

Northumberland Federation of WIs - Lunch with the Chairman



Come and join us for our next 'Lunch with the Chairman' in our new location of **The Derwent Manor Hotel**. A beautiful hotel in a lovely setting where we will have a private room, speaker and delicious menu choices.

Date:	Wednesday 20 th May 2026	Venue:	The Derwent Manor Hotel, Hole Row, Allensford, Northumberland, DH8 9BB
Time:	12:00 – 15:30 (approx.)	Cost:	£42 pp
Closing date:	Thursday 20 th April 2026		

Our speaker, **Steve Arnott**, has been involved with radio, television and theatre in all manner of ways for many years. Starting his career as a voice-over artiste for radio and television, touring as a Production Manager with the Pasadena Roof Orchestra, chairing many concerts and productions and even appearing on National television as the original Dairy Crest Milkman!

Steve is also used to treading the boards in Panto, touring the UK in many popular shows and whilst not acting, touring and directing he restores stage sets for the world's largest pantomime producer and is the proud recipient of a prestigious theatre scenic artistry award.

Please complete **one form per person** and send it/them with your cheque(s) to Cresswell House, made payable to: Northumberland Federation of WIs by **THURSDAY 30TH APRIL 2026**

WI	
Name	
Telephone number	
Dietary requirements / allergies	

Menu – place tick in box to make 1 selection for each course		Tick
Starter	Seasonal Soup served with artisan bread (V) (Vg) (GF)	
	Duo of Melon (GF) (Vg)	
	Ham Hock & Grain Mustard Terrine served with Caramelised Onion Chutney (GF) (DF)	
	Classic Prawn Cocktail Served with Chive, Lemon sauce and Cucumber Ribbons (GF)	
Main	Beef Daube Served with Potato Pure, Grilled Shallot & Thyme (GF)	
	Grilled Butterfly Chicken Served with Salad & Crispy Skin-On Fries (GF) (DF)	
	Roasted Salmon Served with New Potatoes, Spinach & Cavalo Nero (GF)	
	Wild Mushroom Linguini (Vg)	
Dessert	Vanilla Crème Brulée Served with Shortbread	
	A Selection of Ice Creams or Sorbet	
	Sticky Toffee Pudding (GF Avail) Served with Custard	
	Seasonal Fruit Crumble Served with Raspberry Ripple Ice Cream	

V= Vegetarian * Vg= Vegan * GF= Gluten Free * DF= Dairy Free *