



GOLD CUP RESTAURANT



CHELTENHAM FESTIVAL

TUESDAY 12TH MARCH 2024

GOLD CUP RESTAURANT

ON ARRIVAL

Elderflower Cooler, Mint & Cucumber Cooler, Orange Juice
Freshly Baked Danish Pastries & Mini Muffins
Yoghurt & Fruit Pots



TASTES OF SEVERN & WYE SMOKEHOUSE 181 kcal

Oak Smoked Gravdax | Beetroot Cured Salmon | Gin Cured Salmon | Hot Smoked Trout Pâté





SUSHI & NIGIRI BAR 903 kcal

Shiitake Mushroom Roll | Salmon & Avocado California Roll | Prawn Nigiri
wasabi, light soy sauce, pickled ginger





SOUTH INDIAN THALI


Sweet Potato & Chickpea Curry  841 kcal
Chicken Dhansak, Red Lentils  921 kcal
pilau rice, garlic & coriander naan, mini poppadoms, raita, mango chutney



HOT FROM THE STOVE

Root Vegetable Cobbler  417 kcal
smoked applewood cheese scone
Atlantic Cod  394 kcal
charcoal, barley & leek risotto, pancetta, tartare crumb

CHEF'S CARVERY

Roast Sirloin of Hereford Beef  405 kcal
crispy fried onions, horseradish sauce, tarragon jus
yorkshire pudding, seasonal vegetables, potatoes



BEST OF BRITISH PIES 554 kcal

Mini Cheese & Onion | Mini Steak & Ale
creamy mashed potato, gravy, mushy peas



GOLD CUP PUDDING CLUB 205 kcal

Eton Mess | Mini Dessert Selection

HOT CUP TASTERS 550 kcal

Cider Apple Crumble | Chocolate Fondant | Rhubarb & Strawberry Charlotte
Sticky Toffee Pudding, Salted Caramel Sauce
rich custard or cream



BRITISH CHEESE TABLE 227 kcal

grapes, chutneys, celery, 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?
Scan here

CHELTENHAM FESTIVAL

WEDNESDAY 13TH MARCH 2024

GOLD CUP RESTAURANT

ON ARRIVAL

Elderflower Cooler, Mint & Cucumber Cooler, Orange Juice
Freshly Baked Danish Pastries & Mini Muffins
Yoghurt & Fruit Pots



TASTES OF SEVERN & WYE SMOKEHOUSE 181 kcal

Oak Smoked Gravdax | Beetroot Cured Salmon | Gin Cured Salmon | Hot Smoked Trout Pâté





SUSHI & NIGIRI BAR 903 kcal

Shiitake Mushroom Roll | Salmon & Avocado California Roll | Prawn Nigiri
wasabi, light soy sauce, pickled ginger





SOUTH INDIAN THALI


Sweet Potato & Chickpea Curry  841 kcal
Chicken Dhansak, Red Lentils  921 kcal
pilau rice, garlic & coriander naan, mini poppadoms, raita, mango chutney



HOT FROM THE STOVE

Meatless Kefta Tagine  321 kcal
moroccan spiced vegetables
Pan Fried Hake  348 kcal
tempura samphire, potato dumpling, lemon kombu, lime & dashi broth

CHEF'S CARVERY

Roast Leg of Cotswold Lamb  356 kcal
honey & rosemary glaze, mint sauce, redcurrant jus
yorkshire pudding, seasonal vegetables, potatoes




BEST OF BRITISH PIES 554 kcal

Mini Cheese & Onion | Mini Steak & Ale
creamy mashed potato, gravy, mushy peas



GOLD CUP PUDDING CLUB 205 kcal

Eton Mess | Mini Dessert Selection
HOT CUP TASTERS  550 kcal
Cider Apple Crumble | Chocolate Fondant | Rhubarb & Strawberry Charlotte
Sticky Toffee Pudding, Salted Caramel Sauce
rich custard or cream



