

HORSESHOE PAVILION

TUESDAY 12TH MARCH 2024

HORSESHOE PAVILION

STARTER

Sweet Potato, Coconut & Chilli Soup

vegetable gyoza

Sweetcorn Panna Cotta Tollin 389 kcal

black pepper crouton, quince rillette

Smoked Cornish Trout 8 595 kcal

blini, roe, wasabi aioli

Chicken Terrine H 437 kcal

pickled shallots, miso, ginger

MAIN COURSE

Butternut Squash (1911) 421 kcal

rosemary dauphinoise, oyster mushrooms, romesco sauce

Atlantic Cod H 100 194 kcal

charcoal, barley & leek risotto, pancetta, tartare crumb

Leek & Blue Cheese Stuffed Chicken Supreme (1) 1386 kcal

hasselback, tenderstem, green peppercorn sauce

Loin of Venison Him 516 kcal

rosemary dauphinoise, oyster mushrooms, medlar

DESSERT

Chocolate Ganache

butterscotch cheesecake, glenfarclas cream

"Carrot Cake" H 1011 305 kcal

brandy snap, cinnamon cream

Irish Cream Tart H 101 321 kcal

guinness cream, honeycomb

Chaxhill Red Apple Delice

☐ 278 kcal

caramel & maple

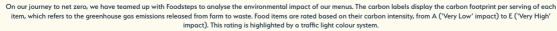
CHEESE

Cheltenham Cheese Board Him 227 kcal

grapes, chutney, biscuits

FULL AFTERNOON TEA (1001) 304 kcal

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WEDNESDAY 13TH MARCH 2024

HORSESHOE PAVILION

STARTER

Wild Mushroom Soup # 191 kcal

truffle crème fraîche

Sweetcorn Panna Cotta Tollin 389 kcal

black pepper crouton, quince rillette

blini, roe, wasabi aioli

Chicken Terrine 437 kcal

pickled shallots, miso, ginger

MAIN COURSE

Mushroom, Leek & Blue Cheese Dumpling High 536 kcal

hasselback, tenderstem, tomato & thyme sauce

Pan Fried Hake H 141 348 kcal

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

Leek & Blue Cheese Stuffed Chicken Supreme 1 386 kcal

hasselback, tenderstem, green peppercorn sauce

Loin of Venison Him 516 kcal

rosemary dauphinoise, oyster mushrooms, medlar

DESSERT

Chocolate Ganache

butterscotch cheesecake, glenfarclas cream

"Carrot Cake" H 1011 305 kcal

brandy snap, cinnamon cream

Irish Cream Tart H 321 kcal

quinness cream, honeycomb

Chaxhill Red Apple Delice

278 kcal

278 kcal

caramel & maple

CHEESE

Cheltenham Cheese Board Him 227 kcal

grapes, chutney, biscuits

FULL AFTERNOON TEA



On our journey to net zero, we have teamed up with Foodsteps to analyse the environmental impact of our menus. The carbon labels disploy 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.













THURSDAY 14TH MARCH 2024

HORSESHOE PAVILION

STARTER

Leek & Potato Soup # 105 kcal

crispy smoked bacon lardons

Sweetcorn Panna Cotta Tolk 389 kcal

black pepper crouton, quince rillette

Smoked Cornish Trout 🗗 🚾 595 kcal

blini, roe, wasabi aioli

Chicken Terrine 437 kcal

pickled shallots, miso, ginger

MAIN COURSE

Celeriac Steak

colcannon, shallot, red cabbage & quince

Atlantic Cod

charcoal, barley & leek risotto, pancetta, tartare crumb

Leek & Blue Cheese Stuffed Chicken Supremed 386 kcal

hasselback, tenderstem, green peppercorn sauce

Loin of Venison Him 516 kcal

rosemary dauphinoise, oyster mushrooms, medlar

DESSERT

Chocolate Ganache H 256 kcal

butterscotch cheesecake, glenfarclas cream

"Carrot Cake" # 105 kcal

brandy snap, cinnamon cream

Irish Cream Tart ∰ □ 321 kcal

guinness cream, honeycomb

Chaxhill Red Apple Delice

caramel & maple

CHEESE

Cheltenham Cheese Board Divide 227 kcal

grapes, chutney, biscuits

FULL AFTERNOON TEA



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FRIDAY 15TH MARCH 2024

HORSESHOE PAVILION

STARTER

Spiced Carrot & Red Lentil Soup @ 395 kcal

coriander naan

Sweetcorn Panna Cotta [10] 389 kcal

black pepper crouton, quince rillette

Smoked Cornish Trout 595 kcal

blini, roe, wasabi aioli

Chicken Terrine 437 kcal

pickled shallots, miso, ginger

MAIN COURSE

Cauliflower Cheese # 1011 365 kcal

smoked carrot, grilled cauliflower, greens, mead sauce

Pan Fried Hake H 1011 348 kcal

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

Leek & Blue Cheese Stuffed Chicken Supreme 1 386 kcal

hasselback, tenderstem, green peppercorn sauce

Loin of Venison [1111] 516 kcal

rosemary dauphinoise, oyster mushrooms, medlar

DESSERT

Chocolate Ganache

butterscotch cheesecake, glenfarclas cream

"Carrot Cake" H 1011 305 kcal

brandy snap, cinnamon cream

Irish Cream Tart ∰ ■ 321 kcal

quinness cream, honeycomb

Chaxhill Red Apple Delice ∰ 278 kcal

caramel & maple

CHEESE

Cheltenham Cheese Board Hung 227 kcal

grapes, chutney, biscuits

FULL AFTERNOON TEA (1) 304 kcal



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