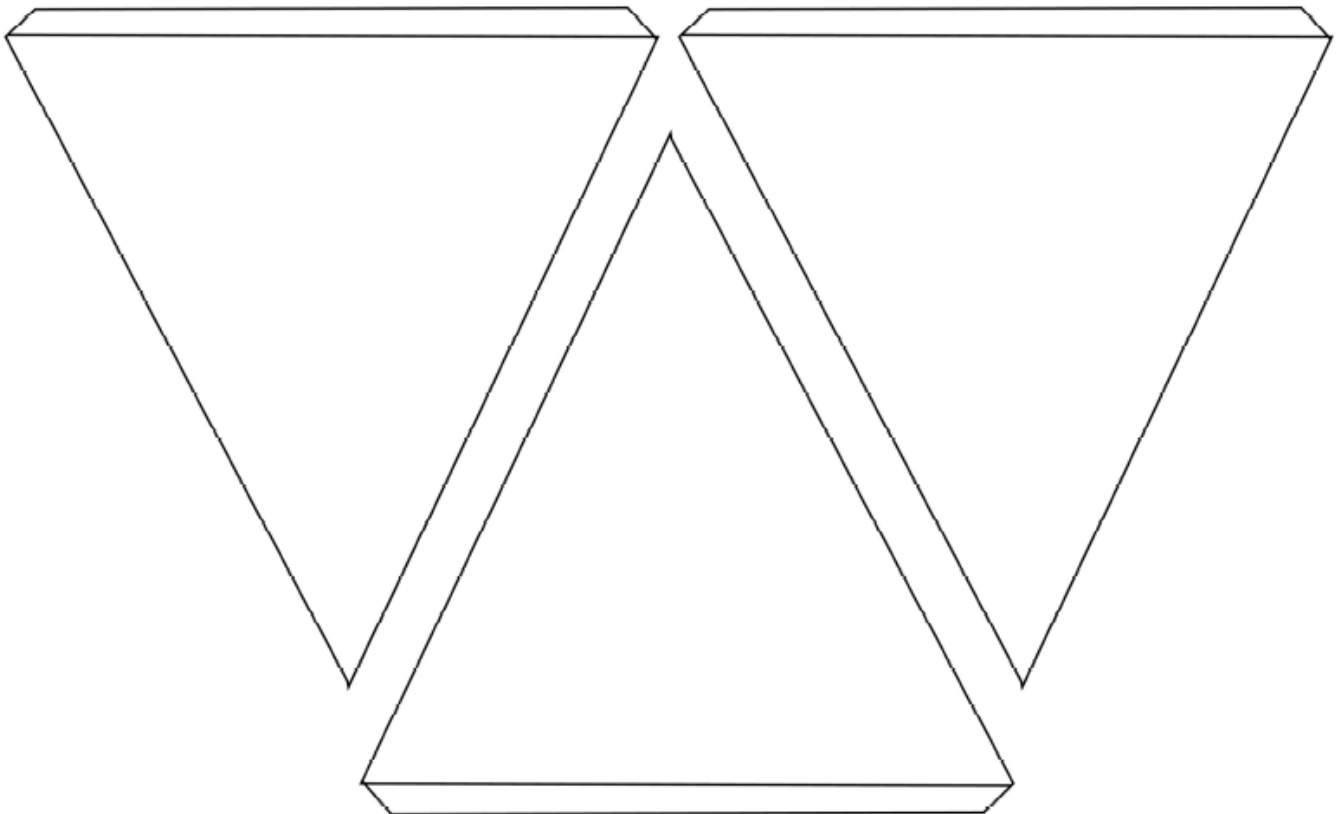
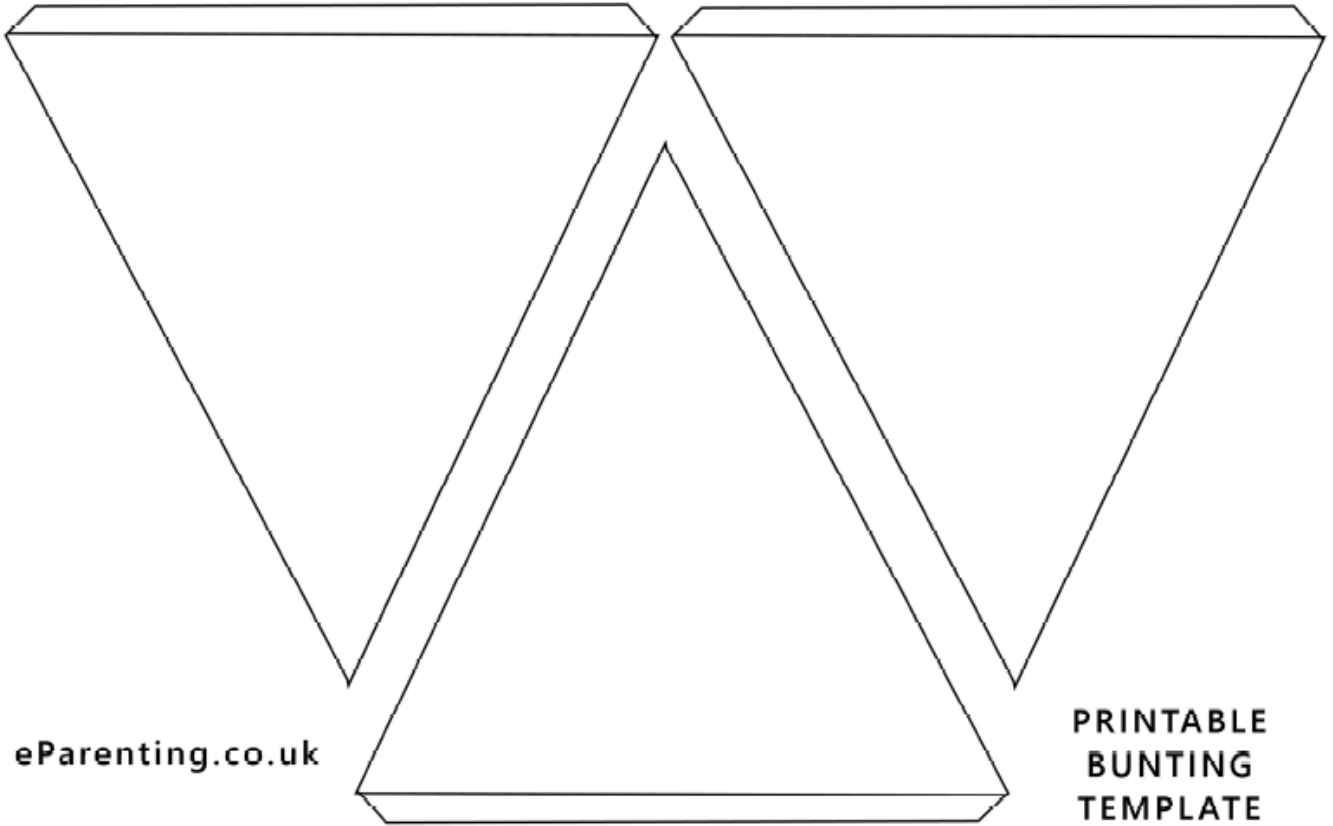
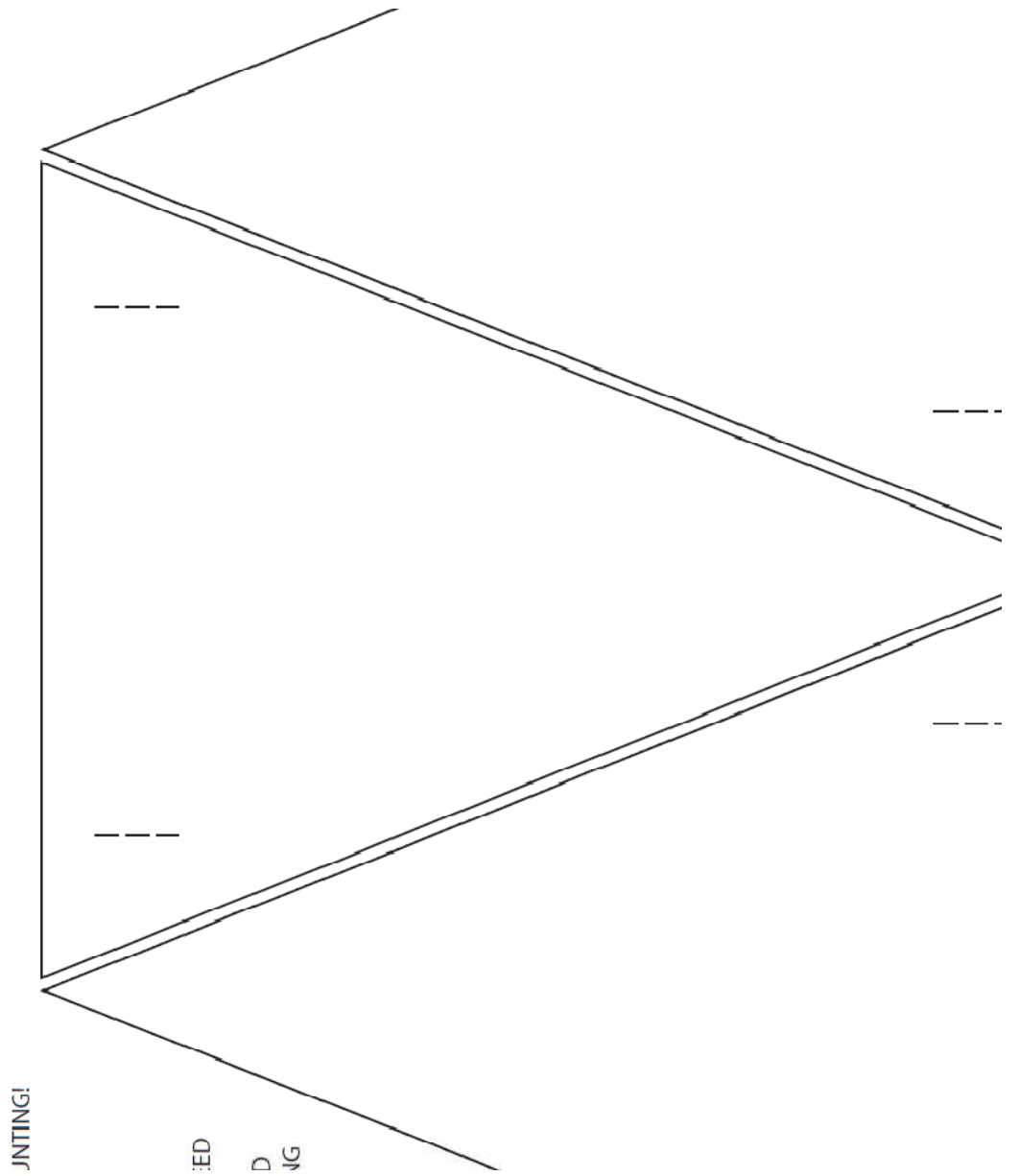


