



The New Club Times

May 22nd 2026

Report on Visit to Chavenage - Monday May 11th

Jane Moyle writes:

A nearly full coach load of 41 members took the opportunity to visit a famous medieval manor house just outside Tetbury on Monday May 11th.

Chavenage House, steeped in history since medieval times, scenes of skullduggery, deaths and ghosts during the Civil War, then riches for the family through marriages; from the 17th to 19th century; back to penury after two world wars - but still the fabulous Lowsley-Williams family struggled to maintain the house through endeavour, determination and sacrifice, especially during the freezing winter months!

And still they carry on, with siblings Caroline, George and Joanna Lowsley-Williams running the place on their own, though there is now a new owner - grandson 36 year old James, star of TV series, 'Life at the Manor' the Penelope Keith TV series, who himself had just that week become a father to the next heir of Chavenage.

But of course, Chavenage is also now famous for being the home of Ross Poldark, where five television series of Poldark have been filmed as well as many other films, including Tess of the D'Urbervilles and Wolf Hall. Thousands of visitors have descended on the place over the last five years - but we were there privately, just before Jackpot time!

This is because three days after our visit, the second series of the raunchy, outrageous Jilly Cooper book 'Rivals' was shown on Disney +, with many more episodes to come. Chavenage is one of the principal houses filmed here and George did remark, "Every single bedroom in the house was used for filming!" Katie Wilkinson (photographed on the right) couldn't resist touching Aidan Dyer - seen both in 'Poldark' and 'Rivals'!



George and Caroline were marvellous hosts, and Joanna cooked the most delicious lunch in the ballroom. Everyone left very happy indeed apart from the cold we all suffered. Everyone jumped back, too quickly for my liking, for the warmth of the coach, so I missed the group photo in front of the house.



There was nothing more for it, than to gather everyone up in the Club car park on our return, merge the photo with another I took of the house and who would believe it? - but there they all were photographed at Chavenage!

There was more - we spent the afternoon in glorious Tetbury, where many found the vintage designer shop, Constantine Rex and much money was spent! Others had tea in The Close or found the many antique and individual shops which were a delight and we all returned home at

5.00 pm, happy, after what everyone said was a very good day.....

House Notes

Marilyn Burn writes:
Changing times



We have been looking at how you use the club and accordingly have made some small changes which we hope will make the club fit better round your lives while using staff time more efficiently and saving some money. The club is hardly used on **Mondays** so we will be **closing at 1pm**. Similarly, it's like the Mary Celeste at the club on Thursday after lunch, so, unless we have a function or booking, we will be **closing on Thursdays at 4pm**.

But the club will be opening a little longer on **Saturdays from 10am to 3:30pm**. Instead of just having brunch you can use it as you would normally during the week to read the newspapers or to play snooker or to play chess or mahjong or anything else you like. Very few people are ordering brunch early or late, **so brunch will be served from 11:00 with last orders at 1:00**.

Of course we are now opening once a month for Sunday lunch.
Those changes will come fully into operation on June 1st.

Bar lunches

Carl's daily specials have proved far more popular than our original bar lunches – Carl tells me I am now the only person ordering the brie, bacon and cranberry sandwich – so I am to be deprived, and we will be concentrating on the specials, which will concentrate our offering on what members want and reduce wastage. We will have a short bar menu for those people who still want something light.



A number of you have asked whether it is possible to have more substantial meals when you come in with guests, for which you would like to use the dining room. **So, we are going to try offering meals during the week in the dining room, with a choice of two starters, four main courses, and two desserts or cheese.** For people who want to have a small private lunch for six people, we will also use the Founders' Room. ***Parties of 4 or more, to be booked with Lyn in advance.*** But Lyn and Carl say that although they are happy to take walk ins of smaller numbers, they would be very grateful if you could ***let Lyn know in advance, if possible, to make sure the tables are made up for the right number and to help with planning.***

Evening events



We have been revising the wine list to include wines you have asked for and cut those nobody orders. Several members have complained about the difficulty of ordering wine at the table, so for all except our £22 suppers one of our front-of-house staff will go round the tables taking orders for drinks. There will be a new short wine list on each table.

Towards the end of the meal a member of staff will also go round taking orders for coffee, wine, liqueurs, and cocktails. ***To save you queuing at the bar to pay, Lyn will also go around the tables with your individual bills and the card machine.***

BACS payments.

Having two methods of paying for meals have proved very difficult for us to monitor.