BRITISH CHEESE TABLE 227 kcal

grapes, chutneys, celery, biscuits



FULL AFTERNOON TEA 304 kcal



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Allergens?
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CHELtenham FESTIVAL

THURSDAY 14TH MARCH 2024

GOLD CUP RESTAURANT

ON ARRIVAL

Elderflower Cooler, Mint & Cucumber Cooler, Orange Juice

Freshly Baked Danish Pastries & Mini Muffins

Yoghurt & Fruit Pots



TASTES OF SEVERN & WYE SMOKEHOUSE 181 kcal

Oak Smoked Gravdax | Beetroot Cured Salmon | Gin Cured Salmon | Hot Smoked Trout Pâté



SUSHI & NIGIRI BAR 903 kcal

Shiitake Mushroom Roll | Salmon & Avocado California Roll | Prawn Nigiri

wasabi, light soy sauce, pickled ginger



SOUTH INDIAN THALI

Sweet Potato & Chickpea Curry  841 kcal

Chicken Dhansak, Red Lentils  921 kcal

pilau rice, garlic & coriander naan, mini poppadoms, raita, mango chutney



HOT FROM THE STOVE

Irish Vegetable Stew  353 kcal

spelt dumpling

Atlantic Cod  394 kcal

charcoal, barley & leek risotto, pancetta, tartare crumb

CHEF'S CARVERY

Roast Sirloin of Hereford Beef  405 kcal

crispy fried onions, horseradish sauce, tarragon jus

yorkshire pudding, seasonal vegetables, potatoes



BEST OF BRITISH PIES 554 kcal

Mini Cheese & Onion | Mini Steak & Ale

creamy mashed potato, gravy, mushy peas



GOLD CUP PUDDING CLUB 205 kcal

Eton Mess | Mini Dessert Selection

HOT CUP TASTERS 550 kcal

Cider Apple Crumble | Chocolate Fondant | Rhubarb & Strawberry Charlotte

Sticky Toffee Pudding, Salted Caramel Sauce

rich custard or cream



BRITISH CHEESE TABLE 227 kcal

grapes, chutneys, celery, biscuits



FULL AFTERNOON TEA 304 kcal



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ALLEGONS?

CHELTENHAM FESTIVAL

FRIDAY 15TH MARCH 2024

GOLD CUP RESTAURANT

ON ARRIVAL

Elderflower Cooler, Mint & Cucumber Cooler, Orange Juice
Freshly Baked Danish Pastries & Mini Muffins
Yoghurt & Fruit Pots



TASTES OF SEVERN & WYE SMOKEHOUSE

Oak Smoked Gravdax | Beetroot Cured Salmon | Gin Cured Salmon | Hot Smoked Trout Pâté





SUSHI & NIGIRI BAR

Shiitake Mushroom Roll | Salmon & Avocado California Roll | Prawn Nigiri
wasabi, light soy sauce, pickled ginger





SOUTH INDIAN THALI


Sweet Potato & Chickpea Curry 
Chicken Dhansak, Red Lentils 
pilau rice, garlic & coriander naan, mini poppadoms, raita, mango chutney



HOT FROM THE STOVE

Barbecue Mushrooms, Black Bean Sauce 
special fried rice
Pan Fried Hake 
tempura samphire, potato dumpling, lemon kombu, lime & dashi broth

CHEF'S CARVERY

Roast Leg of Cotswold Lamb 
honey & rosemary glaze, mint sauce, redcurrant jus
yorkshire pudding, seasonal vegetables, potatoes




BEST OF BRITISH PIES

Mini Cheese & Onion | Mini Steak & Ale
creamy mashed potato, gravy, mushy peas



GOLD CUP PUDDING CLUB

Eton Mess | Mini Dessert Selection
HOT CUP TASTERS 
Cider Apple Crumble | Chocolate Fondant | Rhubarb & Strawberry Charlotte
Sticky Toffee Pudding, Salted Caramel Sauce
rich custard or cream



BRITISH CHEESE TABLE

grapes, chutneys, celery, biscuits



FULL AFTERNOON TEA



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