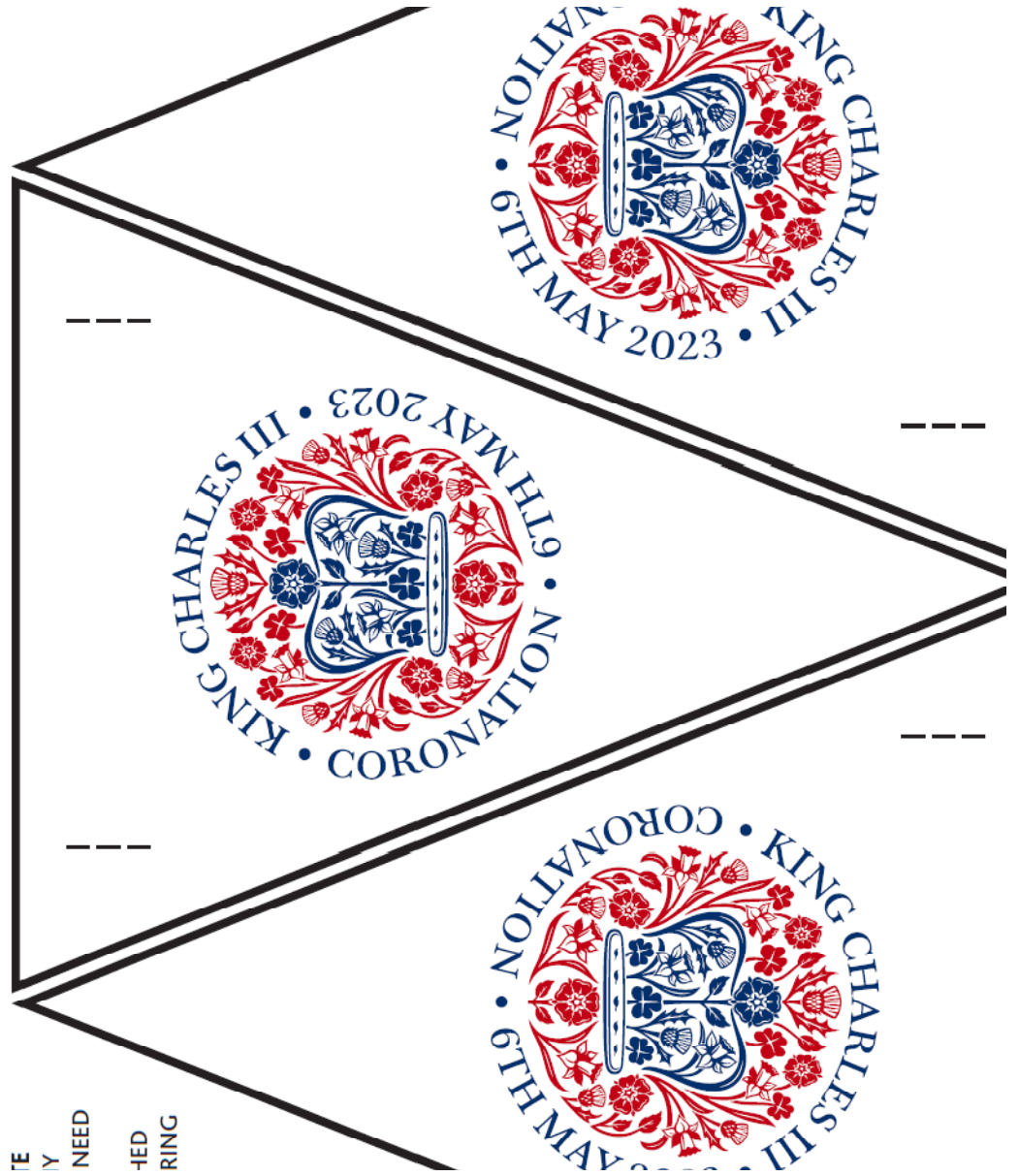
Bunting Templates Blank



# Bunting Templates Blank Large

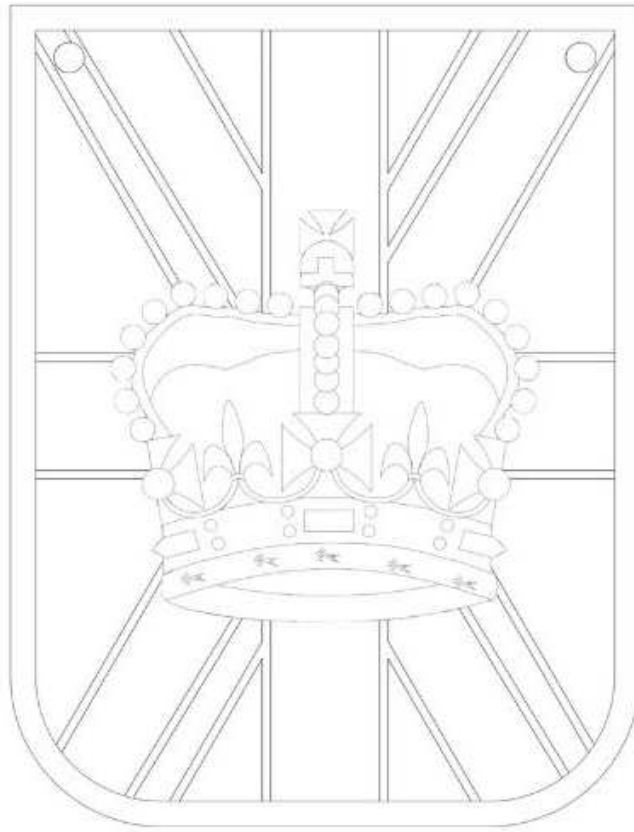
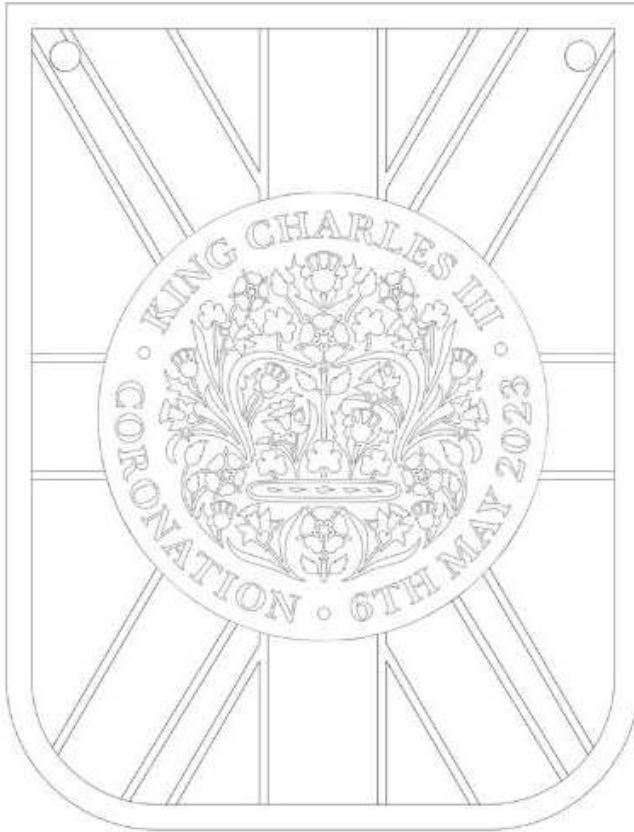


