



THE ST JAMES'S CLUB

CLUB NEWS

NEW YEAR EDITION

Serving Manchester's Business Professionals since 1825

Looking Forward to 2021 with *Optimism*

Like the 2 sides of a coin this issue will review what happened in 2020 and look forward optimistically to what we have planned for Members in 2021.

2020

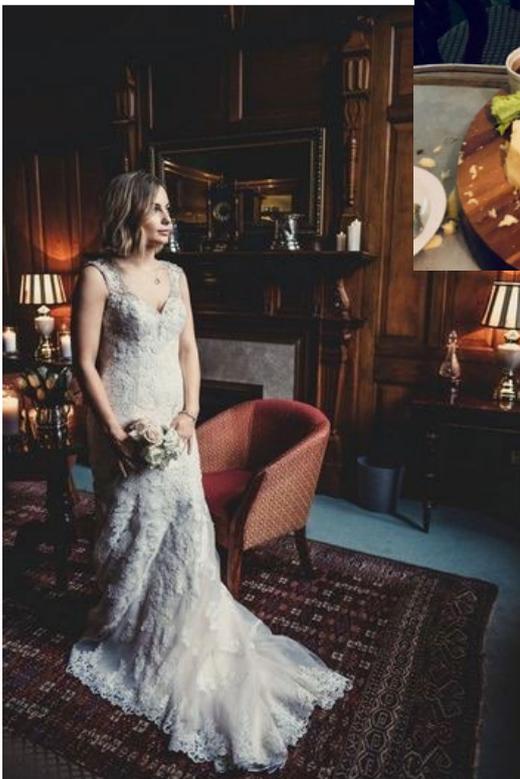
Few of us who attended last year's Members Club Christmas couldn't have dreamt on how 2020 would pan out. Manchester, like most cities, has been deeply affected by the pandemic - I hope this collage will summarise the year which includes some events, that despite the pandemic, still took place in the Club.

2021

Now it's time to look forward to 2021 and the fantastic social calendar that the Committee have planned for its Members to enjoy. We believe that the calendar has something for everyone, whatever

their interests - from music to culture, politics to education, comedy to sport. Specifically, the calendar includes: Chairman's dinners, St Patrick's; St George's; Trafalgar; Manchester day lunches, LCCC visits, Entrepreneur/Political /Media & Tech & Property lunches, Wine Tastings, Comedy Nights, Gourmet lunches, Retired/Life & Associate Member lunches & Jazz/Cultural dinners and that is not all. Pre-pandemic many of us may have taken for granted the ability to lunch or dine with friends or colleagues in the Club's dining rooms. Hopefully, the vaccination program will negate many of the risks posed by COVID and we will see a return to the daily dining and socialising that we all enjoyed pre-pandemic or enjoy a glass of wine without a Scotch Egg.





THE TRADITIONAL BOXING DAY PIE

(Serves 6 people)

Use up leftover roast turkey and ham in this crowd pleasing pie recipe - made with white wine, garlic, double cream and a shortcrust pastry lid. A delicious pairing for this pie would be a sparkling cider, often overlooked at Christmas, or a pale ale. If you are going to enjoy a glass of wine with the this creamy warming pie I would pick a Chardonnay, Chenin Blanc or a Viognier.

INGREDIENTS

Splash of olive oil	150ml fresh chicken or turkey stock
Large knob of butter	1 tbsp Dijon mustard
1 large onion, finely sliced	Juice of half a lemon
2 garlic cloves, crushed	Small handful fresh flatleaf parsley, chopped
3 anchovies, finely chopped	Plain flour to dust
250g leftover roast turkey, shredded	375g block all-butter shortcrust pastry (I know we are cheating but its Christmas)
250g leftover ham, shredded	175ml dry white wine
Handful fresh sage leaves, chopped	3 tbsp double cream
3 tbsp double cream	1 medium free-range egg, beaten

METHOD

- Heat the oil and butter in a large pan and gently fry the onion for 10 minutes or until soft. Add the garlic and anchovies, fry for 30 seconds, then add the turkey and ham. Fry for 2-3 minutes more.
- Add the white wine and bubble until reduced by half, then stir in the sage, double cream, stock and mustard. Taste the mixture before seasoning - you may find you don't need to add extra salt if the ham and stock are both quite salty. If so, just add a good grinding of freshly ground black pepper. Bubble for 3-4 minutes, then add the lemon juice to taste. Stir in the parsley and tip into a 1.5 litre ovenproof dish. Set aside to cool completely (see Make Ahead).
- Preheat the oven to 200°C/fan 180°C/gas 6. On a lightly floured surface, roll out the pastry to 3mm thick and use to top the pie. Use the trimmings to decorate the top of the pie, then brush all over with beaten egg to glaze (see tips).
- Bake for 30-40 minutes until golden brown on top and bubbling hot inside. Serve with a cloud of mash and winter greens.



SOCIAL EVENTS CALENDAR

Proposed January Social Calendar

(Please be aware due to the Tier guidance events may be postponed or cancelled)

Lunching
Everyday
12.30-2pm

Evening & Private Dining
(Can be made by arrangement of the Manager)

Reopening
Monday 4th January

Retired Members Lunch
Monday 4th
12.30 for 1pm

Retired Members Lunch
Monday 11th
12.30 for 1pm

Property Lunch
Tuesday 12th
12.30 for 1pm

Cultural Evening (Russia)
Thursday 14th
6.30pm for 7pm

New Year Wine Tasting
Thursday 21st
6.30 for 7pm

Associate Members Lunch
Tuesday 26th
12.30 for 1pm

Media & Tech Lunch
Wednesday 27th
12.30 for 1pm

Burns Night
Friday 29th
12.30 for 1pm

For further information please contact:

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Don't forget to follow the Club on Twitter or join the WhatsApp Social Group!

