



**The 1818 Society British Chapter**  
*The Association of World Bank Group Alumni*

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23 September 2025

Dear Member,

**REUNION AND CHRISTMAS LUNCH**

**Date:** Saturday 6 December 2025

**Venue:** The Kingsley Thistle Holborn Hotel  
36-37 Bloomsbury Way, Holborn, London, WC1A 2SD  
Tel: 0207 523 5059 - from overseas + (44) (0)207 523 059

The Kingsley Thistle Holborn Hotel is located a few minute's walk from Holborn Underground station. Alternatively, there are many buses along Southampton Row with stops close to Holborn Station. From Holborn station, walk along Southampton Row, turning into Vernon Place which becomes Bloomsbury Way. The Hotel is on the right a short distance along Bloomsbury Way.

**Time:** Reception: 12 noon - 1.00 pm in the Kingsley Bar.  
Lunch: 1.00 - 3.00 pm in the Kingsley Two Brasserie Restaurant.

**Cost:** £75 per person, including pre-lunch reception, lunch, wine, soft drinks followed by lunch in the Kingsley Two Brasserie Restaurant.  
*Drinks during lunch to be purchased and paid for by participants at table.*

**Booking:** Please complete and return the attached booking form to Gillian Bannister, Membership Secretary noting mode of payment by Bank Transfer, Cheque or Cash on the day.

**PLEASE RETURN YOUR BOOKING FORM, NOTING PAYMENT AS SOON AS POSSIBLE**

**Rooms:** Participants wishing to stay overnight at the Kingsley Thistle Holborn Hotel will be required to make their own bookings direct with the Hotel. There are also several other popular hotels in the Holborn area of London offering a wide range of prices to suit.

**NOTE:** We have held a number of very successful Christmas events at the Thistle Hotel Holborn in the past and are delighted to be returning there. Your support is important and, if the number of participants declines, the Board will review whether the event should continue. We hope that you will decide to participate again (or indeed for the first time) and meet with friends and colleagues. First-timers and/or those alone can be assured of a warm welcome and introduction to many members with similar interests and experience.

**Gillian Bannister**  
**Membership Secretary**



## The 1818 Society British Chapter

*The Association of World Bank Group Alumni*

### BOOKING FORM

#### ANNUAL WINTER REUNION AND CHRISTMAS LUNCH

12 noon to 3.00pm, Saturday 6 December, 2025

The Kingsley Thistle Holborn Hotel, 36-37 Bloomsbury Way, London, WC1A 2SD

Tel: 020 7523 5059 - from overseas + (44) (0)207 523 5059

Name of Member: .....

Name of Spouse/Partner: .....

Name(s) of Guest(s): .....

.....

.....

Telephone Contact No: .....

Reception and lunch: No: @ £75.00 per head - Total: £ .00

Please indicate how you wish to pay and total amount:

a) Cheque for £ ..... made payable to **The 1818 Society British Chapter** (pleased enclose).

b) Bank transfer for £ ..... to

**HSBC Sort Code is 40-11-58 / Account No. 40281271**

made payable to **1818 FOLLOWED BY YOUR SURNAME - which is essential for correct payment.**

c) Cash £ ..... on the day.

*Please select courses from the Menu below and indicate vegetarian or other special dietary needs.*

**PLEASE RETURN YOUR COMPLETED FORM AS POSSIBLE TO:**

Gillian Bannister  
Membership Secretary  
The 1818 Society British Chapter  
14 Thornton Road  
Wimbledon, London  
SW19 4NG

Please direct any queries regarding this event to the Membership Secretary:

E-mail: 1818britishchaptermembership@btinternet.com

Telephone: 020 8947 0108. From overseas: + (44) (0)20 8947 0108.

## KINGSLEY THISTLE HOLBORN HOTEL, LONDON

### 2025 CHRISTMAS MENU

Please select your choice for each course.

#### Starters

##### **Beetroot Gravadlax GF**

Gin-cured beetroot gravadlax with candy beet shavings, pickled watermelon, whipped feta, and pea shoots.

##### **Ham Hock & Pea Terrine**

Slow-cooked ham hock and pea terrine with punchy piccalilli, bitter leaf salad, and crostini.

##### **Wild Mushroom & Truffle Arancini V**

Crisp risotto balls with wild mushrooms, truffle oil, Parmesan snow, Parmesan cream & basil cress.

##### **Spiced Butternut Squash Soup GF/VG**

Warming squash soup with crispy potato croutons, garden peas, fresh chives, herb oil & soya yoghurt.

#### Mains

##### **Guinea Fowl Paupiette GF**

Stuffed with wild mushrooms, served with a festive medley of root vegetables & redcurrant jus.

##### **Slow-Braised Beef**

Tender beef in a rich masala wine jus with bacon lardons, glazed onions & button mushrooms, white truffle potato gratin & sautéed kale.

##### **Roast Stone Bass & Shellfish Bisque GF**

Pan-roasted stone bass with prawns, velvety shellfish bisque, parsley mash & kale finished with herb oil.

##### **Beetroot Wellington VG**

Roast beetroot wrapped in golden pastry, served with roast potatoes, seasonal vegetables, cranberry sauce & a savoury vegetable jus.

##### **Turkey Ballotine with Trimmings N**

Succulent roast turkey stuffed and rolled, served with pigs in blankets, cranberry sauce, turkey jus, chestnuts & all the festive veg.

#### Dessert

##### **Panettone Bread & Butter Pudding V**

Golden baked panettone with spiced custard & Christmas pudding ice cream.

##### **Spiced Plum Pavlova V**

Meringue nests with soft spiced plums & vanilla Chantilly cream.

##### **Chocolate & Mimosa Cheesecake GF/VG**

Rich chocolate cheesecake with a zesty orange twist.

##### **Whipped Stilton Crostini V**

Whipped blue cheese on crostini with honey, walnut crumb, celery ribbons, chives & black grapes.

**V** indicates suitable for Vegetarians. **VG** indicates suitable for Vegans. **GF** indicates Gluten Free. **N** indicates Nuts.

**NB. Menu subject to change due to product availability.**

*Some of our dishes can be adapted to be made gluten free, vegetarian or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. However, please note that our kitchen and service areas are not allergen free environments and, whilst great care is taken, we cannot guarantee that there will be no cross-contamination.*