

Festival Leaflets – The Festival

Front Page

FESTIVAL RESTAURANT

THE FESTIVAL

Tuesday

Coffee & Biscuits
Fresh Hobbs House Bakery Bread, Butter



STARTER

Pea & Mint Soup
sumac crème fraîche

Indian Spiced Cauliflower
tofu & shallot bhaji, pickled pomegranate, mint, mango gel

Cointreau & Tarragon Cured Salmon
yuzu & pickled vegetables

Smoked Goats' Cheese Tart
English charcuterie, hot mustard



MAIN COURSE

Beetroot, Plum, Tomato Tarte Tatin
carrot, rutabaga, lentil

Supreme of Sea Trout
coronation & Champagne beurre blanc, charlotte potatoes, samphire, dukkah

Loin of English Pork
apricots, pigs' cheek & sage beignet, garlic pomme purée

Contra Fillet of Hereford Beef
garlic, Roscoff onion, parsley & sourdough crumb



DESSERT

Chocolate Salted Choux Bun
praline cream, caramel sauce

Passion Fruit Pebble
vanilla mousse, sponge, mango sundae, golden chocolate

Chocolate Panna Cotta
chocolate syrup, Chantilly cream, honeycomb

Apple & Blackberry Cannelloni
caramelised apple gel



CHELTENHAM CHEESEBOARD

apricots, grapes, chutney, butter, biscuits



FULL AFTERNOON TEA



Wednesday

Coffee & Biscuits
Fresh Hobbs House Bakery Bread, Butter



STARTER

Indian Spiced Cauliflower
tofu & shallot bhaji, pickled pomegranate, mint, mango gel

Tomato & Mascarpone Soup
roast garlic croutons

Cointreau & Tarragon Cured Salmon
yuzu & pickled vegetables

Parsley & Ham Hock Terrine
sauce gribiche, gaufrettes



MAIN COURSE

Wild Mushroom & Spinach Cannelloni
tomato sauce, kale, tarragon crumb

Cod Grenobloise
crispy mussels, cockles, creamed leeks

Loin of English Pork
apricots, pigs cheek & sage beignet, garlic pomme purée

Contra Fillet of Hereford Beef
garlic, Roscoff onion, parsley & sourdough crumb



DESSERT

Chocolate Salted Choux Bun
praline cream, caramel sauce

Passion Fruit Pebble
vanilla mousse, sponge, mango sundae, golden chocolate

Chocolate Panna Cotta
chocolate syrup, Chantilly cream, honeycomb

Apple & Blackberry Cannelloni
caramelised apple gel



CHELTENHAM CHEESEBOARD

apricots, grapes, chutney, butter, biscuits



FULL AFTERNOON TEA



Thursday

Coffee & Biscuits
Fresh Hobbs House Bakery Bread, Butter



STARTER

Indian Spiced Cauliflower
tofu & shallot bhaji, pickled pomegranate, mint, mango gel

Sweet Potato, Coconut, Chilli Soup
vegetable crisps, coriander cress

Cointreau & Tarragon Cured Salmon
yuzu & pickled vegetables

Parsley & Ham Hock Terrine
sauce gribiche, gaufrettes



MAIN COURSE

Parsnip, Sesame & Edamame Spring Roll
cauliflower, cashew butter, sweet chilli sauce

Supreme of Sea Trout
coronation & Champagne beurre blanc, charlotte potatoes, samphire, dukkah

Loin of English Pork
apricots, pigs cheek & sage beignet, garlic pomme purée

Contra Fillet of Hereford Beef
garlic, Roscoff onion, parsley & sourdough crumb



DESSERT

Chocolate Salted Choux Bun
praline cream, caramel sauce

Passion Fruit Pebble
vanilla mousse, sponge, mango sundae, golden chocolate

Chocolate Panna Cotta
chocolate syrup, Chantilly cream, honeycomb

Apple & Blackberry Cannelloni
caramelised apple gel



CHELTENHAM CHEESEBOARD

apricots, grapes, chutney, butter, biscuits



FULL AFTERNOON TEA



Friday

Coffee & Biscuits
Fresh Hobbs House Bakery Bread, Butter



STARTER

Indian Spiced Cauliflower
tofu & shallot bhaji, pickled pomegranate, mint, mango gel

Wild Mushroom Soup
tarragon crème fraîche
Cointreau & Tarragon Cured Salmon

yuzu & pickled vegetables
Parsley & Ham Hock Terrine
sauce gribiche, gaufrettes



MAIN COURSE

Butternut Squash
garlic, Roscoff onion, parsley & sourdough crumb, ewes cheese sabayon

Cod Grenobloise
crispy mussels, cockles, creamed leeks

Loin of English Pork
apricots, pigs cheek & sage beignet, garlic pomme purée

Contra Fillet of Hereford Beef
garlic, Roscoff onion, parsley & sourdough crumb



DESSERT

Chocolate Salted Choux Bun
praline cream, caramel sauce

Passion Fruit Pebble
vanilla mousse, sponge, mango sundae, golden chocolate

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apricots, grapes, chutney, butter, biscuits



FULL AFTERNOON TEA



Allergen information is compiled using data obtained from our approved suppliers. As with every catering establishment there is always a potential for cross-contamination to occur. While we

endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns please speak to a member of staff. This menu is subject to change

The Festival

10.30am	Gates open Morning Coffee and Biscuits 4 course a la carte lunch
1.30pm	First race Afternoon Tea
5.30pm	Last race*

*Bar closes 1 hour after the last race

Correct at the time of printing