

This meeting has been organized by George Freeman

Westminster Abbey

St Peter's Church was first built about 970 when fishermen saw an image of St Peter there. In 1042 Edward the Confessor started to rebuild St Peter's Abbey, the first in the Norman Romanesque style, as he wanted a royal burial church. It was not finished until 1090. The only depiction of it is in the Bayeux Tapestry. Henry III started constructing the present church in 1245 as he wanted a site for his burial. The Benedictines ran the Abbey and the Abbot was Lord of the Manor of Westminster with a thriving town about the Abbey. In 1579, Elizabeth I re-established the abbey as a "Royal Peculiar", responsible directly to the Sovereign rather than to a diocesan bishop. It was not until 1722 and 1745 that the twin towers were started by Hawksmoor in Portland stone. All the coronations have been held there and most of the Royal families buried there. Very many other important people are commemorated there.

Our Blue Badge Guide will be Ian Godfrey who will tell us the history of the Abbey. When I toured the Abbey a few years ago I would have found the attached list of Kings and Queens useful.

Christmas Dinner

Last year we had a very enjoyable dinner at the Institution of Civil Engineers and it was decided to repeat this but with no time constraints (instead of being in between two visits). Dinner is to be pre-booked; see menu. I will email you nearer the time for your choice.

You may attend either or both of these events. **PLEASE BOOK SEPARATELY.**

10:30 – 11:00	Assemble in the Cellarium cafe at Westminster Abbey; meet guide
11:00 – 13:30	Tour
13:45 – 14:00	Walk to ICE
13:45 – 14:00	Assemble in the entrance to ICE and await the morning party.
14:00 –	Christmas Dinner

LUNCH – CHRISTMAS DINNER - will be in the Brasserie of the Institution of Civil Engineers, 1 Great George Street, SW1P 3AA.

TRAVEL

The nearest underground station is Westminster

LATE ARRIVALS. Phone George or John Belling to find out where we are.

CONTACTS

Before the meeting John Belling john.a.belling.secrems@gmail.com 07986 379935

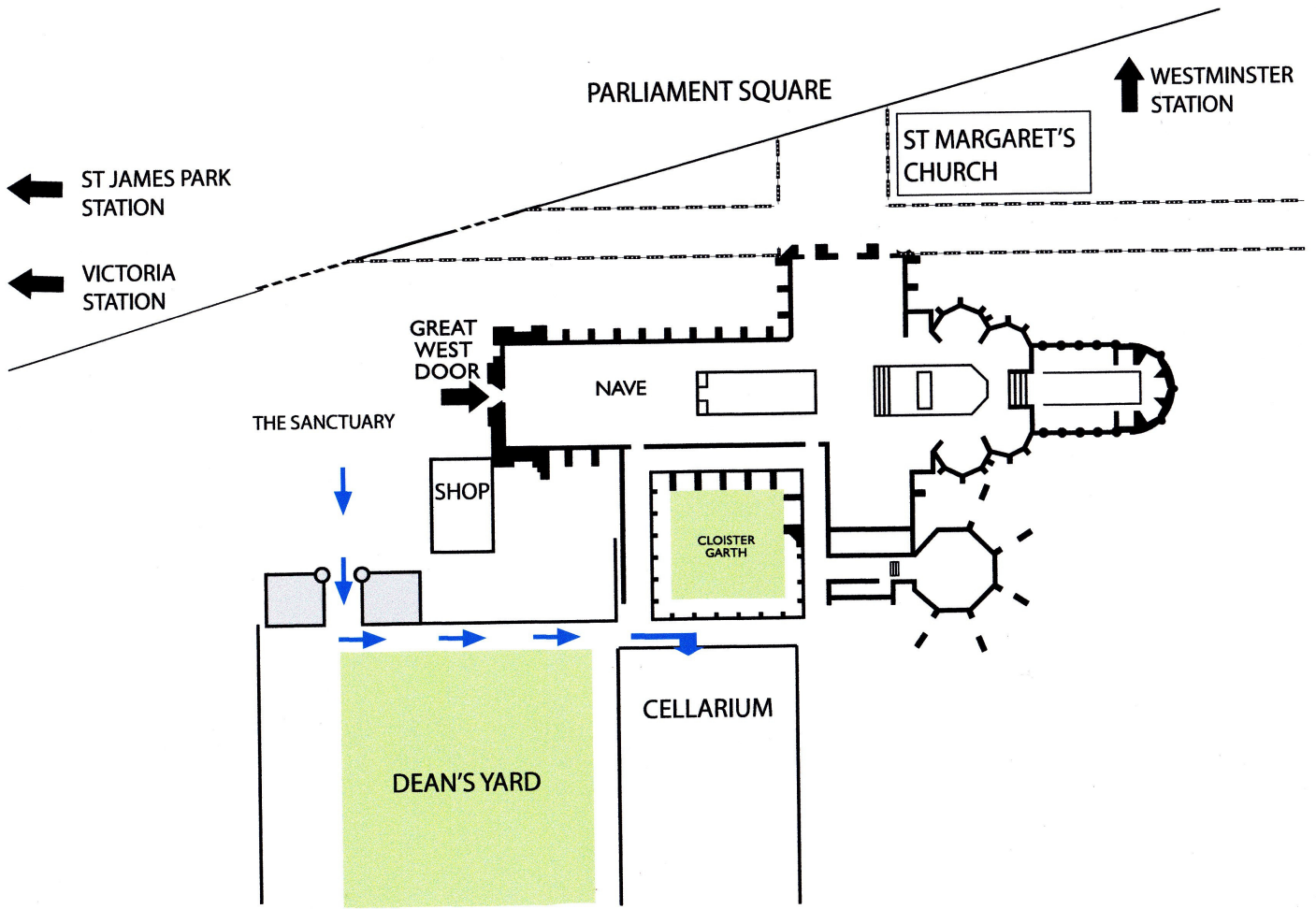
On the morning only - George Freeman 07941 916 944

COSTS

Morning only £22 each. Dinner only 2 courses £28 three courses £30

For a minimum of 15 and morning maximum of 26. No dinner maximum.

