

What is Round Table?

Witney Round Table gets together to do everything from clay-pigeon shooting to a game of football, or even something as simple a drink at the pub followed by a curry. These evenings are the essence of Round Table – bringing together friends for food, beer and banter.

So Why Hold A Beer Festival In A Church?

The project to restore and reorder St Mary's Church holds many benefits for the wider community of Witney.

In a fast-growing community developing around a historic and picturesque town centre, St Mary's Church, Witney, rises majestically above its surroundings.

Capable of seating over 600 people, it is the largest public building in Witney and is the natural centre for important civic and community occasions. The benefits of the restoration will be:

- an ancient and beautiful centre for civic events
- a living landmark building enshrining the history of Witney
- a resource for voluntary groups
- an ideal venue for school events and occasions, and an important educational resource
- a flexible space for musical and dramatic performances
- a venue for the visual arts
- a quiet place for reflection and prayer
- a building whose atmosphere and beauty is uplifting
- an attraction for visitors to the town
- a location for the significant events of family life: baptisms, marriages and funerals

Witney Roundtable works within Witney and the surrounding district to support local community organisations and charities. Money raised from the beer festival will help to continue this support. Organisations and charities supported in the past year include:

- SpecialEffect
- Buttercross Scout Group
- Broadhill Pre- School
- Oxfordshire Playbus.
- TOAD
- Witney TV
- Broadhill Preschool
- Witney Beavers

***We get involved in our local communities,
putting something back, and making a real difference.***

If this sounds like something you'd like to be a part of, visit

www.witney.roundtable.co.uk



WitneyTV are a Community Interest Company covering good news stories in West Oxfordshire and making them available via their website. The volunteer run company have been Witney Round Table's media partner for the past year and have covered many of our fund-raising events.



The Parish Of Witney are four Church of England churches serving the town of Witney and the surrounding villages. They are an inclusive church embracing a hospitable Christianity.

