Buttered mash, stem broccoli

.oOo.

Sticky toffee pudding

Brandy snap, vanilla ice cream

Or

Mixed berry pannacotta

White chocolate truffle

Or

Cumbrian cheese platter

Pickles and crackers

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Coffee and mints

***If you have any concerns relating to the allergens detailed below please speak to the Restaurant Manager prior to ordering: Cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame, sulphites, lupin and molluscs***