

The cost for the day is £52 and includes: Coffee/
Tea on arrival, Lecture, Buck's Fizz, 3 Course
Lunch with a glass of wine

Menu Choices - see overleaf for details

Tickets can be booked through Ticket Tailor at:

<https://www.tickettailor.com/events/staffordartsociety/2320814>

Or by returning the form below with your cheque to:

Joan Holmes
1 New Cottages
Lower Road, Knightley
Woodseaves Stafford ST20 0JT

email jholmes123@btinternet.com
Phone 01785 284629

There will be no refunds or cancellations, unless there is
a waiting list.

Please return the form by October 12th 2026

✂
I/We wish to attend the Luncheon at the Moat House, Stafford on
Tuesday 3rd November 2026

Our lunch choice is Person 1 **Options** [] [] []
Person 2 **Options** [] [] []

I/We enclose a cheque for £ _____ made payable to **The Arts
Society Stafford,**

NAME _____

TELEPHONE NO: PREFERABLY MOBILE

EMAIL:

EMERGENCY TEL:

NAME OF GUEST _____

I/WE WOULD LIKE TO SIT WITH. _____

DIETARY REQUIREMENTS _____

THE ARTS SOCIETY STAFFORD

Bottoms up

The Story of Alcohol in Art

with Ian Swankie

Luncheon at the Moat House



The Moat House Stafford

Tuesday 3rd November 2026

10.45—15.30

Ian Swankie

A Londoner with a contagious enthusiasm for art and architecture, Ian is an official guide at Tate Modern, Tate Britain, Guildhall Art Gallery and St Paul's Cathedral. He is also a freelance London tour guide. Since 2012 he has led a popular weekly independent art lecture group in his home town of Richmond in West London. He is an Accredited Lecturer of The Arts Society and a Liveryman of the Worshipful Company of Art Scholars, one of the City livery companies



Alcohol in Art

This is a talk about booze and intoxication in art. Since the early Romans and Greeks, alcohol has been an important subject for artists. We examine the way drink and drinking are depicted, the social messages portrayed, the happy and unhappy consequences, and how alcohol affected the lives of many artists, their families and friends.

Starters

- S1 Celeriac and apple soup, Cropwell Bishop blue cheese, browned butter, roasted hazelnuts **GF**
- S2 Crispy goats' cheese crotin, beetroot ketchup, beetroots, pickled pear, hot honey dressing **GF**
- S3 Gin cured salmon, horseradish crème fraîche, fennel slaw, caraway and rye bread **GF**

Main Courses

- M1 Herb crusted cod loin, butterbean and pancetta, roast fennel, mussels, dill butter sauce **GF**
- M2 Portobello mushroom, Camembert and kale wellington, caramelised butternut squash purée, red wine sauce
- M3 Corn fed chicken breast, potato and celeriac gratin, buttered leeks, celeriac purée, baby onions, mushroom and pancetta, red wine sauce **GF**

Desserts

- D1 Molten chocolate tart, hazelnut praline ice cream, salted caramel
- D2 Selection of cheeses, sourdough crackers, spiced Bramley apple chutney, pickled celery **GF**
- D3 Gingerbread and clementine crème brûlée, poached pear, ginger snap tuile **GF**

TO FOLLOW - COFFEE/TEA & MINTS