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# THE NOVEMBER MEETING

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## Sample Menu

### Cheltenham Menu

Freshly baked bread and butter

#### STARTER

Monmouthshire spiced beef bresaola,  
house pickled vegetables and Berkswell cheese

#### VEGETARIAN STARTER

Blood orange, roasted salsify, Belgian endive,  
gorgonzola and walnut salad **V**

#### MAIN COURSE

Trio of Cotswold lamb,  
carrot purée, mash, spinach and rosemary gravy

Pan fried sustainable hake,  
new potatoes, sauce tartare and crispy capers

#### VEGETARIAN MAIN COURSE

Caramelised spinach and ricotta gnocchi,  
barbecue corn, black truffle shavings, girolles and a white wine sauce **V**

#### DESSERT

Strawberry and Elderflower  
Elderflower cream, strawberry pillow and strawberry salad

#### CHELTENHAM CHEESE BOARD

with grapes, apricots, nuts and cheese biscuits

Freshly infused tea  
Triple certified Arabica bean coffee