

Eating Out and Accommodation

Gloucestershire is a great place to eat out. 'The Good Pub Guide' lists a very full selection for the county, and there are some wonderful country and village pubs that provide everything from a simple sandwich and a good beer or cider to a full gourmet meal with fine wines.



For a luxurious dining experience try the 'Cotswolds Finest Hotels' group – a brochure is available from Gloucestershire Tourism, or look at www.cotswoldsfinehotels.com There are also restaurants, wine bars and cafés in towns such as Cheltenham, who have their own eating out guide, and of course tea shops and coffee shops in many of the towns and villages. Tourist Information Centres can also advise. Gloucestershire Tourism also has a range of accommodation brochures, including brochures for Gloucester, Cheltenham, Stroud, Tewkesbury, the Cotswolds and the Forest of Dean. There are also brochures for 'Stay on a Farm' www.glosfarmhols.co.uk and 'Camping and Caravanning'. For information about the county have a look at the Gloucestershire Tourism web site, www.glos-cotswolds.com

The Pudding Club

The Pudding Club was founded at the Three Ways House hotel at Mickleton near Chipping Campden in 1985 to prevent the demise of the traditional great British pudding.

In the 1980's it seemed as though such delights as Sticky Toffee Pudding, Marmalade Pudding and Spotted Dick were rarities in the face of competition from Black Forest Gateau and frozen Strawberry Cheesecake. The Pudding Club and its members have helped re-establish these great favourites at home in Britain and beyond.

Today there are themed rooms in the hotel itself, a recipe book, an annual Pudding Festival, Pudding Club gifts and even "Puddings by Post". It's become one of the esoteric and charming delights to be enjoyed in the county.

Tel: 01386 438429
Email: threeways@puddingclub.com
www.puddingclub.com



Tourist Information Centres

Gloucestershire's network of nationally recognised Tourist Information Centres can provide further help with details of attractions, transport and accommodation.

Bourton-on-the-Water
Victoria Street
Tel: 01451 820211

Cheltenham Spa
77 The Promenade
Tel: 01242 522878

Cirencester
Corn Hall, Market Place
Tel: 01285 654180

Coleford
High Street
Tel: 01594 812388

Cotswold
Hollis House, The Square,
Stow-on-the-Wold
Tel: 01451 831082

Gloucester
28 Southgate Street
Tel: 01452 396572

Newent
7 Church Street
Tel: 01531 822468
Closed Wednesday afternoon

Stroud
Subscription Rooms,
George Street
Tel: 01453 760960

Tetbury
33 Church Street
Tel: 01666 503552
Closed Mondays

Tewkesbury
Tewkesbury Museum,
64 Barton Street
Tel: 01684 295027

Winchcombe
The Town Hall, High Street
Tel: 01242 602925
Saturdays & Sundays only in winter

The following Tourist Information Points offer a local information service:

Chipping Campden
The Old Police Station
High Street
Tel: 01386 841206

Gloucester Docks
National Waterways
Museum
Llanthony Warehouse
Tel: 01452 318206

Keynes Country Park
Shorncliffe, Cirencester
Tel: 01285 861459

Moreton-in-Marsh
High Street
Tel: 01608 650881

Nailsworth
The Old George
George Street
Tel: 01453 839222

Painswick
The Library, Stroud Road
Tel: 01452 813552
Unstaffed in winter

Wotton-under-Edge
The Heritage Centre
The Chipping
Tel: 01453 521541
Closed Mondays

Travel Information

For details of how to get to Gloucestershire and for an outline of public transport in the county please visit the Travel Information section of www.glos-cotswolds.com or ring the Transport Helpline on 0870 6082608, daily 7am - 9pm.

Thanks

Thanks to all those who have helped in the production of this brochure. We have tried to ensure that the information included was accurate at the time of going to print, October 2004. However no responsibility can be taken for any errors or omissions.

For more information contact Gloucestershire Tourism
Tel 01452 425673
Email tourism@gloucestershire.gov.uk or look at www.glos-cotswolds.com

