



AGM and talk by Rear Admiral Roy Clare CBE DL HonDLitt on the life of Admiral Robert FitzRoy (1805–1865)

At Bryanston School, DT11 0PX, at 10:15 am on Saturday 17th October 2026

A welcoming coffee will be served in the Sanger Building from 10:15 am, followed in the Lecture Theatre by our AGM at 11:00 and the talk at approximately 11:15 am. Pre-dinner drinks will be served in the historic main school at 12:30 and lunch at 13:00 in the splendour of the Cowley Room.

On arrival at Bryanston please follow signs to the car park and further signs to the Sanger Building. This is up a ramp and then a further flight of steps to the entrance to the foyer. From the foyer to the Lecture Theatre is level, mostly indoors, and we ask all members to leave the front row, and near ends of the next few rows, for those with limited mobility. Anyone with mobility issues who wishes to park at the main school entrance with easier access to the Sanger Building and Lecture Theatre, please let us know in advance.

Please select and identify your lunch choices from the menu (overleaf) on the booking form below.

The cost of this event is £60 per person. Payment can be made by cheque or bank transfer to The Cambridge Society of Dorset. If you pay electronically this must be done at the same time as you return your booking slip. Our bank account is with NatWest, Sort code: 51-81-18 and a/c number 87294168; use your surname and AGM2026 as the reference. **Please reply by emailing your booking form to wyeallen74@gmail.com**

I/We wish to come to AGM 2026 at a cost of £60 per person. I have paid online for..... Guests. (The online reference should be your surname and "AGM2026"). If you wish to pay by cheque, please indicate, and you will be sent an address for postage.

Menu Choices:

Starter: IoW tomato or Soup **Main Course:** Halibut or Vegetarian **Dessert:** Cheesecake or Fruit Salad

Name	Starter Choice	Main Choice	Dessert Choice

Contact Phone Email

Special dietary requirements?

Blue badge car pass required?



Cambridge Society Lunch

Saturday 17 October 2026

Starter

Isle of Wight heritage tomato, winter truffle, bocconcini, Parma ham crisp and basil gel

or

Apple, parsnip and coastal cheddar soup, crispy leeks and winter truffle cream

~oOo~

Main Course

Herb-crumbed halibut with roasted caraway and cauliflower purée, wilted spinach, baby carrots, lemon and red onion potato cake, and a chive butter sauce

or

Slow roasted beetroot and haricot bean galette, with a pan seared autumnal vegetable tart

~oOo~

Dessert

Baked apple crumble cheesecake with clotted cream ice cream

or

Fruit salad

Coffee and Petit fours