



President Aileen Minns and the Council of
The Saint Andrew Society of York invite you to
St Andrew's Day Celebration Lunch to be held at the

The NOVOTEL Hotel
Fishergate
York
YO10 4FD

Saturday 28th November 2026

12.30pm for 1pm

Dress: Smart
Tartans Welcome

Cost
Members £37.50 Non-Members £42.50

To: Jack Marchbank
127 Tadcaster Rd
YORK
Y024 1QJ
Tel: 07836 258910
Email: jack.marchbank@gmail.com

From: _____

I will be attending the St Andrew's Day Lunch on Saturday 28th November 2026 and require _____places
No. _____ Members @ £37.50 per person £ _____
No. _____ Non-Members @ £42.50 per person £ _____

I enclose a cheque for £ _____ Paid by Bank Transfer £_____

Please select your choices from the attached menu.
Names of Guests & Menu Choices

_____

Any special dietary requirements_____

I would like to be seated with_____

Please return your booking slip and cheque to the above address by Friday 20th November 2026.
Cheques should be made payable to "The St Andrew Society of York"
Payment may also be made online by bank transfer – Account No 16143779 Sort Code 60-24-62
Please use reference "NOV26 – *followed by your name*"
Please also email Marlynn Holroyd to confirm online payment holroyd539@btinternet.com

St Andrew's Day Celebration Lunch
Saturday 28th November 2026

Starters

Trio of Seafood Platter
Smoked salmon and dill crostini, garlic shrimp crostini, avocado, prawn cocktail baby gem cups

Roasted Butternut Squash & Chestnut Soup (v)
served with sage oil, toasted pumpkin seeds and warm sourdough bread slice

Duck Liver Parfait
Served with spiced cranberry chutney, brioche toast and winter leaves

Mains

Roast Turkey Ballotine
Stuffed with sage and onion, served with all the trimmings

Baked Lemon Garlic Butter Salmon
Served with roasted asparagus, tender stem broccoli and Hassleback potatoes with lemon garlic butter

Ricotta and Spinach Ravioli (v)
Roasted veggie sauce with ricotta and spinach ravioli, finished with parmesan cheese & roasted walnuts

Desserts

Novotel Trio
A helping of red velvet cake slice with a caramel chocolate mousse, served with Lotus biscoff, alongside a shot of Tia Maria liqueur

Yorkshire Artisan Cheese Selection
Served with chutney, crackers, celery and grapes

Traditional Christmas Pudding
Crème anglaise and rum soaked cherries

Vegan Banoffee Cheesecake (v)
Served with rich caramel sauce