

## OLD SPOT XMAS MENU 2009

Lunch & evening bookings taken for the 1st to 21st December  
- £22.50 per person

### Starters

BLUE SWIMMING CRAB AND AVOCADO SALAD  
Served on a bed of mixed leaves

GOATS CHEESE AND RED PEPPER TARTLET  
Served with a roasted apple salad

CREAMY GARLIC MUSHROOMS  
Pan-fried with garlic herbs and cream

SWEET POTATO AND PARSNIP SOUP

FIVE ACRES PIGEON AND BACON SALAD  
With redcurrant and balsamic dressing

### Main Courses

ROAST GLOUCESTERSHIRE TURKEY  
Served with all the trimmings

DOUBLE ROASTED OLD SPOT BELLY PORK  
Served on bed of champ with a piquant plum sauce

CASHEW NUT AND VEGETABLE ROAST  
Served with a tomato and sweet pepper puree

FILLET OF SALMON  
With a minted broad bean risotto and  
and garnished with asparagus tips

CORN FED CHICKEN BREAST  
Served on sautéed green cabbage, chorizo sausage and baby  
potatoes with a touch of cream fresh, herbs and white wine

### Desserts

APPLE AND BLACKBERRY CRUMBLE  
Served with double cream custard

HOMEMADE CHOCOLATE BROWNIES  
With real Devonshire ice-cream

WHITE CHOCOLATE CHEESECAKE  
Served with caramel and dark chocolate sauces

CHRISTMAS PUDDING  
Traditionally served with brandy sauce

TRADITIONAL ENGLISH CHEESES  
Served with homemade pickle and crackers

FILTER COFFEE AND MINCE PIES



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Old Spot Newsletter - November 2009

# The Old Spot Inn

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# NEWS



## Old Spot Newsletter - November 2009

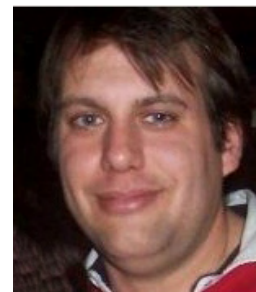
Issue #25

### Celebrations

Welcome to the twenty-fifth edition of the Old Spot Newsletter ... and the first thing I have to mention was how big was that bloody pig?! As most of you are aware, we were going to have a spit roast to celebrate winning South West Pub of the Year and making it through to the finals. The pig was bought by the pub over six months ago and we have been getting regular updates in the form of photos and verbal reports from the farmer. Last Saturday I drove to Somerset to pick up said pig - I had been told to expect a 55-60 kilo animal. However, what I got was a very enthusiastic 98 kilo beast, but unfortunately there isn't a spit roaster that is capable of cooking a monster of this size in the county! So once again, everybody's favourite butcher, Tony Gabb, came to the rescue and butchered it in no time ... all ready for the oven!

Great to see so many locals in that day, and a big thank you to: Chas of Uley Brewery, Steve of Severn Vale Brewery and Martin of Butcombe for their kind donation of beer for the day's celebration. And we even managed to raise £120 for St James' church!

### Celebrity Chef



Jane Roberts' stint as celebrity chef was a resounding success - one of the best so far in my book! Although it did take 3 days to finally finish the burritos! Guy Nolder will be carrying the mantle for the next one on Tuesday, November 24th. I am afraid to say that it's already sold out - no pressure Guy, and please don't kill my kitchen this time! Bob Parkinson's Lancashire night has been postponed until next year - don't worry he isn't getting away that easy! We will be hopefully having a celebrity chef Japanese night in the new year, watch this space.

### Meet the Brewer

Big thanks to Lee and his team from Batemans for another great *Meet the Brewer* night - a very interesting and novel approach, hmmm! The next *Meet the Brewer* is from Everards (the guys that brought us Tiger) and is



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on the 26th November. As always, £5 per person includes tasting and supper. Names behind the bar ASAP please.



### Spot Swap

Something we are looking to explore is a bartering system for fruit and veg. If you have any thoughts or suggestions, please see Steve.

### Winter Warmers



Ponchos and blankets are now available over the bar for those chilly winter nights in the garden, just ask the bar staff.

Ahhhh! Who said we don't care about you!

### Take Home a Tipple

We are now able to sell your favourite tipple in takeaway jugs, a small charge for the jug and hey presto real ale at home.

### Hairy Bikers

The Hairy Bikers visited the pub to do a bit of filming on the 27th October. They are in to sup Steve MacDonald's *Severn Swans are Swimming*. The programme is being aired on TV over Xmas. Watch out for a report next newsletter.



### Come Dine with Me

We have been approached by *Come Dine with Me* to find people to appear on their show. Speak to Steve for more details.

### Sorry, but ...

Big apologies but *Touch Rugby* and our *80s Games Night* have had to be postponed and will be rescheduled next year - we just ran out of time!

### Old Spot Harriers?

Its been pointed out to me a that several of our locals are budding marathon runners. If you'd like to, you can post your times on our website and join up with fellow runners. Have a word with 'Stu the Brew', and he'll get this organised for you. Personally, I think your barmy, but hey ho!



### Xmas Meals, Parties and Opening Hours

Names are being taken for the Old Gits Xmas Party. All locals welcome - just bring a sense of humour and an appetite and the ability to take the next day off work! All other Christmas bookings are coming in thick and fast, so please if you're looking for a table over the Xmas period, don't delay!

Our opening hours vary over Christmas, but they are below, on the boards and on the website. Please be aware that there is absolutely no entry after 9pm on Christmas Eve and New Year's Eve. So please don't get upset when you get turned away - and more importantly don't hit me!

Christmas Eve	12.00 - 3.00 pm	6.00 pm - Late
Christmas Day	12.00 - 2.00 pm	
Boxing Day	12.00 - 11.00pm	
New Year's Eve	12.00 - 3.00 pm	6.00 pm - Late
New Year's Day	12.00 - 11.00 pm	

### What's On at the Spot - Forthcoming Events

#### OCTOBER

Fri 30th Oct – Sun 1st Nov Ric Fest All weekend

#### NOVEMBER

Tue 24th Nov Celebrity Chef – Guy Nolder - Indian Banquet Night (T.B.C.)  
Thur 26th Nov Everards - Meet the Brewer 8.30pm £5.00

#### DECEMBER

Tue 1 - Mon 21 Dec Old Spot Christmas Lunch being served £22.50  
Sun 20th Dec Old Git's Christmas Lunch 3.30pm £22.50  
- Book early to avoid disappointment

#### JANUARY

Tue 12th Jan Dr. Bob's Lancashire Night 7.30pm (T.B.C.)

#### FEBRUARY

T.B.C. Valentine's Beerfest Details to follow Free

More dates for celebrity chef night to follow.

Cheers!

Steve Herbert  
THE OLD SPOT INN

November 2009

*Overleaf is the Xmas Menu - Book early to avoid disappointment.*