- Some people pay for two or three events at a time, or for a number of people, and it's not clear what they are paying for or for whom
- Some people pay up to six or eight weeks before an event.
- Some people pay without giving a reference showing what they are paying for.

All this means that you are sometimes asked to pay by Lyn when you have already paid. So, we have decided that except **for very big events when we will only take payment by BACS** and not at the bar, we will abandon BACS payments **for bar and catered events and will take payments through the till only.**

We are also arranging for Lyn to take payments on your cards by phone. We will let you know as soon as that option is available but **for now, please pay at the bar, on the night or in the few days before an event.**

Crisps and snacks.



We are continuing to offer biscuits with hot beverages which are popular with members. We have also been asked to stock a wider range of quality crisps and snacks at the bar for those who want them. **We will do so from June 1st at cost.**

We hope these small tweaks make sense as we continue to make every effort to enhance the offering for all of us and to operate responsibly.

Sunday Lunch at the Club: this went brilliantly for a first occasion, and I can see already how popular it is going to be. I already have many bookings for the next lunch on **June 14th.**



If you would like to come, **please let me know on housenewclub@gmail.com and tell me what time you'd like to be there. You can choose from 12:30, 12:45, or 1:00.**

Perfect Pasta!



Mario very kindly hosted this for me, and I gather he gave you all a great fun evening, as I knew he would.

I'm told they could hear you singing in Gloucester...



Gin, Jazz and Canapes in the Garden: Wednesday May 27 6pm onwards



Members £30 Guests £40

Our gin-tasting evening is going to be a blast. 7 delicious, flavoured gins and a non-alcoholic one mean that I suggest you come by taxi! The list of the gins and their flavourings is on the board, and Carl has created some wonderful canapés to complement them.

WITH GIN NO. 1

MINI SPICED DUCK CONFIT BLINIS

Topped with orange marmalade, a pinch of nutmeg & star anise

WITH GIN NO.2

GOATS CHEESE, LEMON & THYME PROFITEROLES

Tangy soft cheese with lemon zest & coriander seed

WITH GIN NO. 4

SMOKED SALMON & APPLE RYE BITES

Thin rye toast, crisp apple slice, dill cream

WITH GIN NO. 8

PRAWN & SAMPHIRE FILO TARTLET

Brined prawns, blanched samphire, coriander leaf

WITH JUNIPER JUICE

ROASTED RED PEPPER & ROSEMARY BRUSCHETTA

Sweet pepper, garlic & rosemary

WITH GIN NO.9

PROSCIUTTO & APRICOT PARCELS

Sweet, dried apricot, wrapped in cured ham, sprinkled with elderflower sugar

WITH GIN NO. 16

DARK CHOCOLATE & CARDAMOM TRUFFLE SHOTS

Mini chocolate mousse dusted with cardamom & pink pepper

I'm sure we shall be enjoying gin in the garden, as the forecast says 13 hours of sun on Wednesday, with the temperature at 6:00pm still being 25 C. The Utrillo Jazz Trio will be playing in the hall, where there will be small tables and chairs for you to sit and listen, or you can drink with your friends in the bar or coffee room, or of course outside.

For those of you who want to make a night of it, **Carl will be serving bowls of pasta and accompaniments from 8.15pm for an additional £15!**

Write to me at housenewclub@gmail.com or sign up on the board.

Club Supper: Wednesday June 3 6.30pm for 7 Members £22 Guests £27

A delicious light summer supper:



MELON WITH BRESAOLA

CHICKEN MARBELLA, OTTOLENGHI STYLE

AMALFI LEMON POSSET, ALMOND TUILLE

An Evening of Wine Pairing with Angie Kirkpatrick

Wednesday June 10 7 for 7.30pm Members £55 Guests £65 to include all the wines.



This evening is strictly limited to 50, being the maximum we can get into the dining room. Angie will start off by talking about the concept and principles of wine pairing, and she will unravel for us the mysteries of how one selects wine to complement a particular dish. Very unusually she started preparing for the evening by selecting the wines and then discussed with Carl and me a menu that will show them off and even more interestingly will show how differently they taste with different food.

Between each course, Angie will talk to us about the wine that we are about to taste and how it relates to the food that we are drinking it with. The wines she has selected are absolutely superb and the whole evening will be a real treat.

We are having 2 small starters, a main course and two small desserts.