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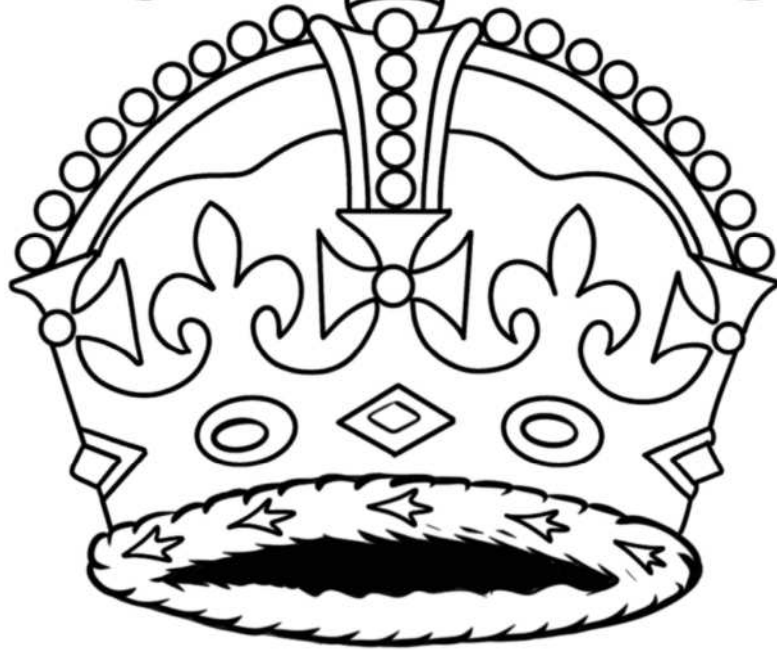
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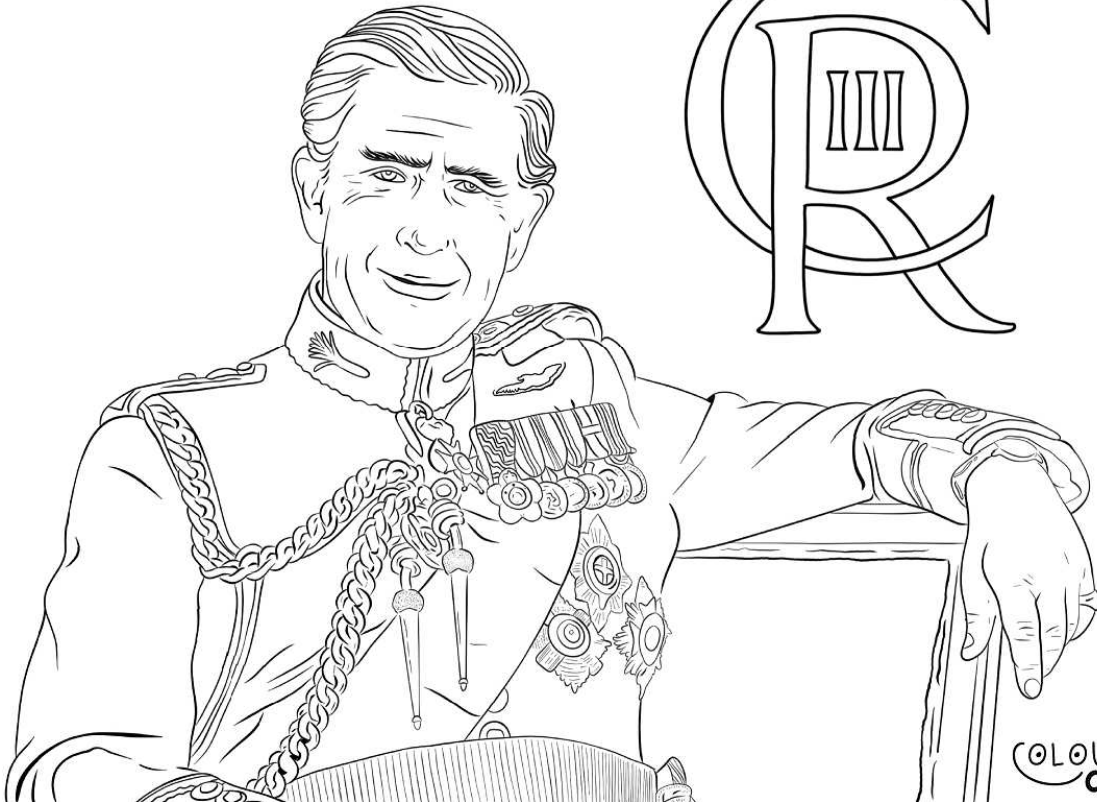
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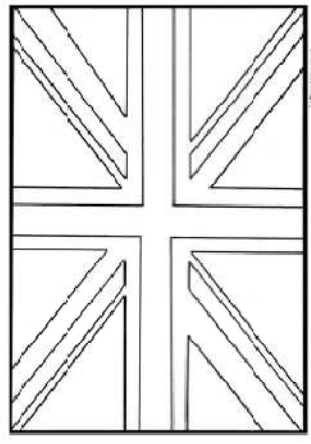
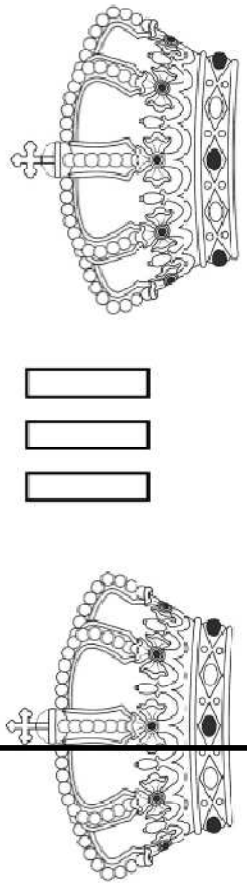
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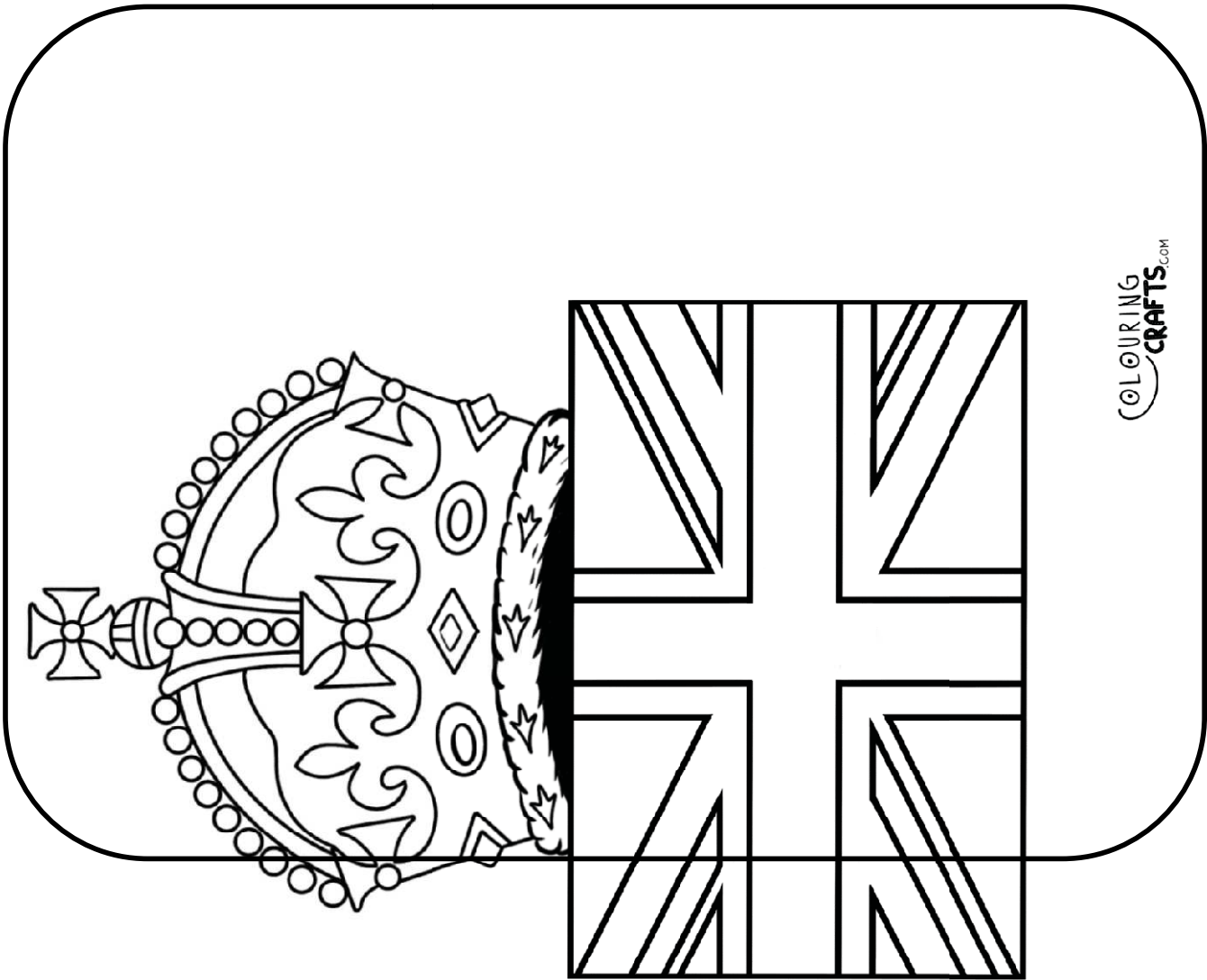
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KING  
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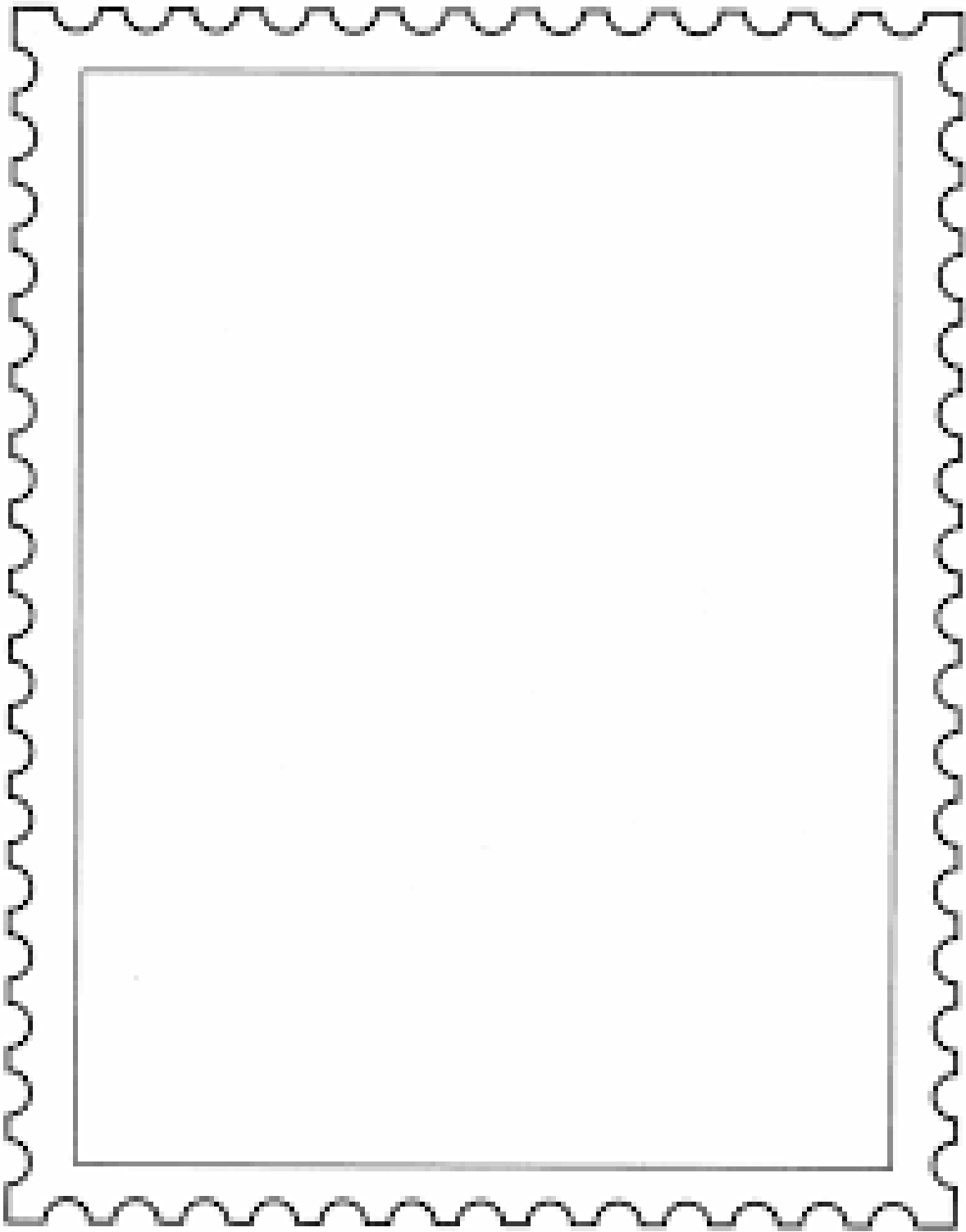


