



CLEEVE SUITE RESTAURANT



CHELTENHAM FESTIVAL

TUESDAY 12TH MARCH 2024

CLEEVE SUITE RESTAURANT

STARTER

Goat's Curd, Hereford Perry Pear  275 kcal

pickled golden & candied beetroot, chervil oil, sourdough (available on request)

Goat's Curd, English Charcuterie  375 kcal

hereford perry pear, chervil oil, sourdough



MAIN COURSE

Butternut Squash  421 kcal

rosemary dauphinoise, oyster mushrooms, romesco sauce (available on request)

Cotswold Lamb  755 kcal

rosemary dauphinoise, oyster mushrooms, medlar



DESSERT

Chocolate Ganache  256 kcal

butterscotch cheesecake, glenfarclas cream



CHEESE

Cheltenham Cheese Board  227 kcal

grapes, chutney, biscuits



FULL AFTERNOON TEA  304 kcal



On our journey to net zero, we have teamed up with Foodsteps to analyse the environmental impact of our menus. The carbon labels display the carbon footprint per serving of each item, which refers to the greenhouse gas emissions released from farm to waste. Food items are rated based on their carbon intensity, from A ('Very Low' impact) to E ('Very High' impact). This rating is highlighted by a traffic light colour system.



Food allergen, intolerance and sensitivity 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. Please note, this menu is subject to change.



Allergens?
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CHELTENHAM FESTIVAL

WEDNESDAY 13TH MARCH 2024

CLEEVE SUITE RESTAURANT

STARTER

Sweetcorn Panna Cotta 389 kcal

black pepper crouton, quince rilette (available on request)

Sweetcorn Panna Cotta, Picked Brixham Crab Claw 325 kcal

basil tuille, trout caviar



MAIN COURSE

Mushroom, Leek & Blue Cheese Dumpling 536 kcal

hasselback, tenderstem, tomato & thyme sauce (available on request)

Leek & Blue Cheese Stuffed Chicken Supreme 386 kcal

hasselback, tenderstem, green peppercorn sauce



DESSERT

"Carrot Cake" 305 kcal

brandy snap, cinnamon cream



CHEESE

Cheltenham Cheese Board 227 kcal

grapes, chutney, biscuits



FULL AFTERNOON TEA 304 kcal



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Allergens?
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CHELTENHAM FESTIVAL

THURSDAY 14TH MARCH 2024

CLEEVE SUITE RESTAURANT

STARTER

Butternut & Potato Terrine 435 kcal

pickled shallots, miso, ginger (available on request)

Chicken Terrine 437 kcal

pickled shallots, miso, ginger



MAIN COURSE

Celeriac Steak 355 kcal

colcannon, shallot, red cabbage & quince (available on request)

Pork Cutlet, Fennel Seed 487 kcal

colcannon, shallot, red cabbage & quince



DESSERT

Irish Cream Tart 321 kcal

guinness cream, honeycomb



CHEESE

Cheltenham Cheese Board 227 kcal

grapes, chutney, biscuits



FULL AFTERNOON TEA 304 kcal



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CHELTENHAM FESTIVAL

FRIDAY 15TH MARCH 2024

CLEEVE SUITE RESTAURANT

STARTER

Cheltenham 'Greentop' Beetroot 575 kcal

blini, roe, wasabi aioli (available on request)

Smoked Cornish Trout 595 kcal

blini, roe, wasabi aioli



MAIN COURSE

Cauliflower Cheese 365 kcal

smoked carrot, grilled cauliflower, greens, mead sauce (available on request)

Rump of Lamb 584 kcal

smoked carrot, cauliflower cheese, greens, mead jus



DESSERT

Chaxhill Red Apple Delice 278 kcal

caramel & maple



CHEESE

Cheltenham Cheese Board 227 kcal

grapes, chutney, biscuits



FULL AFTERNOON TEA 304 kcal



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