

Itinerary for Flybe vs BA match – 31st August/1st September

£165.00 per person to be paid by 14th August

Golf, Dinner, Bed and Breakfast

Lilley Brook Golf Club

Cirencester Road
Charlton Kings
Cheltenham
GL53 8EG

Please see itinerary for the two days

Please arrive at the golf club by 12:00 on the Sunday, there will bacon rolls & coffee provided before the golf.

Golf:

Day 1, will be pairs, 1st tee time 13:27, your start time will be drawn on the day and it will be white shirts.

Day 2 will be singles, 1st tee time 11:48, start times to be drawn and it will be blue shirts.

Hotel:

Doubletree by Hilton Cheltenham

Cirencester Road
Charlton Kings
Cheltenham
GL53 8EA

We will be dinning in the hotel at 20:00.

Please find attached a copy of the menu, **note** we are having the 2 course menu, would let me know your choice by the 18th August and any dietary requirements.

The hotel is located adjacent to the golf club, there are full leisure facilities at the hotel.

Would you either email me or update the website with whom you are sharing a room with so that I can send this to the hotel along with your menu choice by the 14th.

SNACKS

Marinated mixed olives Orange, chili	£4.50
Salted & spiced almonds	£4.50
Marinated olives 4-hour pickles & warm rosemary breads served to share	£9.50



STARTERS

Cream of sweetcorn soup (ve) Sweetcorn & spring onion fritters, dill oil	£6.50
Coriander crushed Scotch egg Bacon & mustard jelly, sweetened, pickled shrimps	£7.50
Wild forest mushrooms on toast (ve) Grilled sourdough	£6.50
Duck liver parfait Apricot & apple chutney, toasted brioche	£8.50
Devonshire crab cake Poached egg, herb hollandaise	£9.50
Crispy confit duck salad Watermelon, pickled vegetables, cashew nuts, buttermilk vinaigrette	£9.50
Creamed goat's cheese (v) Roasted beetroot, apple & bulb onion salad	£8.50

SIDES

Honey roast carrots Lemon & parsley butter	£5.00
Crispy duck fat potatoes Garlic & rosemary	£5.00
Garden salad Apple, lemon oil	£5.50
Salted fries	£5.50



MAINS

Roasted chicken supreme Chest puree, roast cabbage, garlic pressed potato, chicken, figs & sauce	£16.50
Grilled British pork chop Honey figs & jet, pork & mint puree, roast asparagus, cider & apple sauce	£19.50
Cotswold beef burger With double Gloucester, smoked streaky bacon, pickles, rosemary fries	£19.00
Maple glazed duck breast Crispy duck fat potatoes, cauliflower purée, green peppercorn sauce	£19.50
10oz sirloin steak Selected veg, charred potato, mushroom mayonnaise, dressed salad + add peppercorn £5.50 + add béarnaise £5.50 + add salsa verde £5.50	£33.50
Haddock & chips Baked mushy peas, chip shop curry sauce, tomato/mayo sauce	£19.50
Seafood fillet Crushed finger potatoes, chestnut puree, lemon beurre blanc	£19.50
Charred hipl cabbage (ve) Wax, almond cream, golden pears, dill oil, roasted mushrooms	£15.50
Leek, asparagus & Emmenthal tart (v) Truffle, poached egg, hollandaise sauce	£14.95

PUDDINGS

Vanilla French toast Grilled peach, maple cream	£7.50
Passionfruit tart Apricot mango sauce	£7.50
Triple chocolate brownie Caramel sauce, honeycomb, toasted hazelnut, marzipan	£8.50
Burnt Cambridge cream Caramel, raspberry	£8.50
Selection of British cheeses Cheddar & stone fruit chutney	£18.00

Please inform your server of any allergies or dietary requirements before we begin. When we take your food order, we will be able to advise you on any allergens that may be in your food. Please inform us of any allergies or dietary requirements before we begin. When we take your food order, we will be able to advise you on any allergens that may be in your food. Please inform us of any allergies or dietary requirements before we begin. When we take your food order, we will be able to advise you on any allergens that may be in your food.