Designed by Art Works 01242 572559

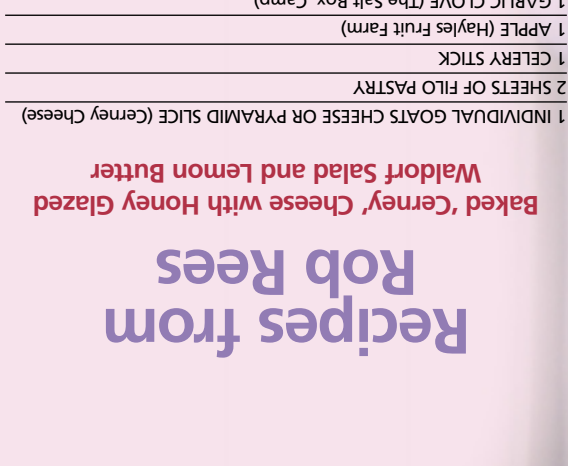


Method

1 INDIVIDUAL GLOUS CHEESE OR PYRAMID SLICE (Cerny Cheese)
2 SHEETS OF FILLO PASTRY
1 CLEVERY STICK
1 APPLE (Hayley Fruit Farm)
1 GARLIC CLOVE (The Fat Box, Camp)
2 LEAVES CHOPPED BASIL OR CHIVES (Selsley Herb Nursey, Bisley)
1 LEMON
2 FL OZ WHITE WINE (Three Choirs Vineyard)
2 FL OZ APPLE JUICE (Days Cottage Apple Juice)
1 SHALLOT
5 OZ WHIPPING CREAM (Hyale Farm Dairy)
SEASONING
5 OZ SOFT BUTTER
SPICY APPLE CHUTNEY (Kitchen Garden Preserves)
WATERCESS
ALSO PISTACHIO NUTS, GLOUCESTERSHIRE HONEY, MAYONNAISE,
OLIVE OIL, BALSAMIC VINEGAR

Baked 'Cerny' Cheese with Honey Glazed Rob Rees

Walldorf Salad and Lemon Butter
Butterscotch and Rum Sauce
Roasted Apples with
Butterscotch and Rum Sauce



1 OZ RUM
1 OZ BUTTER
1 MERINGUE (Cotswold Handmade Meringues)
1 FATING APPLE (Over Farm Market)

Firstly, butter the leaves of fillo pastry and place one on top of the other. Wrap your goats cheese tightly in the pastry topped with a little Mitten Garden Preserve Spicy Apple Chutney - refrigerate.

For the Walldorf Salad cut some bacon sticks of celery and cut some pistachio nuts with a little Gloucestershire honey, add some chopped Selsley Herbs and a tablespoon of mayonnaise. Mix well and put aside ready to serve.

For the Butter Sauce chop the shallot and place in a saucepan with the Three Choirs white wine. On a slow heat reduce the wine to the point that it becomes quite a sticky syrup.

Next add the whipping cream and bring to the boil. Remove from the heat and gradually stir in the soft butter to create an emulsion. Squeeze in the lemon juice and season (do not use too much salt because of the flavour of the cheese).

To cook the cheese use a frying pan and olive oil. Heat till a visible haze can be seen. Place the cheese presentation side down into the pan. Once golden turn over and repeat, then the same for the sides. The idea is to have a crisp outside and just firm in the middle. Once cooked place some Walldorf Salad in the centre of sediment of the pan and then the cream. Bring

Next add the meringue, drizzle the sauce to the pan and serve immediately.

Place the apples on the meringue, drizzle the sauce around, and top with the ice cream.

vinegar reduction.

around. Top with an English watercress salad and balsamic

style cooking books and indulge.

Most of the "artisan" items for sale at

markets already have great flavours so be

sure when you do cook with it not to over-

complicate matters with spicy sauces or

really make you want to dig out the old

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"Tell me what you eat
I will tell you what you are."
BRILLIANT!SAMVARRIN



or look at www.foodlinks.info

venues of the markets, ring 01453 758060
For more information, including dates and
food this fresh and this good ?

The markets are a venue for local specialities, traditional juices, a stunning selection of mouth-watering cheeses, seasonal fruit and vegetables, fresh herbs, top quality meats and some cakes, garden plants and much more. The markets enhance the towns and villages, and provide you with a wonderful selection of the tastiest of foods. Where else can you buy

product to sell. A few times a year specialist stallholders from other parts of

from fifty miles away if they have a unique

though sometimes stallholders are accepted

produced within thirty miles of the market,

county. Everything on sale is local - mostly

flourishing, and there are now a variety of

Farmers' Markets in Gloucestershire are

used at the well known annual

Gloucester, on the last Public

Holiday weekend in May.

The tradition goes back

hundreds of years, and the

reasons for it are disputed, but

it's a memorable day out, with

many Gloucestershire lads

participating as a rite of

passage – and counting

the run down the very steep hill

to try to catch the cheeses.

www.cheese-rolling.co.uk

Annual

Cheese Rolling

Double Gloucester cheeses from

Old Leat Court (see no 5 in the

Food Producers section) are

cheese-rolling event which is

held at Cooper's Hill, near

Gloucester, on the last Public

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Cheltenham Farmers' Market

that you are supporting local businesses.

environment, and also the pleasure of knowing

products have travelled, and so helped the

have reduced the "food miles" that you

will have the satisfaction of knowing that you

to prepare and cook the delicious produce on

producing your food, and find out how best

You can get to know the people who are

the country may be allowed to attend.

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your shopping and

offer. Take home

about it that's on

enjoy everything

becomes that. Just

markets it certainly

shopping at the

to be fun and by

just a fuel, it needs

Food is more than

own award-winning chutneys.

oatmeal biscuits and 'Kitchen Garden Preserves'

lasagnes or Welsh rarebit and not just with

cheeses in cooked dishes such as quiches,

cheeses such as Birmwood Blue, Cerny Goats or

again it's always best to have a taster before

Genes abound. Cheeses are always in full supply -

sealed leaves and celebrations of classics like Little

in summer months markets offer an

eclectic array of items - such as aromas and

sumptuous tastes of simplicity. Beautiful fresh

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