



MOSCOW FLYER RESTAURANT



CHELTENHAM FESTIVAL

TUESDAY 12TH MARCH 2024

MOSCOW FLYER RESTAURANT



MAIN COURSE

CHEF'S CARVERY

Loin of West Country Pork 344 kcal
apple sauce, sage & onion stuffing

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

FROM THE STOVE

Cheese & Onion Pie 318 kcal

Chicken Tikka Pie 345 kcal

Root Vegetable Cobbler 417 kcal
smoked applewood cheese scone

Atlantic Cod 394 kcal
charcoal, barley & leek risotto, pancetta, tartare crumb

Venison & Rosemary Cobbler 382 kcal
smoked applewood cheese scone



SWEET TABLE

Selection of Mini Desserts 205 kcal
*lemon & blackcurrant torte, strawberry heart,
rose & rum baba, ruby strawberry gâteau,
ginger rose cake, chocolate & orange cheesecake,
cherry entremet, coffee opera*



CHEESE

Selection of British Cheese 227 kcal
grapes, chutney, biscuits



LIGHT 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

MOSCOW FLYER RESTAURANT



MAIN COURSE

CHEF'S CARVERY

Crown of Norfolk Turkey 316 kcal

redcurrant jus, sage & onion stuffing

Roast Leg of Cotswold Lamb 356 kcal

*honey & rosemary glaze, mint sauce, redcurrant jus
yorkshire pudding, seasonal vegetables, potatoes*

FROM THE STOVE

Cheese & Onion Pie 318 kcal

Chicken Tikka Pie 346 kcal

Meatless Kefta Tagine 321 kcal

moroccan spiced vegetables

Pan Fried Hake 348 kcal

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

Chicken Tagine 396 kcal

moroccan spiced vegetables



SWEET TABLE

Selection of Mini Desserts 205 kcal

*lemon & blackcurrant torte, strawberry heart,
rose & rum baba, ruby strawberry gâteau,
ginger rose cake, chocolate & orange cheesecake,
cherry entremet, coffee opera*



CHEESE

Selection of British Cheese 227 kcal

grapes, chutney, biscuits



LIGHT AFTERNOON TEA 304 kcal



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CHELTENHAM FESTIVAL

THURSDAY 14TH MARCH 2024

MOSCOW FLYER RESTAURANT



MAIN COURSE

CHEF'S CARVERY

Loin of West Country Pork 344 kcal
apple sauce, sage & onion stuffing

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

FROM THE STOVE

Cheese & Onion Pie 318 kcal

Chicken Tikka Pie 346 kcal

Irish Vegetable Stew 353 kcal
spelt dumpling

Atlantic Cod 394 kcal
charcoal, barley & leek risotto, pancetta, tartare crumb

Lamb & Guinness Stew 405 kcal
spelt dumpling



SWEET TABLE

Selection of Mini Desserts 205 kcal
*lemon & blackcurrant torte, strawberry heart,
rose & rum baba, ruby strawberry gâteau,
ginger rose cake, chocolate & orange cheesecake,
cherry entremet, coffee opera*



CHEESE

Selection of British Cheese 227 kcal
grapes, chutney, biscuits



LIGHT AFTERNOON TEA 304 kcal



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CHELTENHAM FESTIVAL

FRIDAY 15TH MARCH 2024

MOSCOW FLYER RESTAURANT



MAIN COURSE

CHEF'S CARVERY

Crown of Norfolk Turkey 316 kcal
redcurrant jus, sage & onion stuffing

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

FROM THE STOVE

Cheese & Onion Pie 318 kcal

Chicken Tikka Pie 346 kcal

Barbecue Mushrooms, Black Bean Sauce 575 kcal
special fried rice

Pan Fried Hake 348 kcal
tempura samphire, potato dumpling, lemon kombu, lime & dashi broth

Cantonese Sweet & Sour Pork 596 kcal
special fried rice



SWEET TABLE

Selection of Mini Desserts 205 kcal
*lemon & blackcurrant torte, strawberry heart,
rose & rum baba, ruby strawberry gâteau,
ginger rose cake, chocolate & orange cheesecake,
cherry entremet, coffee opera*



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grapes, chutney, biscuits



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