**CUP OF VICHYSOISE SOUP
CEVICHE OF SCALLOPS WITH LIGHT CHILLI DRESSING**

LAMB TAJINE WITH JEWELLED COUS COUS

TART TATIN WITH A SIDE OF GORGONZOLA ICE CREAM

As you would expect, the evening is filling up fast. To join the party, write to me at housenewclub@gmail.com or sign up on the board.

A Gorgeous Garden Party in the Secret Garden: Wednesday June 17th 5-7pm Members £33 Guests £40



I know that for many of you this is the high spot of the Summer, and last year we were very oversubscribed. Jane's amazing garden should be at its very best (Chelsea, eat your heart out!) and we shall be sitting under the shade of her enormous weeping silver birch, or sunning ourselves on the lawn, or sitting under the canopy on her terrace.

This year Ryan will recently have returned from his 3 day cocktail making course in London, so we are going to enjoy a welcome cocktail which he is going to invent specially for the occasion, and then for the rest of the afternoon he and Lyn will be serving cocktails, iced rosé, prosecco and Carl's amazing canapés, while Dom and Alex will be playing your requests.



If you would like to come, please write to me at housenewclub@gmail.com and soon there will be a list to sign on the board.

Nearer the time I'll tell you how to find it....

A Classical Recital by Hannah Davey: Tuesday June 23

Concert 6 - 7.30pm Dinner 7.45pm Members £50 Guests £60



A beautiful soprano who you may have heard at Tewkesbury Abbey or singing a brilliant Messiah earlier this year. She is enormously talented and a joy to hear.

Carl has created a special menu for the evening:

WILD MUSHROOM PATE WITH CORNICHONS, FIG CHUTNEY & MELBA TOAST

ST CLEMENTS SUMMER SORBET

**POACHED SALMON WITH A CREAMY TUSCANY SAUCE
WILTED TENDER STEM & CORNISH NEW POTATOES**

VIENNESE APPLE STRUDEL WITH LIGHT VANILLA CREAM

If you would like to come, please email me on housenewclub@gmail.com

Ladies Afternoon Tea

FRIDAY 12th JUNE 2.30 for 3.00 £20 Guests £23

Felicity Davies writes:



It's time for our annual afternoon tea. We haven't been able to hold it during Ascot week as we usually do but do wear hats/fascinators if you would like to! Definitely optional. It will be one of Carl's amazing teas with plenty of savoury goodies as well as patisserie. We have invited Julie Kent MBE to give us a brief summary of her year as High Sheriff of Gloucestershire which has recently ended. Many of you will know Julie who has endless energy for her charity work as well as playing saxophone at various events. This is not available for signing up online so please **email me**

felicityjdavies@icloud.com or sign up on the Notice Board with any dietary requests

Wine Group

Mike Dearden writes:



The Wine group met on Wednesday evening for a tasting of novel and unusual wines presented by Ranulf Middleton of D'Arcy Wines. The event was oversubscribed and because of sign-up glitches on the part of the incompetent organiser a few eager members had, unfortunately, to be turned away. We tasted 10 wines and now we know our Furmint from our Merseguera! We also converted one confirmed Chardonnay drinker to a German Sauvignon Blanc and enjoyed Orange Wine (many for the first

time!). The most talked about offer was a zero-alcohol sparkler - in racing terms 'by Red Bull out of Lucozade'. Finally, we repaired to the dining room for a delicious and much needed supper of grilled salmon.

Editor is Away

I am away next week so next NCT will be June 5th.

Events Calendar

Note: For all events, please sign up in The Club or ring/email the organiser
 (** denotes newly added events)

