

Cheltenham Branch Afternoon Ringing Outing

Saturday 19^h September 2015

Churchdown (6)	9-2-1	2:00 – 3:00pm	SO882191	GL3 2LG
Upton St Leonards (8)	15-3-10	3:30 – 4:30pm	SO861149	GL4 8AP
Maisemore (6)	10-1-10	5:00 – 5:45pm	SO813216	GL2 8EY

Ringers are asked to donate £1 per tower.

Meal at The Royal Exchange, Hartbury, GL19 3BW (table booked for 6:00pm)

Menu attached

<http://www.royalexchangehartbury.co.uk/>

Please let Anna know at ringingmaster-anna@cheltenhambranch.org.uk if you are going to come along, and whether or not you would like to join us for the meal.

Starters

Soup of the day served piping hot with St George's Bakery bread *gf, v* -£5.50-

Chef's home-made fresh Devon crab pâté with brown bread and lime mayo *gf* -£7.75-

Vine tomato and mozzarella salad drizzled in home-made basil dressing *gf, v* -£7.25-

Baked figs wrapped in Black Forest ham, topped with melted stilton on Vine Farm mixed leaves *gf* -£7.95-

Crispy seasoned South coast calamari, served with garlic mayo and lemon wedge *gf* -£7.50-

Home-made chicken, liver and brandy pâté with toasted ciabatta and red onion chutney *gf* -£7.25-

From the grill

The Royal Exchange Burger, 100% British 8oz beef burger from Ben Creese of Staunton served on a brioche bun with pickles, fresh coleslaw, home-made red onion and tomato salsa, and our chunky chips -£11.25-

Add a topping for £1 - cheddar, stilton or bacon

West Country steak from Warner's of Tirley, with our chunky chips, field mushroom, and home-made giant battered onion rings *gf* 8oz sirloin -£16.95- / 10oz rib-eye -£19.95- / 8oz fillet -£21.95-

Add a sauce for £1.95 - brandy & peppercorn, garlic & herb butter, or bacon & blue-cheese

Classic Dishes

Breaded pork tenderloin from award winning Featherley Hall Farm in Hartpury, served with buttered new potatoes, local French beans and Matt's home-made creamy wholegrain mustard and whisky sauce -£12.50-

Grilled Mediterranean vegetable and Somerset Brie salad drizzled with sweet balsamic glaze *gf, v* -£10.25-

Chicken and bacon salad with Vine Farm mixed leaves, grilled cashew nuts, and house dressing *gf* -£11.95-

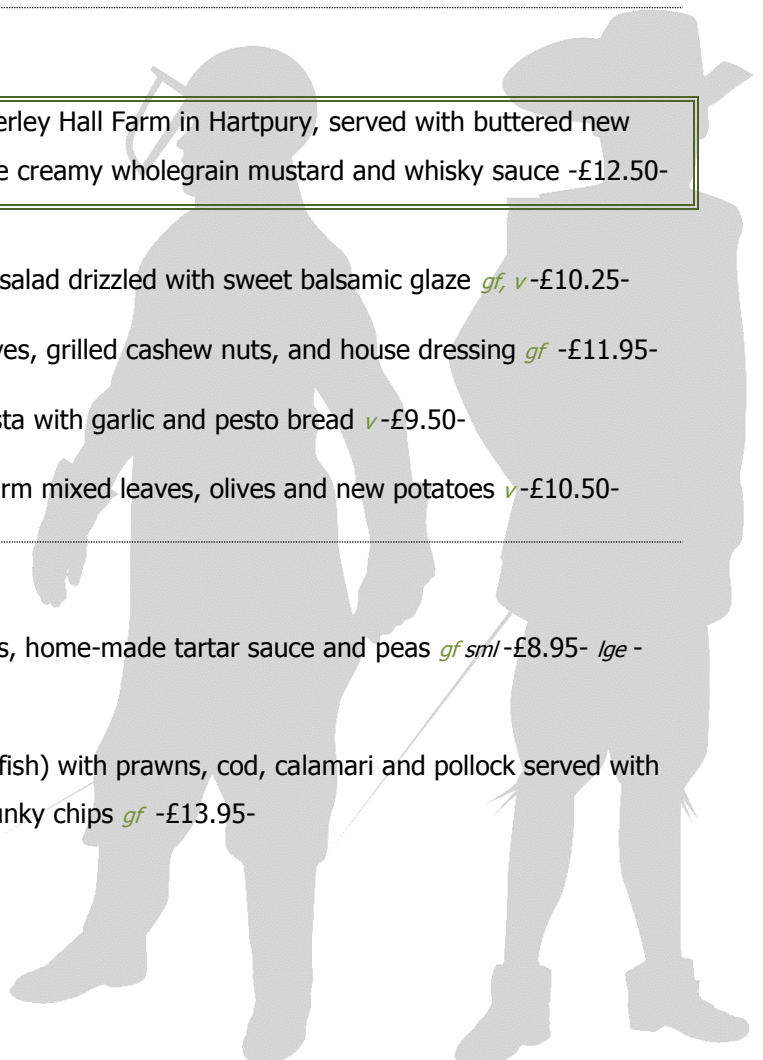
Roasted pepper and sun-blushed tomato penne pasta with garlic and pesto bread *v* -£9.50-

Sam's feta and artichoke Summer tart, with Vine Farm mixed leaves, olives and new potatoes *v* -£10.50-

Fish dishes

Beer battered sustainable cod with our chunky chips, home-made tartar sauce and peas *gf sml* -£8.95- *lge* -£10.95-

The Royal Exchange Fritto Misto (mixed deep-fried fish) with prawns, cod, calamari and pollock served with home-made tartar sauce, salad garnish and our chunky chips *gf* -£13.95-



Cajun seasoned salmon fillet served with sweet potato fries and Vine Farm mixed leaves *gf* -£12.25-

Pan-fried mackerel fillets and buttered new potatoes, served with sweet gooseberry sauce

and local French beans *gf* -£10.95-

We support local suppliers wherever possible and are proud to use award-winning Featherley Hall Farm in Hartpury

for all of our pork which comes from lovely Gloucester Old-Spot pigs

gf = gluten free dish or option. Some dishes contain nuts, gluten or other food allergens, so please inform your server of any allergies or dietary requirements. An allergen advice menu is available upon request. Prices are inclusive of VAT. Please note