CORONATION DAY  
6th May 2023



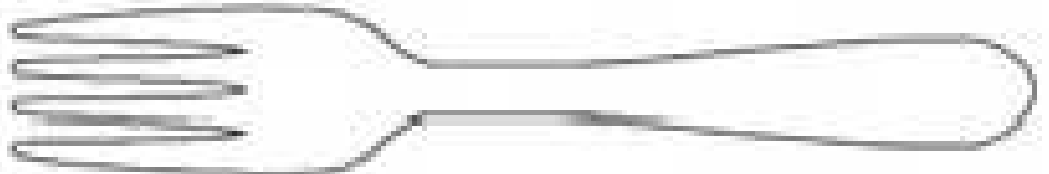
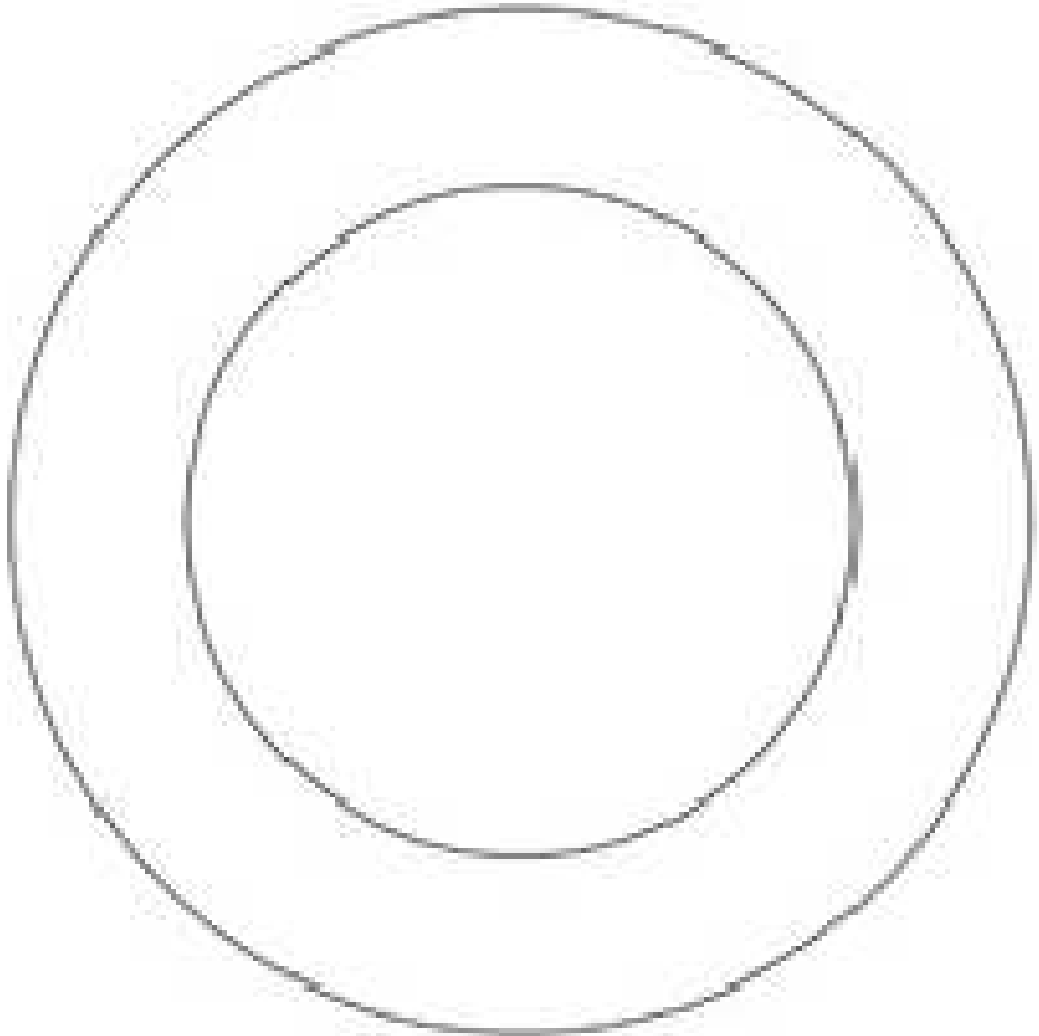




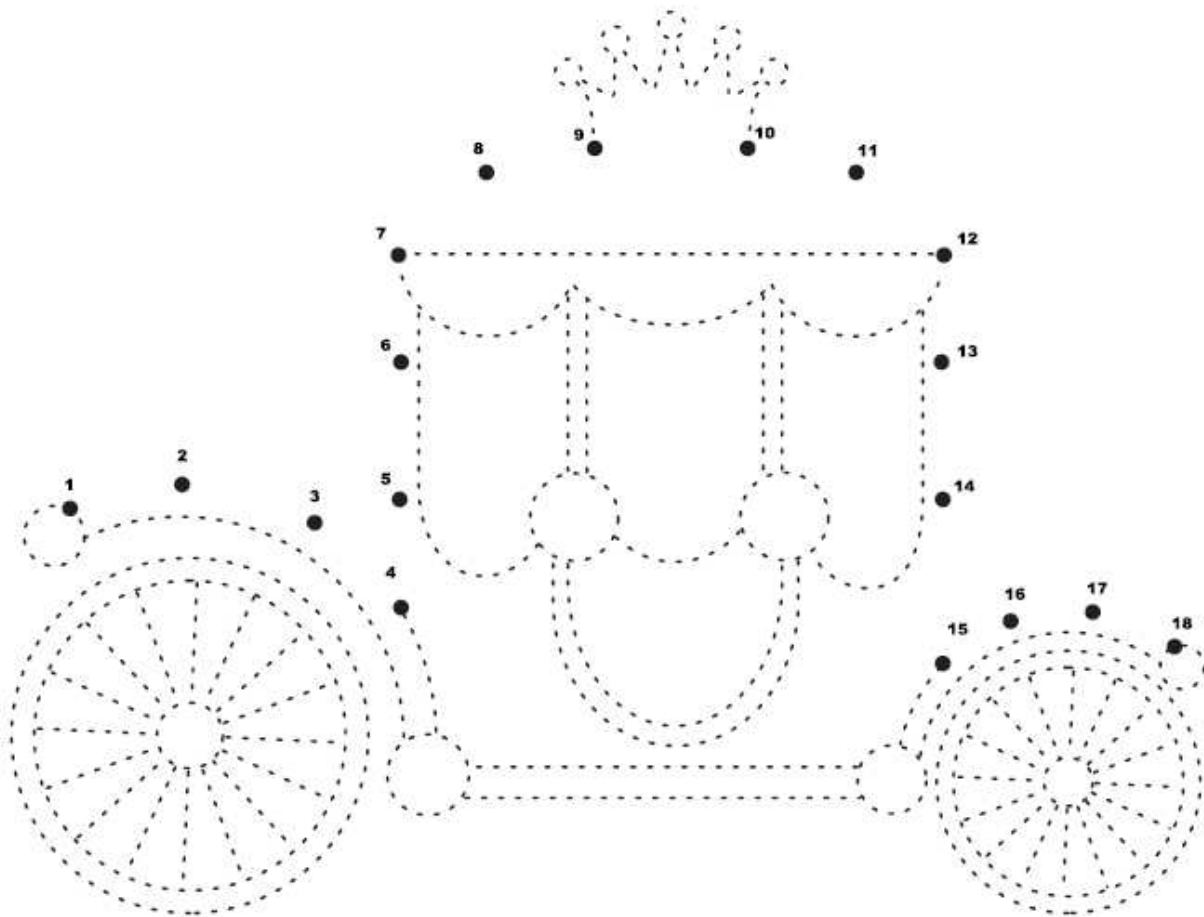


Design your own stamp for Lightmoor Village  
to commemorate the occasion

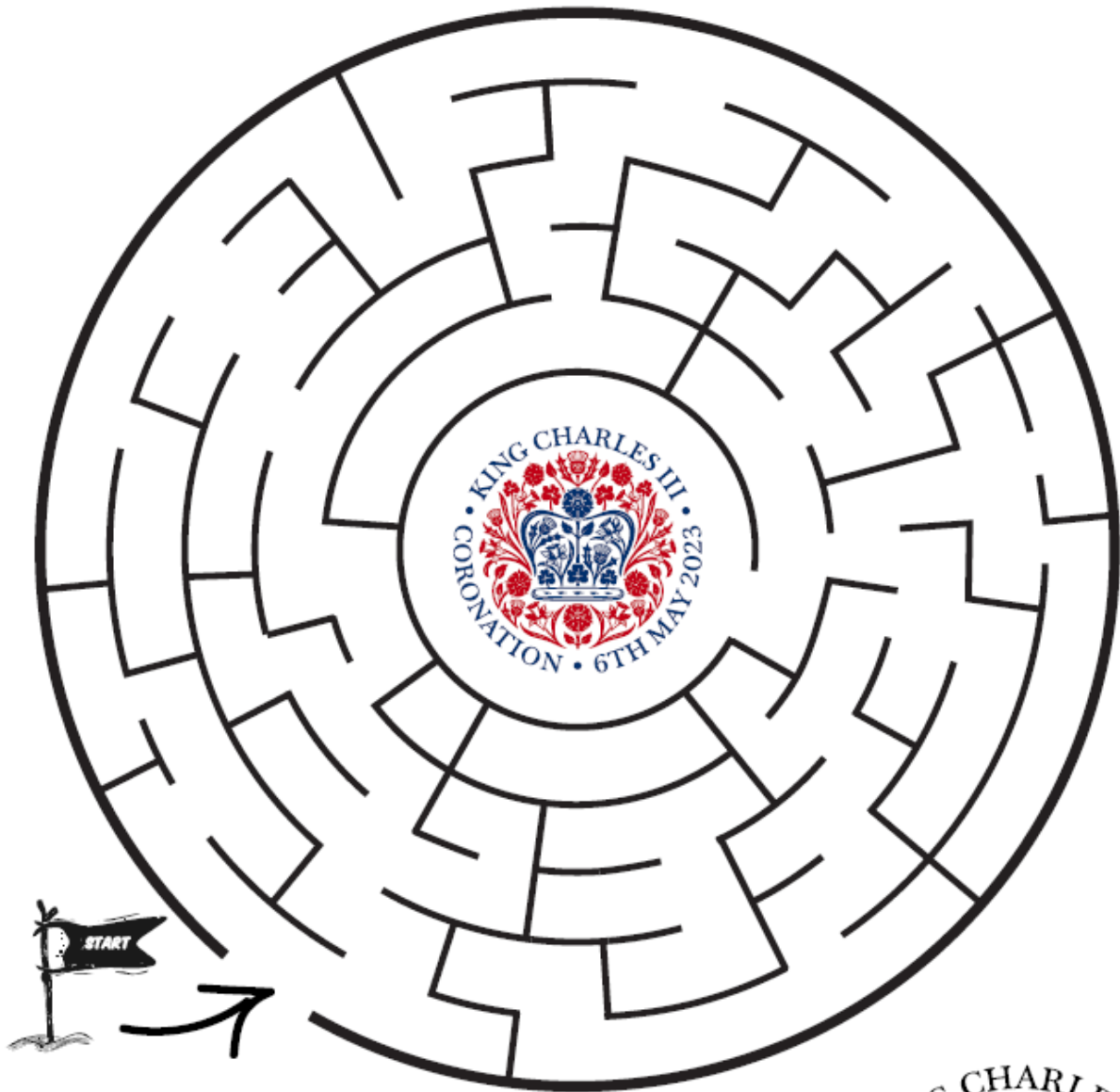
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Connect the dots and colour  
in to make a carriage that is  
**Fit for the King!**



