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# THE NOVEMBER MEETING

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## Sample Menu

### Prestbury Buffet Menu

#### STARTER PLATTER

Freshly baked artisan bread  
Coln Valley smoked salmon with capers and lemon  
Hot smoked salmon pâté, dill infused butter, peppered mackerel fillet  
Roasted vegetable and chickpea pâté (V)

#### DELICATESSEN PLATTER

Honey and mustard glazed ham loin  
Vegetarian Scotch egg (V)  
Thyme marinated feta cheese and olives (V)  
Red pepper and jalapeno hummus (V)  
Hand raised chicken and ham pie  
Handcrafted vegetable tarts (V)

#### MARKET BASKET SALADS

House slaw salad (V)  
Tomato salad (V)  
Market garden salad (V)

#### HOT FROM THE STOVE

Lamb hotpot mini pie  
Spinach, mushroom and ricotta mini pie (V)  
Braised shoulder of lamb  
with pearl barley, carrots, leeks and potatoes  
Vegetable Ratatouille  
Fresh Mediterranean vegetables in a garlic and tomato sauce (V)  
Seasonal vegetables and buttered new potatoes

#### SWEET TABLE

Selection of traditional mini tarts  
Mixed berry fool with meringue pieces

#### CHELTENHAM CHEESE BOARD

with apricots, nuts, grapes, butter and cheese biscuits  
Freshly infused tea,  
Triple certified Arabica bean coffee