

St. Thomas More Parish Feast Day Dinner 2020

June 22nd is the feast day of our parish's patron saint, St. Thomas More. We had hoped to celebrate together in our parish homes, just as we've done with dinners in the past, but things are different this year. Yet, that doesn't mean we can't still celebrate together!

On Monday, June 22nd, we invite you to join us for our Feast Day Dinner by celebrating with your family in your home—at the same time, enjoying the same meals, and watching the same film as our other parishioners. It's a chance for us to be together in spirit since we can't be together in person. We also invite you to share photos of your family celebrating this special day; upload your photos to our photo site, and tag any photos on Facebook or Instagram with #stmoside so we can all join in the fun!

Below you'll find a video selection sharing the rich history of our patron saint, a few traditional British meals, and even a cocktail or two. Click on the links below to access the videos and recipes—and we look forward to celebrating with you! Note: To view a digital copy of this flyer complete with links, visit: <http://stmoside.org/events/dinner/>

Our Patron Saint, St. Thomas More:



- Catholics Online: [A Brief History of St. Thomas More.](#)
- Word on Fire: [St. Thomas More & the Bishop of Rome](#)
- EWTN: [My Catholic Family: St. Thomas More for kids](#)
- Amazon/Netflix: [A Man For All Seasons](#)

Appetizers:

- [Bubble and Squeak](#): a spin on the traditional potato pancake, this potato cake is ready in less than 20 minutes and uses any veggies you have on hand.
- [Almond Cinnamon Scones](#): prefer a sweeter appetizer before your meal? Enjoy a cup of tea as you prepare the main dish and nibble on one of these crumbly cinnamon scones!

Dinner:

- [Bangers & Mash](#): this yummy dish of sausage and mashed potatoes is a favorite of adults and kids alike! Tradition says that this dish gets its name from the BANG that the sausages make when they pop if cooked too quickly...so be sure to sauté yours on medium heat!
- [Shepherds Pie](#): Mummy Boone, according to her son, makes the best and most traditional Shepherds Pie. In just an hour, you can bake one for yourself and see if you agree.



Dessert:

- [Jam Roly Poly](#): one of the most traditional post-dinner desserts is this beautifully rolled jam roll.
- [Lord Mayor's Trifle](#): Feeling a bit more adventurous in your cooking? This delicious trifle recipe mixes chocolate and coconut for an amazing finish to your meal!



Drinks:

- Try a [British Summer Cocktails!](#) From the traditional Gin & Tonic to the berrylicious Bramble, you're sure to find one you'll enjoy!
- Avoiding alcohol? No problem! Pick up some ginger beer or brew yourself a cup of Earl Gray tea., sweetened with a bit of milk, of course!