Date	Time	Event	Organiser/Contact/Link
Wednesday 27 th May	6pm onwards	Gin & Canapes in the Club Garden Gin tasting with <i>Gin in a Tin</i> a new Cotswold Gin company £30 (Guests £40)	Marilyn Burn housenewclub@gmail.com
Thursday 28 th May	2.30pm	Chess Group	Mario Malt mario@malts.co.uk
Monday 1 st June	11am	Book Group <i>The Summer Book</i> by Tove Janson	Tom Potter gtpotter@btinternet.com
Tuesday 2 nd June	12.30pm for 1pm	Hosting 4 Clubs Lunch Speaker: Cornelius Lysaght: "My life and Characters on The Turf" £45 (to include aperitifs and wine on table)	Stephen Hodge reciprocalclubs@thenewclub.co.uk
Wednesday 3 rd June	6.30pm for 7pm	**Summer Supper £22 (Guests £27)	Marilyn Burn housenewclub@gmail.com
Friday 5 th June	5pm	Quiz Night £12.50 includes Bar meal	Ian McPherson ianmcperson@fastmail.com
Wednesday 10 th June	7pm for 7.30pm	Angie Kirkpatrick on Wine Followed by Dinner £55 (Guests £65) includes all wine	Marilyn Burn housenewclub@gmail.com
Friday 12 th June	2.30pm for 3pm	Ladies Afternoon Tea with Julie Kent, MBE £20 (Guests £23)	Felicity Davies felicityjdavies@icloud.com
Sunday 14 th June	12.30, 12.45 or 1pm	Club Sunday Lunch £26	Marilyn Burn housenewclub@gmail.com
Wednesday 17 th June	5pm – 7pm	Secret Garden Party with jazz, fizz and canapés! £33 (Guests £40)	Jane Moyle jane@janemoyle.co.uk
Thursday 18 th June	10am	Music Group Theme: <i>Food & Drink</i>	Ian McPherson ianmcperson@fastmail.com
Tuesday 23 rd June	Concert 6pm – 7.30pm Dinner 7.45pm	A Classical Recital by Hannah Davey £50 (Guests £60)	Marilyn Burn housenewclub@gmail.com
Thursday 25 th June	2.30pm	Chess Group	Mario Malt mario@malts.co.uk

Date	Time	Event	Organiser/Contact/Link
Friday 26 th June	5.30pm	Lecture Supper <i>The Auctioneer's Lot</i> by Philip Serrell £37.50 (Guests £45.50)	Marilyn Burn housenewclub@gmail.com
Tuesday 30 th June	6pm	Club Italiano Conversation Meet in the Bar then go to Library	Paulette Faulkner clubitaliano24@gmail.com
Friday 3 rd July	5pm	Quiz Night £12.50 includes Bar meal	Ian McPherson ianmcperson@fastmail.com
Wednesday 8 th July	11am	**Art Appreciation	Mike Phillips mikep3143@icloud.com
Thursday 9 th July	10am	Music Group	Ian McPherson ianmcperson@fastmail.com
Tuesday 14 th July	6pm	Club Italiano Conversation Meet in the Bar then go to Library	Paulette Faulkner clubitaliano24@gmail.com
Wednesday 15 th July	TBC	An Evening in the Caribbean Jamani Steelpan £TBC	Marilyn Burn housenewclub@gmail.com
Friday 17 th July	All Day	Golf Competition Sherdons Golf Course 5.30pm Trophy Presentation at New Club	Mario Malt mario@malts.co.uk
Thursday 23 rd July	2.30pm	Chess Group	Mario Malt mario@malts.co.uk
Friday 24 th July	5.30pm	Lecture Supper <i>Water, Water Everywhere</i> By Stephen Cole £37.50 (Guests £45.50)	Marilyn Burn housenewclub@gmail.com
8 th – 23 rd August	TBC	Cricket Festival	Marilyn Burn housenewclub@gmail.com
Friday 4 th September	5.30pm	Lecture Supper <i>Secret Cheltenham</i> By David Elder £37.50 (Guests £45.50)	Marilyn Burn housenewclub@gmail.com
Friday 11 th September	TBC	Tea Party in the Secret Garden £TBC	Jane Moyle jane@janemoyle.co.uk
Friday 11 th September	1pm	Thistle Clay Pigeon Competition Cluny Clays Kirkcaldy	Stephen Hodge reciprocalclubs@thenewclub.co.uk

Date	Time	Event	Organiser/Contact/Link
Wednesday 16 th September	TBC	An Evening of Magic with Graham Jolley £TBC	Marilyn Burn housenewclub@gmail.com
Tuesday 15 th September	12.30pm for 1pm	Four Clubs Lunch Cardiff and County Club Bus available for transport	Stephen Hodge reciprocalclubs@thenewclub.co.uk
Friday 25 th September	5.30pm	Lecture Supper <i>Being Lord Chancellor</i> By Alex Chalk KC £37.50 (Guests £45.50)	Marilyn Burn housenewclub@gmail.com
Wednesday 30 th September	TBC	Choir Supper with Autumn Songs £TBC	Marilyn Burn housenewclub@gmail.com
Friday 23 rd October	5.30pm	Lecture Supper <i>Royal Scandals</i> By Sir Alistair MacDuff £37.50 (Guests £45.50)	Marilyn Burn housenewclub@gmail.com
Friday 30 th October	TBC	Founders' Dinner	Marilyn Burn housenewclub@gmail.com