Can you solve the  
**Coronation Maze?**



# Coronation Wordsearch

R B U C N S C P A L A C E S P J B T  
U I R A Z O P E I K T I V Y W A U H  
C G B K I N G Q L C R O W N G O N R  
W E S T M I N S T E R A B B E Y T O  
A C A R R I A G E L B Y Q R K O I N  
I C T A W W O Q Y V E R K E V V N E  
Y Y A Q U E E N Q B K O A Y M V G M  
Y Z M Z W I N D S O R G M T T J Y U  
H K U W B U C K I N G H A M I O P D  
C A S T L E U C O R O N A T I O N M  
Q B Q A Z F I I R O Y A L P N H N G  
S T R E E T P A R T Y O V H R E C S

Can YOU discover the missing words?

CORONATION

KING

QUEEN

CROWN

WESTMINSTER ABBEY

ROYAL

CELEBRATION

WINDSOR

STREET PARTY

CASTLE

BUCKINGHAM

CARRIAGE

THRONE

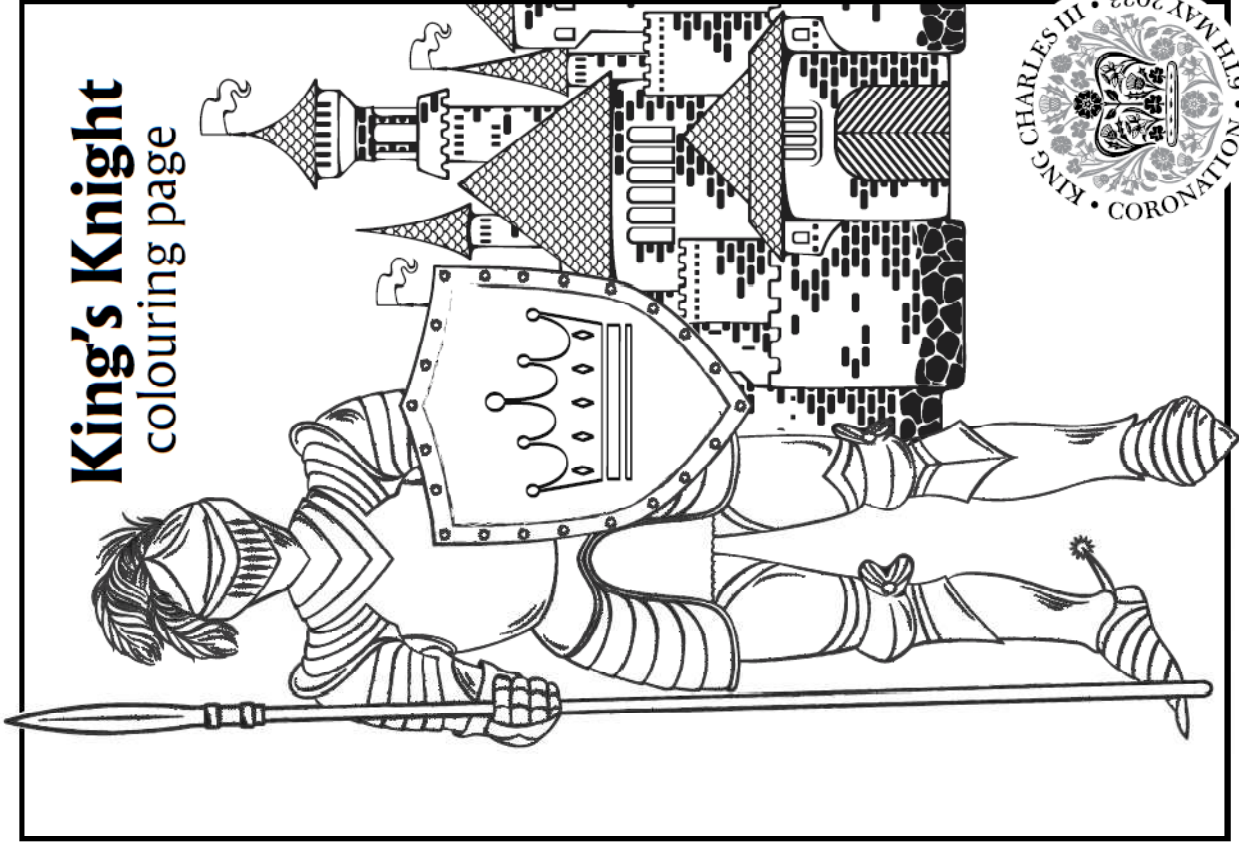
BUNTING

PALACE

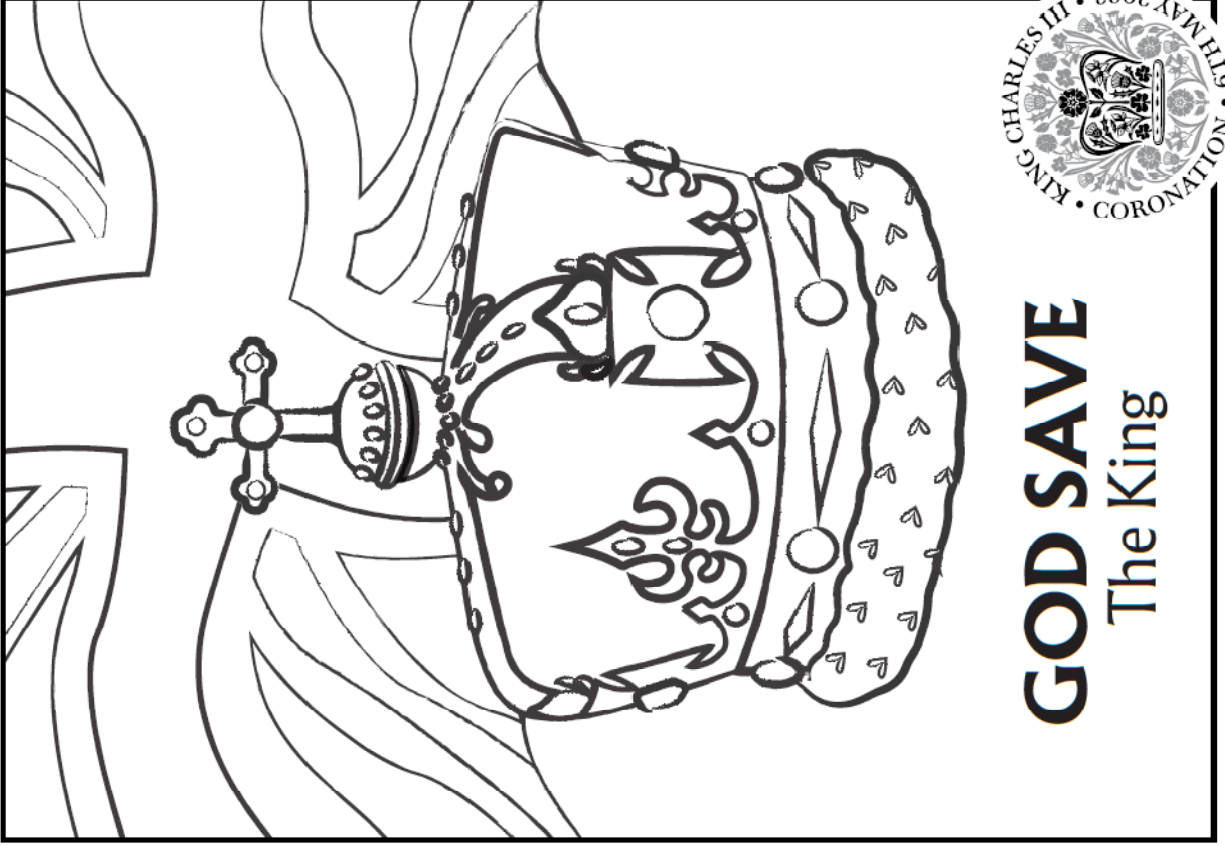


# King's Knight

colouring page

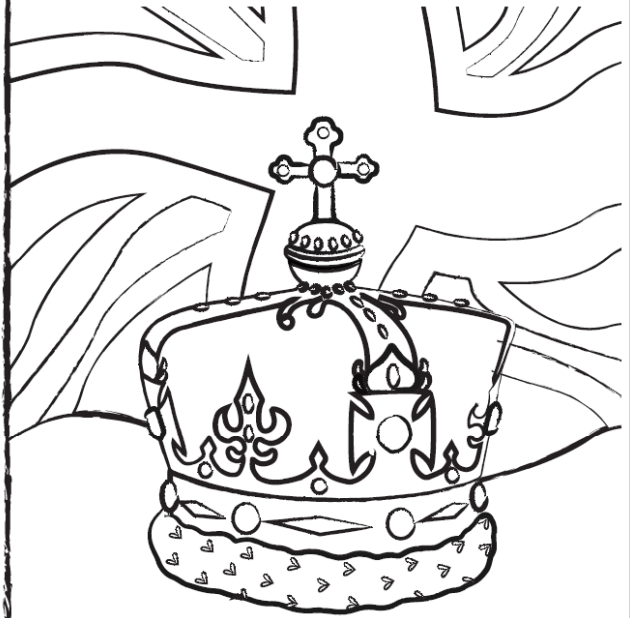






**GOD SAVE**  
The King



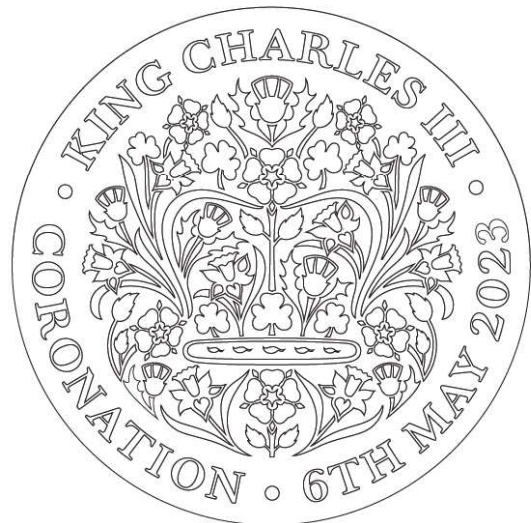


YOU'RE  
INVITED

The King's Coronation 6th May 2023



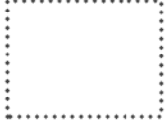
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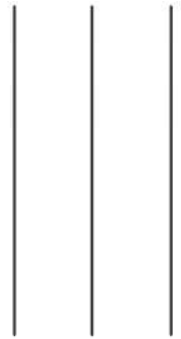
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YOU'RE  
