Aldersgate Ward Club

Founded 1860 Revised 1909

Master 2025-26: Lionel Green

Dear Member

Aldersgate Ward Club Carol Service – Monday 1st December at St Botolph-without-Bishopsgate (by kind invitation of the Worshipful Company of Bowyers')

The Master Bowyer, Sir David Wootton, is very pleased to support Bowyers' Company Court Assistant Mr Lionel Green in his year as Master of Aldersgate Ward Club and as such, is pleased to invite Aldersgate Ward Club members (by the kind permission of Fr David Armstrong) to the 2025 Bowyers' Family Carol Service.

On Monday 1st December Aldersgate Ward Club will visit the Church of St Botolph-without-Bishopsgate and join the Worshipful Company of Bowyers' for our Christmas Carol Service: a traditional service of lessons and carols with the superb choir of St Botolph's. The Service will be conducted by the Priest in Charge at St Botolph, Father David Armstrong.

The service will begin at 6.30pm, please be seated by 6.20pm in unreserved seating. Please provide any access requirements in advance to Master Lionel Green. (These will be provided to the Bowyers' Company for event planning purposes) Please note that photography may be taken at the event for use in Bowyers' and Aldersgate marketing, by the Bowyers' approved photographer, please let Master Lionel Green know if you do not provide imagery consent. (No personal imagery to be taken and phones on silent during the service please.)

A collection will take place during the Service for St Botolph's selected charities and Master Lionel Green would appreciate if a member would volunteer to assist with the collection.

Afterwards, we will head to The Drift Restaurant, 110 Bishopsgate (at around 7.30), for a glass of prosecco and then a three-course festive supper with wine. Carriages should be by 10pm. The cost of the supper will be **£80** per head with a choice of starter, main and dessert – see details attached. Any other drinks required may be purchased at the cash bar available via restaurant staff throughout the evening.

The restaurant does have a lift from the ground floor to the dining room - please let staff know on arrival should you wish to use it.

I very much look forward to welcoming you, together with your family and friends, to get the festive season off to the best possible start. It is anticipated that this will be a popular event and as such space is limited. Please confirm your booking by Monday 23 November.

Lionel Green
Master 2025-26

Aldersgate Ward Club

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Master: Mr Lionel Green

BOOKING FORM

Carol Service at St Botolph-without-Bishopsgate
Followed by
Christmas Supper at The Drift Restaurant
Monday 1 December 2025

Please reserve ….. places at £80 each. I enclose a cheque payable to Aldersgate Ward Club for £ ……

Alternatively you may send the amount via Electronic Fund Transfer to : Aldersgate Ward Club account number 45430462 sort code 60-05-37. Reference your first name and surname. Please confirm that you have completed an EFT for the above amount **……**

Member: **……..Telephone: ……**.

Address:……..

…… ……

Email: ……Post Code ……..

Guests: ……..

……..

Please complete the attached menu choices + dietary requests for yourself or your guests:

Post or email this form and your cheque to arrive on or before **23 November** to:
Mr Lionel Green, 162 Lauderdale Tower, Barbican, London EC2Y 8BY
Email: lionelfggreen@googlemail.com
Tel: 020 7638 5210

PLEASE NOTE your place is not assured until Lionel has acknowledged receipt of your Booking Form and confirmed that you have a place.

Name…….

Starters

Vegan pastrami Celeriac remoulade, rye & sweet & sour pickles		Beetroot cured salmon Rye toast, beets & horseradish crème fraîche	
Chicken liver pate Clementine & orange chutney & croutes		Roast pumpkin soup Gluten friendly croutons	
Crayfish salad Rocket & radish			

Mains

Sirloin steak (£10 supplement) 8oz Himalayan salt 28-day dry aged beef, Béarnaise sauce & chips		Potato gnocchi Marinara, vegan nduja, aubergine, superstraccia, sundried tomatoes & olives	
Roast turkey & all the trimmings Pigs in blankets, pork & apricot stuffing, roast potatoes & seasonal vegetables		12 hour braised ox cheek Truffle mash, watercress velouté & winter cabbage	
Mushroom, chestnut & tofu pithivier Vegan jus		Roast salmon Saffron sauce & Congolese potato	

Puds

Cheese platter (£3 supplement) Stilton, Cheddar, Brie, spiced pear chutney & oatcake biscuits		Mince pie cheesecake Clotted cream ice cream & brandy macerated fruits	
Sticky toffee pudding Salted caramel ice cream		Chocolate truffle torte Vegan whipped cream	
Christmas pudding Custard & redcurrants			