PLEASE BOOK the morning and dinner SEPARATELY.



Christmas Menu

Starter

- Smoked Salmon & Prawn Cocktail
Scottish Smoked Salmon and Spicy Prawns in Cocktail Sauce,
Brown Bread and Butter
- Pheasant & Orange Pâté
Delicious Rustic Pâté served with Toasted Crusty Bread and Fig Chutney
- Cheese & Leek Soufflé (V)
Warm twice-baked Soufflé with lashings of Shallot and Mustard Cream Sauce
- Risotto (V)
Cranberry, Chestnut and Broadbean Risotto
with Parmesan Flakes and Truffle Oil

Side orders

- £2.50 each
- Mashed Potato, Roast Potatoes, Roast Parsnips, Glazed Carrots,
Spinach, Cabbage, Green Beans, Mixed Salad

V = Vegetarian

Main

- Turkey
Succulent portioned Turkey with all the trimmings and a rich Gravy
- Lamb Shank
Slow-cooked Shank on Parsnip and Potato Mash,
Braised Red Cabbage and Rosemary Jus
- Seabass
Pan-fried Seabass on Crushed Potatoes, Olive and Shallots,
with Buttered Green Beans and Gribiche Dressing
- Fish Pie
Smoked Haddock, Salmon and White Fish Pie,
Sautéed Spinach, Carrots and Fondant Potato
- Pork Loin
Tender Pork Loin wrapped in Sireaky Bacon on Anna Potatoes,
Caramelised Apple and Grain Mustard Sauce
- Mushroom (V)
Mushroom and Chestnut Wellington with Delmonico Potatoes,
Sautéed Savoy Cabbage and Sweet Pepper Sauce

Vodka & Cranberry Shot

Dessert

- Granny Wilk's Christmas Pudding: The Chef's secret family recipe dating to the mists of time, lovingly served with Brandy Sauce
- Sherry Trifle (V): One word - Classic. A very welcome return to this old friend by popular demand
- Spiced Clementine & Chocolate Tart (V): Rich Belgian Chocolate Ganache topped with Spiced Clementine Cream
- Wensleydale Cheese with Cranberries (V): Mild and delicious fruity Cheese served with Grapes, Celery and Chutney



Brasserie One has an extensive wine list available for your Christmas meal

KINGS AND QUEENS OF ENGLAND

	Edward the Confessor	1042	?
	Harold II	1066	
Norman	William I	1066	Matilda of Flanders
	William II	1086	-
	Henry I	1100	Matilda of Scotland (d1119); Adela of Louvain
	Stephen	1135	Matilda of Boulogne
Plantagenet (Anjou)	Henry II	1154	Eleanor of Aquitaine
	Richard I	1189	Berengaria of Navarre
	John	1199	Hadivisa or Avis of Gloucester (div 1200); Isabel of Angouleme
	Henry III	1216	Eleanor of Provence
	Edward I	1272	Eleanor of Castile; Margaret of France
	Edward II	1307	Isabella of France
	Edward III	1327	Phillippa of Hainault
	Richard II	1377	Anne of Bohemia; Isabella of France
Lancaster	Henry IV	1399	Mary of Bohun; Joan of Navarre
	Henry V	1413	Catherine of France
	Henry VI	1422	Margaret of Anjou
York	Edward IV	1461	Elizabeth Woodville (bigamously)
	Edward V	1483	-
	Richard III	1483	Anne Nevill
Tudor	Henry VII	1485	Princess Elizabeth of York
	Henry VIII	1509	Katharine of Aragon; Anne Boleyn; Jane Seymour; Anne of Cleves;
	Edward VI	1547	- Cath. Howard; Cath. Parr
	Mary I	1553	Phillip II of Spain
	Elizabeth I	1558	
Stuart	James I	1603	Anne of Denmark
	Charles I	1625	Henrietta Maria of France
	Commonwealth	1649	
	Oliver Cromwell	1653	
	Richard Cromwell	1658	
	Charles II	1660	Catherine of Braganza
	James II	1685	Anne Hyde, Mary of Modena
	William & Mary	1689	
	William III	1694	
	Anne	1702	Prince George of Denmark
Hanover	George I	1714	(Sophia Dorothea of Celle)
	George II	1727	Caroline of Ansbach
	George III	1760	Charlotte of Mecklenburg-Strelitz
	George IV	1820	Caroline of Brunswick
	William IV	1830	Adelaide of Saxe-Meiningen
	Victoria	1837	Albert of Saxe-Coburg-Gotha
	Edward VII	1901	Alexandra of Denmark
Windsor	George V	1910	Mary of Teck
	Edward VIII	1936	(Mrs Wallis Simpson)
	George VI	1936	Elizabeth Bowes-Lyon
	Elizabeth II	1952	Philip of Greece