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The King's Coronation 6th May 2023



POSTCARD



# KING CHARLE'S CORONATION WORDSEARCH

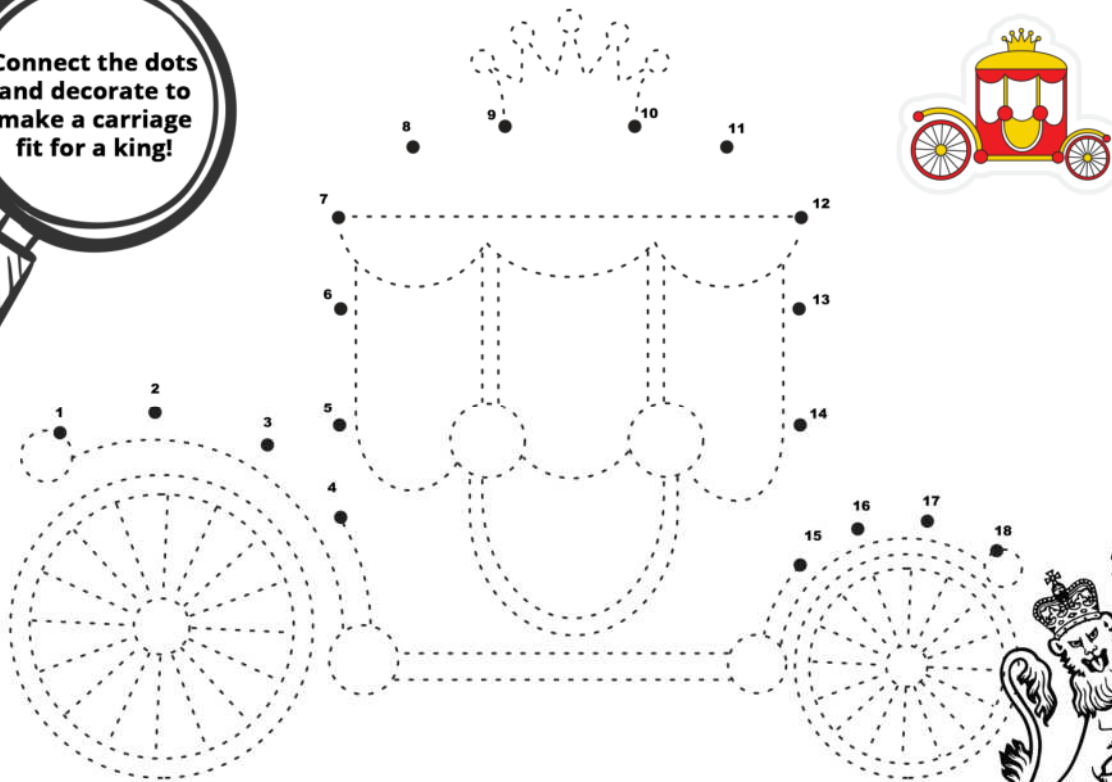
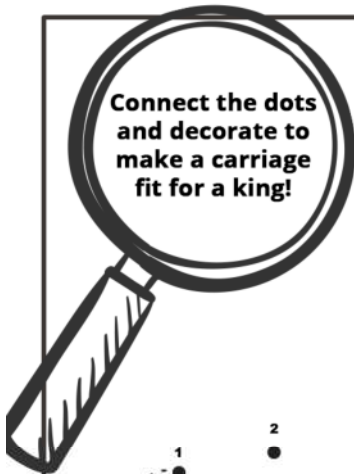


CAN YOU FIND THE WORDS IN THE WORD SEARCH BELOW? THE PERSON WHO FINDS ALL OF THE WORDS FIRST, WINS!

K J S O V L O N W O N S A M F  
 I I F N R M A T I A N W O S T  
 T N N O L A N W O R C N Z O F  
 A A J G V E Y E B B A A E V P  
 Z N A W C D D L L R F H L E O  
 N E G H S H X W C T R I O R H  
 O Y A S A A A H O I X G N E S  
 I M S N C R S R H R A H D I I  
 T H R O N E B W L S D B O G B  
 A E O Z A N P R E E E T N N H  
 N E Y S O K Y T C L S I T A C  
 O E A T O L R A R C A I A P R  
 R L L A U T N N R E P E I S A  
 O A C E R E M O N Y P H D I J  
 C E D R E T S N I M T S E W D

- KING CHARLES III
- CORONATION
- THRONE
- MONARCH
- WESTMINSTER
- ARCHBISHOP
- CEREMONY
- SOVEREIGN
- ORB
- SCEPTRE
- CROWN
- ABBEY
- ROYAL
- LONDON

Connect the dots and decorate to make a carriage fit for a king!



# His Majesty the King

The pictures below show King Charles III through the decades.  
Can you guess in which decade these photos were taken?



