

What's On at the Spot Forthcoming Events - A Résumé

--- OCTOBER ---

Thur 28th Oct. 7.30pm. Celeb Chef: Jane Roberts – Spanish Topas. £10.00pp.
All profits to Cotswold Care Hospice

--- NOVEMBER ---

Thur 11th Nov. 7.30pm. Gourmet Night #3. £40.00pp

Cheers!
Steve Herbert
THE OLD SPOT INN

September 2010



Tel: 01453 542870
www.oldspotinn.co.uk
news.oldspotinn.co.uk
ads.oldspotinn.co.uk

Email: steveherbert@oldspotinn.co.uk
– Main site
– Newsletters and Newspaper Articles Index Page
– Your Old Spot Inn Locals Classifieds

Designed & Edited by:



Old Spot Newsletter - September 2010

The Old Spot Inn

www.oldspotinn.co.uk

NEWS



Old Spot Newsletter - September 2010

Issue #33

Christmas Menu

Depending on how you feel about I am pleased to announce that the Christmas menu is now online. Xmas packs can be requested over the bar at anytime. Please be warned, Friday and Saturday nights fill up really quickly. See a bit later in this newsletter for the menu.

Thursday 28th October at 7.30pm. Jane Roberts is in the kitchen again, this time serving up Spanish Topas. It will be £10 per person with all profits going to Cotswold Care Hospice. Book early because as always, places get filled very quickly!



Jack hits the pumps again!

Black Jack Perry is now available to buy over the bar - named after our very own pooch! Yes, I know Jack is a white West Highland Terrier, but he always seems to be charcoal grey at best!

Old Spot Sport



News ...

Kate Adams was in the pub last week doing a feature on the Old Spot for Radio Glos. This is looking to be aired at the end of September.

Cricket

Cricket Spot vs. Crown, the return match took place on Sunday 1st August at Stinchcombe cricket ground. I am pleased to announce that the Old Spot won this leg! The Cricket Bat Trophy is on display in the pub. I must admit slight disappointment in that my bowling skills weren't called into action - guess the captain just wanted to keep it fair!

Celebrity Chef

Wendy Stevens (Belinda's mum)
Thanks to everyone who came along and supported Wendy on her stint as Celebrity Chef - 48 of you were treated to Lasagne Verdi and Vanilla Pancetta.

The next Celebrity Chef is on

news.oldspotinn.co.uk

Kayak trip

The 3rd and final kayak trip has just taken place down the River Wye, more are planned next year.



Bristol Half Marathon

Those mad souls who are having a go at the run on 5th Sept., you are invited to join us for BBQ at the pub - just let us know who are so we can get enough fodder on board.



Congratulations to ...

Kelly and Neil McKenzie on their up-and-coming wedding , Hayliegh and Steve Lane on their engagement

Goodbye to ...

Ollie, Robbie and Jordan who are all back off to Uni, but hopefully they'll be back at Christmas

Hello to ...

Louis and Tory.

Frocester Beer Festival

The stories have been flowing in about everybody's little adventures at Frocester Beer Festival. Most of them consisting of lost hours and bumping into random people . . . and then forgetting about it until strangely repeating the whole process again and again! The pub did its bit by taking in its fair share of waifs and strays, those people who lost there bearings, their friends or their beer taxi . . . and in some cases, all three!



The now traditional, annual (Frocester) Chill Out was manic, amazing and drunken! And anything but chilled! Both Belinda and I agree that it's our favourite day of the year - everybody is on top form, and in some ways you don't want it end, but unfortunately internal organs have the final say!



OLD SPOT XMAS MENU 2010

Lunch & evening bookings are being taken for the 1st to 22nd December £25.00 per person



Starters

ASPARGUS AND SMOKED HAM BAKE
Grilled with Hollandaise Sauce

OLD SPOT CAESAR SALAD
Lettuce leaves, Parmesan Shavings, Cherry Tomatoes, Herby Croutons and Warm Chicken with our own house dressing

HOMEMADE CHICKEN LIVER PARFAIT
Served with Red Onion Chutney

BROCCOLI AND STILTON SOUP

TRIO OF SALMON SALAD
Smoked Salmon, Fresh Salmon and Gravalax with a Lemon and Caper Salad

Main Courses

ROAST GLOUCESTERSHIRE TURKEY
Served with all the Trimmings

ARTICHOKE AND SUN BLUSHED TOMATO RISOTTO
With Char-Grilled Pimentos and Goats Cheese

GRILLED COD LOIN
Presented on a Pea Puree with Pancetta and a Lime Butter

FILLET OF PORK
Pan-fried with Wild Mushrooms, Pink Peppercorns, White Wine, Cream and Brandy

ORGANIC CALVES' LIVER
Seared and served on Sautéed Cabbage and Bacon finished with a Marsala Sauce

GRILLED LAMB CUTLETS
Served on a Fondant Potato with a Redcurrant and Port Glaze

Desserts

VANILLA PANNA COTTA
Presented with a Forest Fruits Compote and Frangipane

WHITE CHOCOLATE CHEESECAKE
With a Duo of chocolate sauces

CHOCOLATE BROWNIES
Served with Creamy Devonshire Custard

CHEESEBOARD SELECTION

CHRISTMAS PUDDING
Served with Brandy Sauce

FILTER COFFEE AND MINCE PIES

