

North Yorkshire West Federation of WIs

Autumn LUNCH

21st October 2026

from 12 noon for 12.30 pm to 4 pm

At Oakdale Golf Club, Harrogate,
HG1 2LN

£35 FOR MEMBERS/£40 FOR NON-MEMBERS
INCLUDES 2 COURSE LUNCH

Please see reverse for prices of wine

With Caroline Hawley, Auctioneer and from
BBC Bargain Hunt. Why not bring along an
antique? Caroline will select a few to value.



Autumn Lunch on 21st October from 12 noon for 12.30 pm to 4 pm
At Oakdale Golf Club, Harrogate, HG1 2LN
Booking start date 1st July, closing date 7th October.
Cost £35 for members/£40 for non-members. Confirmations will be sent out after the closing date.
You can also book online at: <https://forms.gle/bY8aeaBUvHEvG3vR9>

From : **WI**

Name	Telephone Number	Email address

Payment Options: **CHEQUE** payable for the full **AMOUNT** to NYWFWI and send to North Yorkshire West Federation of WIs, Alma House, Low St Agnesgate, Ripon, HG4 1NG. Please list the event on the reverse of the cheque. **ONLINE-BACS**
Acc Name: NYW Fed of Womens Institute No 1 A/C Charity No 1204475 **Sort code:** 05-07-17 **Account Number** 35739439
with Reference Name/WI and sending a confirmatory email with completed form to NYWFWI24@gmail.com. **Please quote Code 26A13AL**

Contact Name:		Email:	
Telephone		Signed	
CANCELLED BOOKINGS are non-refundable except for exceptional circumstances		If the event is Cancelled cheques will be destroyed - please tick if you require your cheque returned.	

Confirmation will be emailed out to the contact's name. Please note photographs taken at the event may be used on social media.

DISCLAIMER: Participants take part in **ALL** Federation events and activities at their own risk

PLEASE SEE OVER FOR MENU CHOICES AND DIETARY REQUIREMENTS

Menu Choices for Autumn Lunch 2026

MAINS

- A. Seared salmon, lemon & saffron risotto served with charred tender stem broccoli (GF).
- B. Slow cooked chicken coq au vin served with a creamed mashed potato (GF).
- C. Creamy mushroom & caramelized onion ravioli, wild mushrooms, shaved parmesan and truffle oil with crispy sage leaves

DESSERTS

- 1. Caramel apple and blackberry crumble tart served with vanilla ice cream
- 2. Sticky toffee pudding, toffee sauce, honeycomb & vanilla ice cream (GF).
- 3. Pannacotta with pear sorbet and Yorkshire Parkin (GF)

Tea, coffee and mint will be served after dessert.

Please include your glass of wine in your payment if you would like one: White wine Sauvignon Blanc 175ml £6.80, Red wine Merlot 175ml £6.80, Rose Reserve Blush 175ml £6.80

NAME	MAINS MENU A, B OR C	DESSERT MENU 1, 2 OR 3	GLASS OF WINE (please specify type)	DIETARY REQUIREMENTS