\_\_\_\_\_



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1940s

1950s

1960s

1970s

1980s

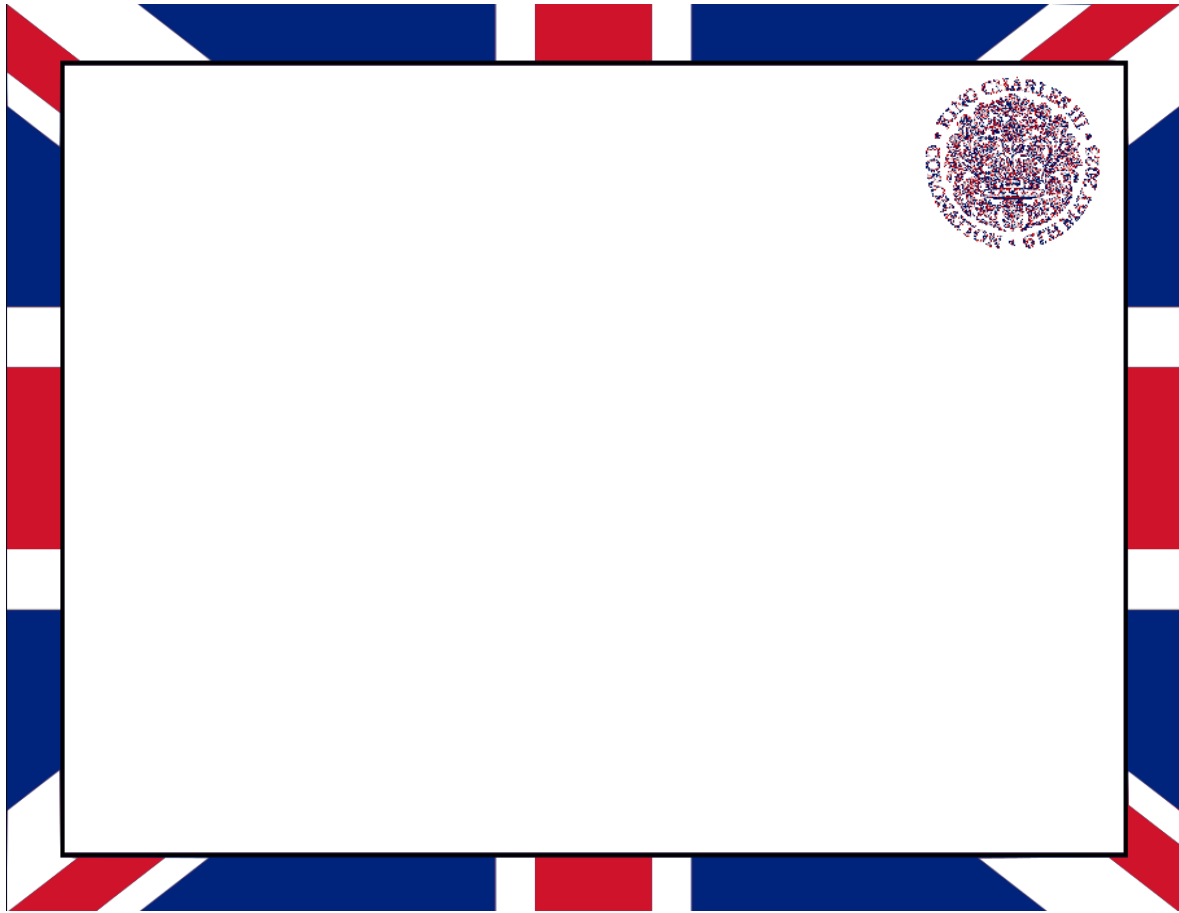
1990s

2000s

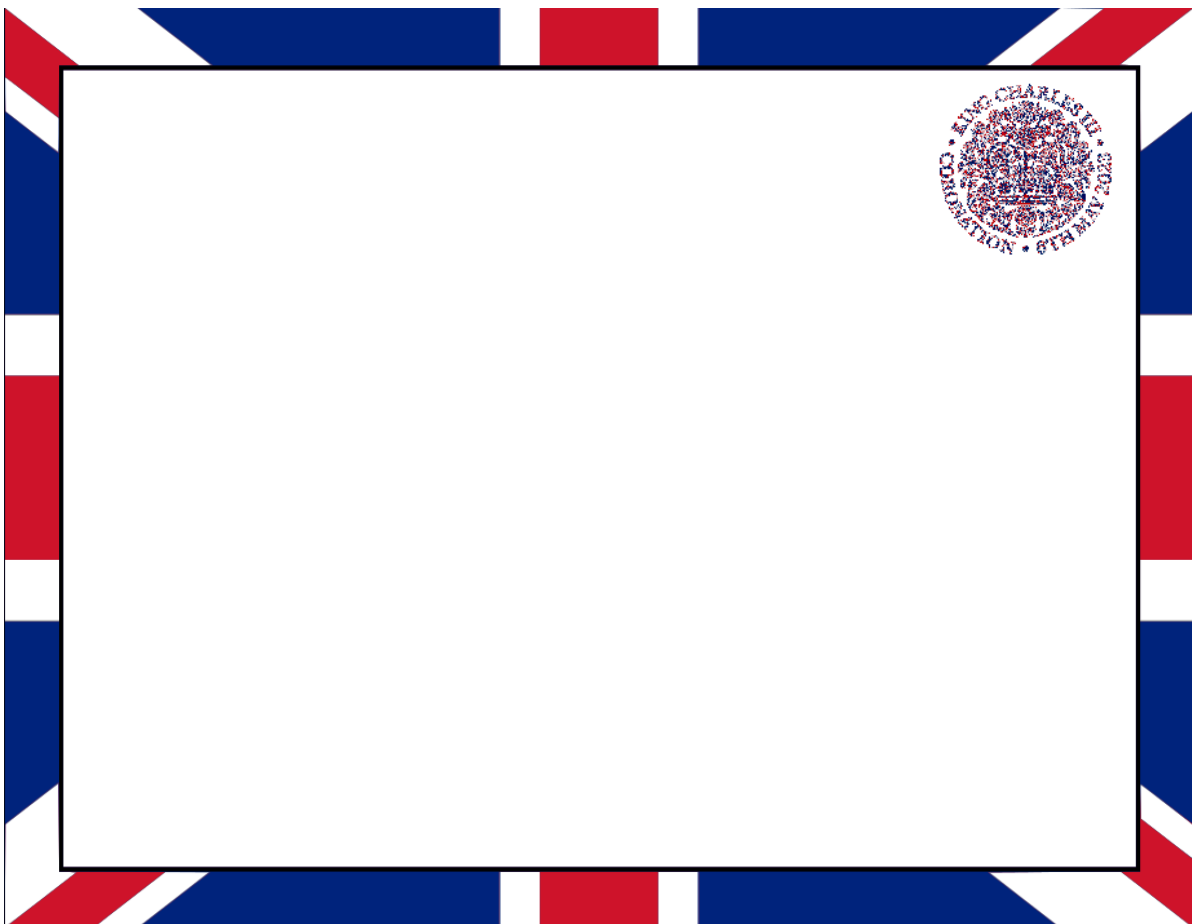
2010s

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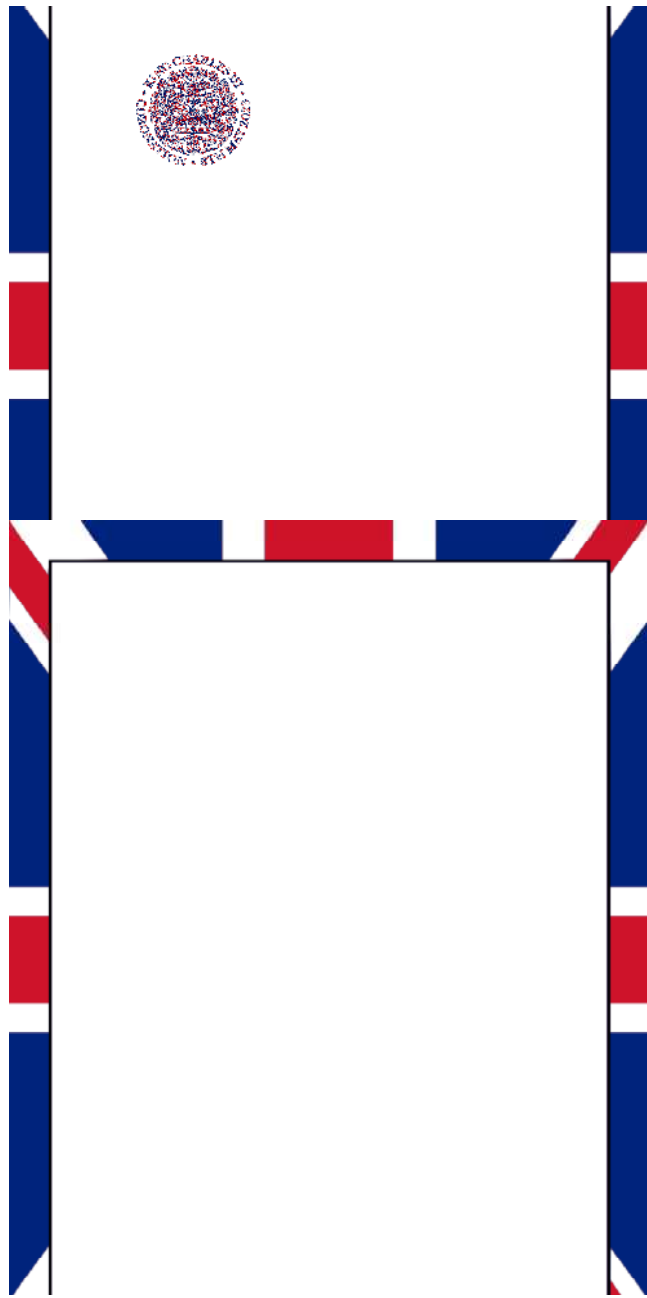




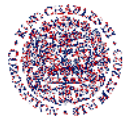
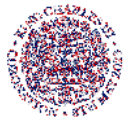
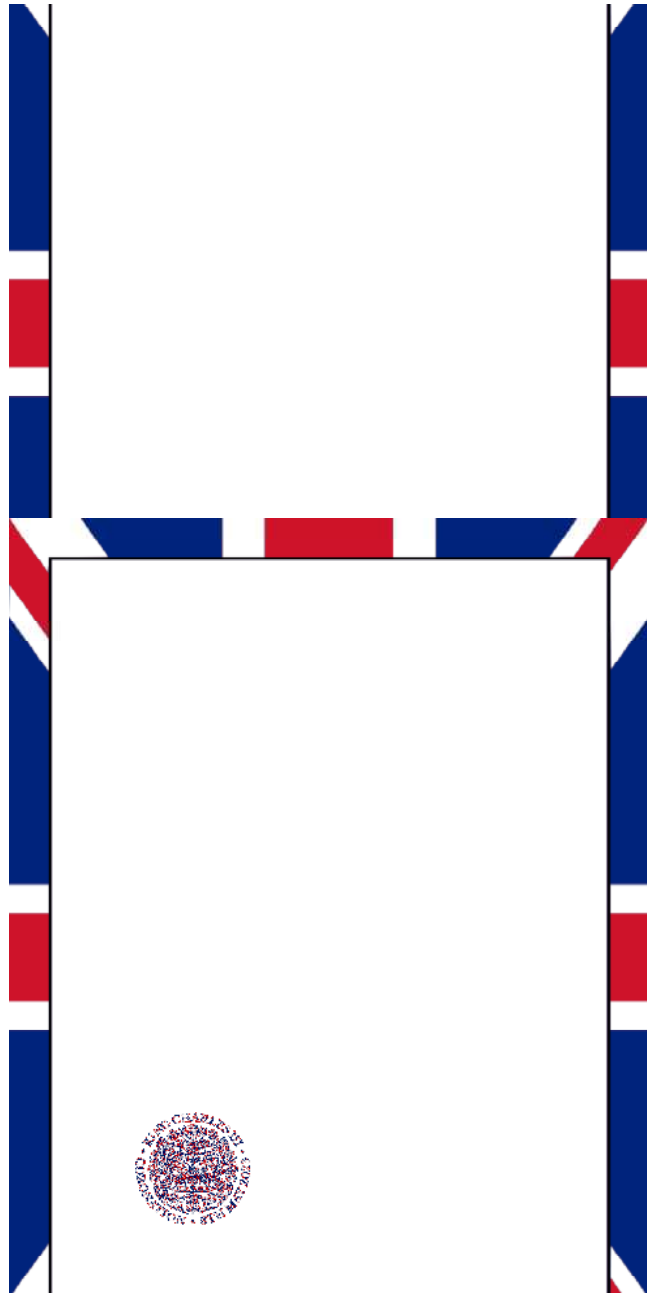
Write a message for the King to be included in the commemorative time capsule for Lightmoor Village community.







Write a message for the King to be included in the commemorative time capsule for Lightmoor Village community.







