



FESTIVAL RESTAURANT



CHELTENHAM FESTIVAL

TUESDAY 12TH MARCH 2024

FESTIVAL RESTAURANT

STARTER

Sweet Potato, Coconut & Chilli Soup  211 kcal

vegetable gyoza

Sweetcorn Panna Cotta  389 kcal

black pepper crouton, quince rilette

Smoked Cornish Trout  595 kcal

blini, roe, wasabi aioli

Chicken Terrine  437 kcal

pickled shallots, miso, ginger



MAIN COURSE

Butternut Squash  421 kcal

rosemary dauphinoise, oyster mushrooms, romesco sauce

Atlantic Cod  394 kcal

charcoal, barley & leek risotto, pancetta, tartare crumb

Leek & Blue Cheese Stuffed Chicken Supreme  386 kcal

hasselback, tenderstem, green peppercorn sauce

Loin of Venison  516 kcal

rosemary dauphinoise, oyster mushrooms, medlar



DESSERT

Chocolate Ganache  256 kcal

butterscotch cheesecake, glenfarclas cream

“Carrot Cake”  305 kcal

brandy snap, cinnamon cream

Irish Cream Tart  321 kcal

guinness cream, honeycomb

Chaxhill Red Apple Delice  278 kcal

caramel & maple



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

FESTIVAL RESTAURANT

STARTER

Wild Mushroom Soup 191 kcal

truffle crème fraîche

Sweetcorn Panna Cotta 389 kcal

black pepper crouton, quince rilette

Smoked Cornish Trout 595 kcal

blini, roe, wasabi aioli

Chicken Terrine 437 kcal

pickled shallots, miso, ginger



MAIN COURSE

Mushroom, Leek & Blue Cheese Dumpling 536 kcal

hasselback, tenderstem, tomato & thyme sauce

Pan Fried Hake 348 kcal

tempura samphire, potato dumpling, lemon kombu, lime & dashi broth

Leek & Blue Cheese Stuffed Chicken Supreme 386 kcal

hasselback, tenderstem, green peppercorn sauce

Loin of Venison 516 kcal

rosemary dauphinoise, oyster mushrooms, medlar



DESSERT

Chocolate Ganache 256 kcal

butterscotch cheesecake, glenfarclas cream

"Carrot Cake" 305 kcal

brandy snap, cinnamon cream

Irish Cream Tart 321 kcal

guinness cream, honeycomb

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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CHELTENHAM FESTIVAL

THURSDAY 14TH MARCH 2024

FESTIVAL RESTAURANT

STARTER

Leek & Potato Soup  205 kcal

crispy smoked bacon lardons

Sweetcorn Panna Cotta  389 kcal

black pepper crouton, quince rilette

Smoked Cornish Trout  595 kcal

blini, roe, wasabi aioli

Chicken Terrine  437 kcal

pickled shallots, miso, ginger



MAIN COURSE

Celeriac Steak  355 kcal

colcannon, shallot, red cabbage & quince

Atlantic Cod  394 kcal

charcoal, barley & leek risotto, pancetta, tartare crumb

Leek & Blue Cheese Stuffed Chicken Supreme  386 kcal

hasselback, tenderstem, green peppercorn sauce

Loin of Venison  516 kcal

rosemary dauphinoise, oyster mushrooms, medlar



DESSERT

Chocolate Ganache  256 kcal

butterscotch cheesecake, glenfarclas cream

“Carrot Cake”  305 kcal

brandy snap, cinnamon cream

Irish Cream Tart  321 kcal

guinness cream, honeycomb

Chaxhill Red Apple Delice  278 kcal

caramel & maple



CHEESE

Cheltenham Cheese Board  227 kcal

grapes, chutney, biscuits



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CHELTENHAM FESTIVAL

FRIDAY 15TH MARCH 2024

FESTIVAL RESTAURANT

STARTER

Spiced Carrot & Red Lentil Soup  395 kcal

coriander naan

Sweetcorn Panna Cotta  389 kcal

black pepper crouton, quince rilette

Smoked Cornish Trout  595 kcal

blini, roe, wasabi aioli

Chicken Terrine  437 kcal

pickled shallots, miso, ginger



MAIN COURSE

Cauliflower Cheese  365 kcal

smoked carrot, grilled cauliflower, greens, mead sauce

Pan Fried Hake  348 kcal

tempura samphire, potato dumpling, lemon kombu, lime & dashi broth

Leek & Blue Cheese Stuffed Chicken Supreme  386 kcal

hasselback, tenderstem, green peppercorn sauce

Loin of Venison  516 kcal

rosemary dauphinoise, oyster mushrooms, medlar



DESSERT

Chocolate Ganache  256 kcal

butterscotch cheesecake, glenfarclas cream

"Carrot Cake"  305 kcal

brandy snap, cinnamon cream

Irish Cream Tart  321 kcal

guinness cream, honeycomb

Chaxhill Red Apple Delice  278 kcal

caramel & maple



CHEESE

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grapes, chutney, biscuits



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