Annual General Meeting

The Bridge Hotel Walshford

Saturday 18th October 2025

Luncheon Arrangements

Arrival from 11am, where tea, coffee and biscuits will be available

A private Carvery will be open from 12 noon.

Locally reared maple and sugar baked ham with a black cherry compote

Rosemary and garlic infused topside of beef served pink with crispy homemade Yorkshire Puddings and a rich gravy( gluten free gravy available to order)

North Sea caught cod served with wilted spinach and a smokey roasted tomato sauce (gf )

Roasted chestnut, thyme, wild mushroom and sun-dried tomato puff pastry pinwheel (v)

ooOoo

White chocolate and Biscoff cheesecake served with rich berry coulis and gingernut biscuit crumb

Good old sticky toffee pudding with an indulgent butterscotch sauce and honeycomb ice cream

Mixed Fruit Medley with Strawberry Ice-Cream

ooOoo

Freshly brewed Coffee and Mints

£16.50/person

Please indicate below your name along with any dietary requirements, and the number of lunches you are purchasing by **8th October** and return to [clevelandbayoffice@gmail.com](mailto:clevelandbayoffice@gmail.com) .

Please send your remittance by BACS to CBHS Ac no: 11318136, Sort Code: 40-47-31

or via PayPal (friends and family) to [clevelandbayoffice@gmail.com](mailto:clevelandbayoffice@gmail.com)

or by cheque to “Cleveland Bay Horse Society” and send to the office address.

| Name | No. of lunches | Vegetarian? | Payment |
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