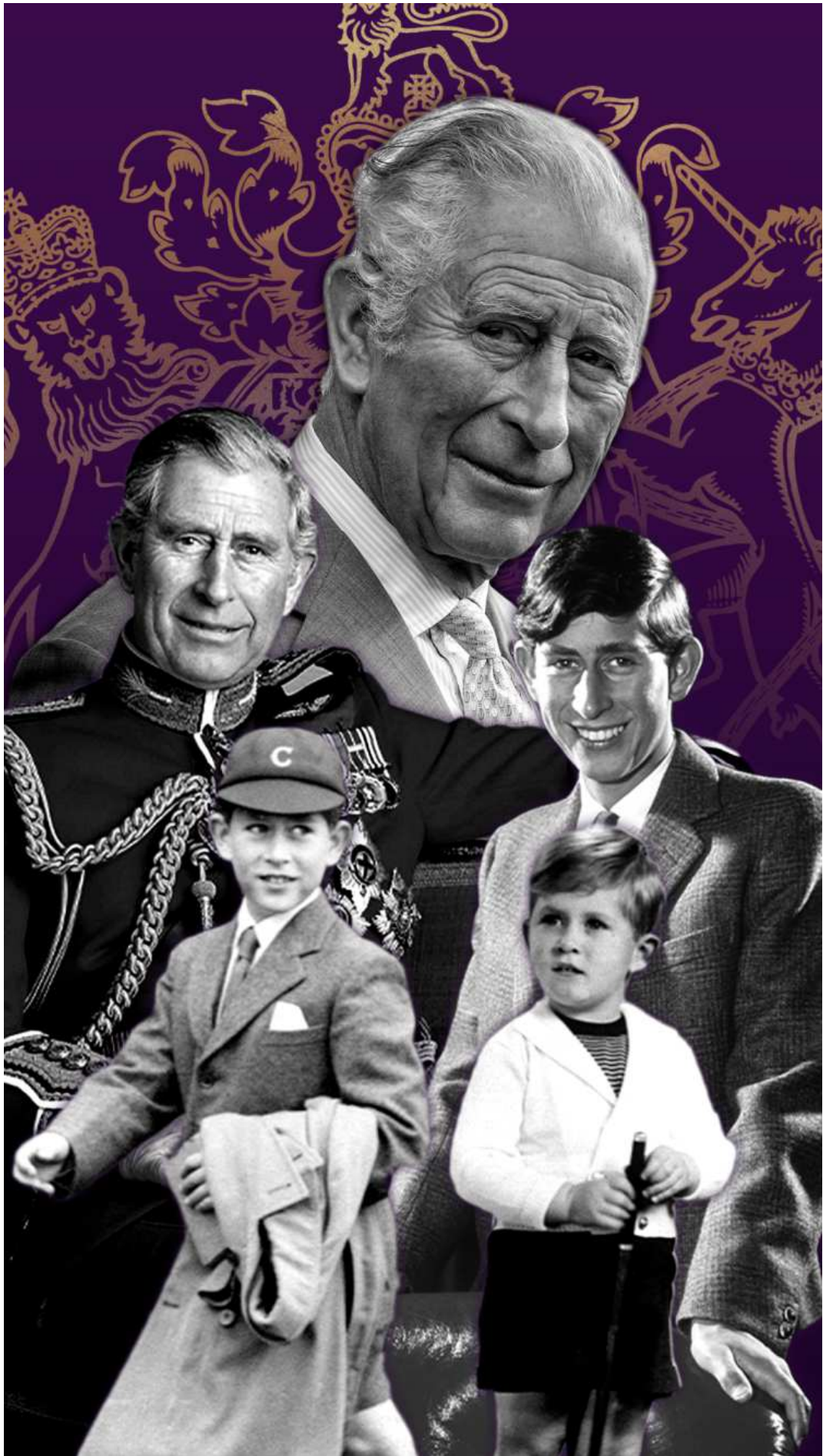










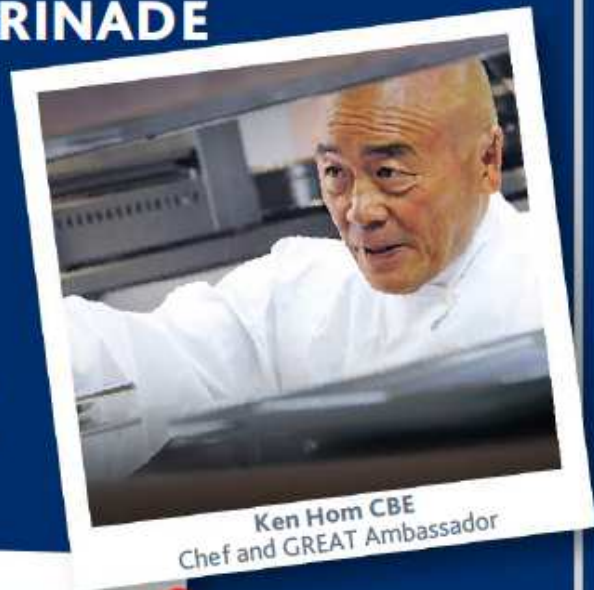




# KEN'S CORONATION ROAST RACK OF LAMB WITH ASIAN-STYLE MARINADE

Here, as tender as it is, the lamb's distinctive taste is nevertheless robust enough to bear the East-West flavours of sesame oil, mustard, and soy sauce with grace and dignity. The recipe represents the hallmark of modern Great Britain. Serve this lamb with roast potatoes and a green salad.

Serves 4-6



Ken Hom CBE  
Chef and GREAT Ambassador

## Ingredients

Two 750 g (1½-lb) racks of British lamb, trimmed of excess fat

Salt and freshly ground black pepper

2 tablespoons peanut oil

## Marinade

2 teaspoons freshly ground black pepper

1½ tablespoons roasted sesame oil

2 tablespoons roasted sesame seeds

1½ tablespoons sugar

2 tablespoons Dijon mustard

1 tablespoon light soy sauce

2 tablespoons dark soy sauce

2 tablespoons finely chopped garlic

1 tablespoon coarse sea salt

1 tablespoon fresh or 3 tablespoons dry sage  
120ml homemade or store bought chicken stock  
2 teaspoons sesame oil  
2 teaspoons sesame paste or peanut butter  
2 tablespoons butter

## Method

Season each rack of lamb with salt and pepper. Now brown each rack of lamb in a nonstick pan with peanut oil for 5 minutes, turning frequently. Allow the lamb to cool.

Mix the marinade ingredients in a small bowl and rub the mixture on the racks with a rubber spatula. Marinate for 1 hour.

Preheat the oven to 230c (450 degrees, Gas Mark 8). Place the lamb racks in a roasting pan. Moisten the fresh or dry sage leaves with some water and scatter them over the lamb racks. Reduce the heat to 200c (400 degrees, Gas Mark 6) cover the lamb racks with foil, and roast for 30 minutes. Remove the foil for the last 5 minutes if you want a more browned and crisp look.

Remove the lamb to a cutting board and allow the racks to rest for 20 minutes.

Skim off the fat from the roasting pan, add the chicken stock, and deglaze over a burner, scraping to remove the flavourful bits. Add the sesame oil, sesame paste, and butter to the sauce and mix thoroughly.

Carve the lamb racks, arrange them on a serving platter, and serve with the sauce.





# NADIYA'S CORONATION AUBERGINE



Nadiya Hussain

Aubergines often feature as a side dish when served at a table for dinner, but not here. We are taking this delicious aubergine, coating it with flavour, frying till tender and then drizzling over the simplest coronation dressing. It's like dinner at my mum's collided with my lunches at school to create this beauty.

Serves 4-6 | Prep 24min | Cook 20min

## Ingredients

### For the aubergine

225ml olive oil  
3 cloves of garlic, minced  
1 small onion, grated  
1 teaspoon paprika  
1 teaspoon salt  
2 large aubergines, sliced into 1cm thick slices (about 600g)

## For the dressing

200g Greek yoghurt  
2 teaspoons curry powder  
2 cloves of garlic, minced  
½ teaspoon salt  
2 tablespoons mango chutney, finely chopped  
2 tablespoons whole milk

## To serve

A small handful of crispy fried onions  
A small handful of raisins  
A small handful of fresh coriander, thinly sliced

## Method

Start by putting the oil in a bowl with the minced garlic, onion, paprika and salt. Mix really well and set aside with a pastry brush.

Pop the aubergines onto a tray (they can overlap, that is fine). Take the oil mixture and brush the aubergine slices generously with the oil on both sides till you have finished all the mixture. Set aside.

Put one large or two small (if you have them) griddle pan(s) onto a medium heat (these are great on the barbecue, too, FYI).

Griddle in batches on both sides. They take approx. 2 minutes on each side. You will know they are ready when the flesh looks saturated, less spongy and softer. Pop onto a plate, overlapping, ready to serve.

Make the dressing by combining the yoghurt, curry powder, garlic, salt and mango chutney and giving it all a really good mix. Add a few tablespoons of whole milk to loosen the mixture just a little.

Drizzle the dressing all over the top of the aubergine, saving the rest to serve on the side. Sprinkle with fried onions, raisins and coriander to serve.

Recipe from *Nadiya's Fast Flavours* by Nadiya Hussain





# ADAM HANDLING'S STRAWBERRY AND GINGER TRIFLE

Serves 8

## For the yorkshire parkin

150g golden syrup  
150g unsalted butter  
40g black treacle  
150g soft brown sugar  
150g self-raising flour  
115g oats  
2 whole eggs  
8g ginger, ground  
1.5 tsp nutmeg, ground  
1.5 tsp mixed spice

Melt the butter, syrups and brown sugar in a saucepan. Place all the dry ingredients into a mixer, on a low speed, and combine them. Add the wet ingredients and mix until incorporated. Finish with the eggs and beat for 5 minutes, until smooth and pale. Bake in a lined 900g loaf tin, at 160°C, for 25 minutes.

## For the strawberry jelly

350g frozen strawberries, defrosted and blended  
125g caster sugar  
6 gelatine leaves

Soften the gelatine in a bowl of cold water and squeeze to remove all the water. Warm the blended strawberries in a saucepan with the sugar and the gelatine. Pour through a fine-mesh sieve or coffee filter, to make the liquid become clear.

## For the ginger custard

8 egg yolks  
130g caster sugar  
100g plain flour  
500ml whole milk  
1tsp ginger, ground

Place the milk and ginger into a saucepan and heat until just before it reaches the boil. Whisk the egg yolks and the sugar together, add the flour and then add the milk. Pour into a saucepan, cook on a low heat and whisk for 5 minutes until the custard thickens. Chill down in a tray and cover with greaseproof paper, to cool.



Michelin-Starred Chef Owner, Adam Handling of the Adam Handling Restaurant Group and GREAT Ambassador





For the cream

300g double cream, cold  
50g icing sugar  
1 vanilla pod, scraped

Add the icing sugar and vanilla seeds to the cream. Whip the cream to stiff peaks, then transfer to a piping bag for serving.

For serving

150g frozen strawberries,  
defrosted and chopped  
Nuts, chopped

Dice the Parkin into chunks and add it to the bottom of the glass. Place a few of the defrosted strawberries on top. Pour the strawberry jelly into the glass, over the defrosted strawberries and diced Parkin, and transfer to the fridge, to set. Spoon a layer of ginger custard onto the top of the jelly. Pipe dots of the cream on top, until the whole glass is covered. Garnish with the chopped nuts.

