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Dear Parish Priest / Administrator,

**Annual Guild of St. Stephen Altar Servers’ Dinner – Lancaster Diocese, Thursday 30th November, 2023**

I write to advise the Lancaster Diocese Servers’ Guild Dinner will be held at the Castle Green Hotel in Kendal and take place on Thursday 30th November, 2023 at 7.30pm.

All altar servers and their families are encouraged to come to this meal. Any servers under the age of 18 will of course need to be accompanied by an adult.

Altar Servers who are not members of the Guild of St. Stephen are also most welcome and encouraged to attend.

We are delighted that the principal guest of honour will be His Lordship the Bishop and also delighted that the key note speaker will be Canon Hugh Pollock, VG of The Holy Trinity and St. George Parish, Kendal.

Servers who have received Gold, Silver or Medals of Merit in the last year are especially encouraged to attend  - to meet the Bishop and to have a special photograph with him. Would Priests please contact Ian Mulholland to let me know details of individuals?

A server trivia quiz for each table is also planned and prizes will be given for the winning team.

Parishes are also encouraged to bring a small display of any events for servers, Guild investitures etc that have taken place in the last year.

Furthermore, items from the Guild Shop will be available for purchase. So anyone wanting medals, certificates, ties, serving booklets etc.

This year, to keep costs down, we have chosen a fixed menu at £30 and this is detailed over leaf. Children under 12 also have a fixed menu, again detailed overleaf. The cost for children is £15. **Please let me know numbers of adult and child bookings on the reply slip and those choosing the vegetarian option by 7th November, 2023.** Also let me know of any specific requirements directly and I will liaise with the hotel.

Cheques are payable to Ian Mulholland by **7th November** and any queries should be addressed to Ian Mulholland – [mulholland.id@gmail.com](mailto:mulholland.id@gmail.com) / 07944857813.

Yours,

Ian Mulholland.

**Three-Course Dinner Menu for Adults - £30.00**

Starter

Vegetable soup, warm bread roll

Main Course

Roast chicken, roast potatoes, sausage meat stuffing, chicken gravy

Vegetarian Main Course

Beetroot and horseradish wellington, roast potato, bay scented gravy

Dessert

Bread and butter pudding, vanilla custard

Tea and Coffee

A serving of Tea or coffee

All Main Courses will be served with seasonal vegetables to complement the dish

Please advise if you have any specific dietary requirements to be catered for, or if you require the Vegetarian option.

**Three-Course Dinner Menu for Children under 12 - £15.00**

Starter

Fan of seasonal melon, fruit sorbet

Main Course

Breaded chicken pieces, chips and peas

Vegetarian Main Course

Pasta with tomato sauce

Dessert

Ice cream sundae – vanilla, chocolate and strawberry, marshmallows, raspberry sauce

Please advise if you have any specific dietary requirements to be catered for, or if you require the Vegetarian option.