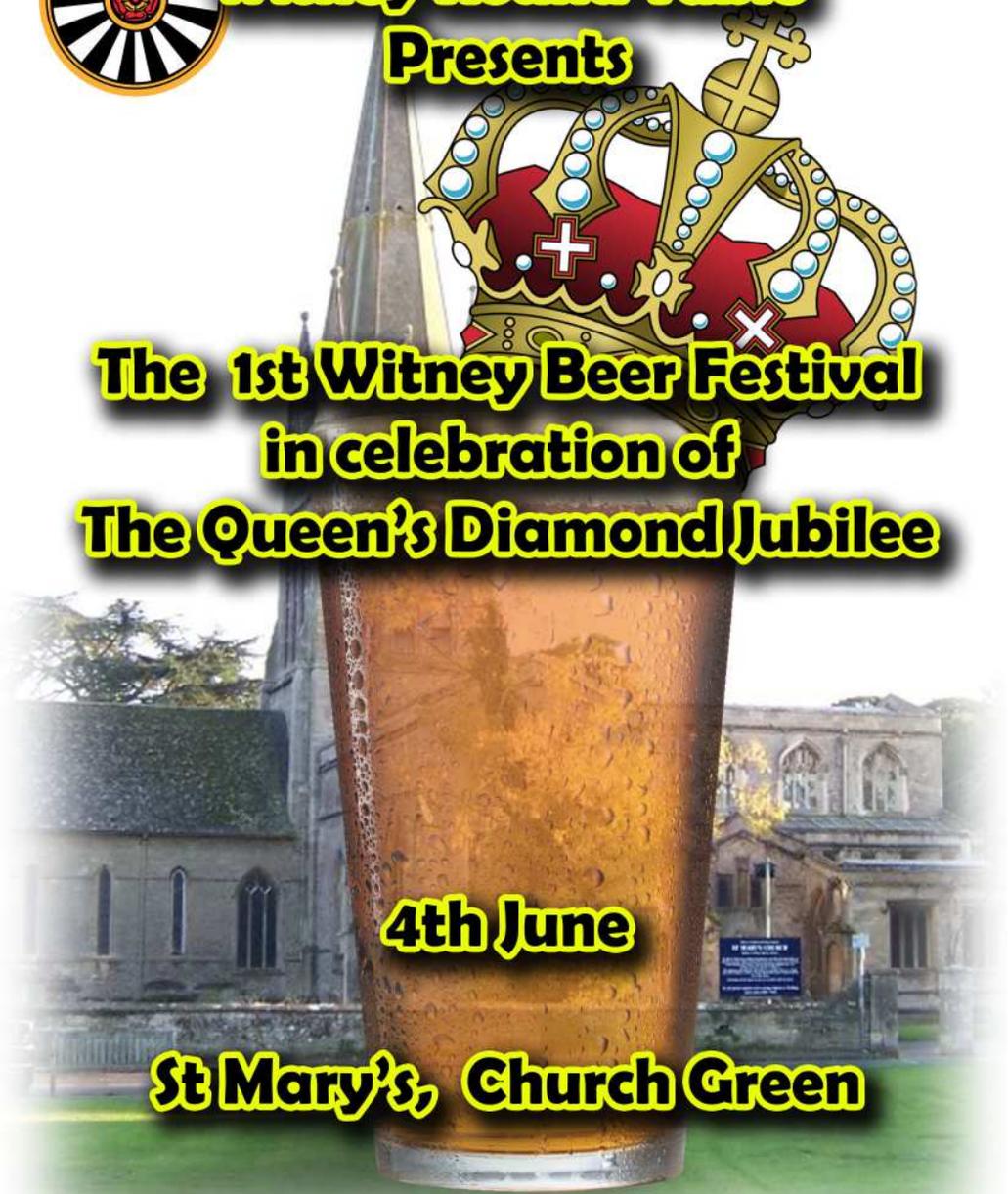


Witney Round Table Presents

The 1st Witney Beer Festival in celebration of The Queen's Diamond Jubilee

4th June

St Mary's, Church Green





Marstons Diamond Jubilee – 5% abv.
Limited Edition: A true thoroughbred Marston's Pedigree at 5% abv.



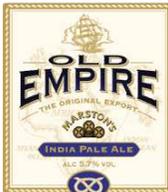
Marstons Father Time – 5% abv.
This Burton Pale Ale is beautifully balanced, matured in oak with a rounded flavour.



Wychwood Sovereign Hop - % abv.
Little is known about this hop brewed specially for the Jubilee but it is definitely one to be tried.



Single Hop: Marynka – 4% abv.
Polish Hop! Developed in Poland about 25 years ago, Marynka combines good bitterness with attractive levels of essential oils. These contribute to the distinctive herbal-spice aroma, with undercurrents of dark fruit.



Marston's Old Empire – 5.7% abv.
With a pale appearance and strong hoppy taste Marston's Old Empire comprises all the genuine characteristics of a true India Pale Ale. It is brewed using optic malt, a grain that allows other flavours to come through on the palate. Goldings and Fuggle Hops are added which is then hopped with the American Cascade variety for extra hop strength.



Banks' Lions Roar – 3.8% abv.
A 'belter' of a beer with malty, hoppy flavours and refreshing clean, bitter 'finish'.



Jennings Queen Bee – 3.6% abv.
A light golden ale with a subtle hint of luscious sweet honey and a blend of aromatic hops.

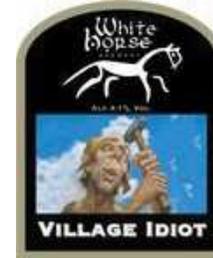
**Ambassador
Carpet
Cleaning**



Wychwood Elderwych – 3.8% abv.
Legend has it that the witches of wychwood disguise themselves as elder trees to avoid detection. With the blossoming of the elder trees in May we've created this crisp, light hoppy beer infused with a hint of elderflower to mark the coming of summer.



Wychwood Hobgoblin – 4.5% abv.
Traditionally craft brewed with chocolate & crystal malts and a blend of Styrian, Goldings and Fuggles hops to produce a full-bodied, Ruby beer that delivers a delicious chocolate toffee malt flavour, balanced with a rounded moderate bitterness and an overall fruity, mischievous character.



White Horse Village Idiot – 4.1% abv.
A beer well hopped with challenger/Bramling cross hops with a base of fine pale malt and wheat gives a light straw coloured beer with a lasting fruity aftertaste.



White Horse Wayland Smithy – 4.4% abv.
The power of the blacksmith is legendary so this beer combines the best ingredients money can buy and the skills of the traditional brewer to create a hammering good beer. Red like the fire at it's heart and balanced with buckets of aromatic hops, it's enough to give other brewers the hump.



White Horse Black Horse Porter – 5.0% abv.
The Black Horse Porter now joins the stable of hearty beers from the white horse brewery. Full bodied in taste this dark rich porter has a pleasing balance of roasted grain leaving you with a fruity smooth aftertaste and a slight bitterness of the finest Kent hops.



Thatchers Green Goblin Cider (bottles) – 6.0% abv.
The Green Goblin from deep in the wood - 100 year-old oak vats, that is. Made with English apples, and matured in oak vats, Green Goblin cider is a full-flavoured, bittersweet blend, beautifully balanced to give a fresh character with a medium dry finish.



ROUNDTABLE

