



HORSESHOE PAVILION



# CHELTENHAM FESTIVAL

TUESDAY 12TH MARCH 2024

## HORSESHOE PAVILION

### 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?  
View this

# CHELTENHAM FESTIVAL

WEDNESDAY 13TH MARCH 2024

## HORSESHOE PAVILION

### 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



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

THURSDAY 14TH MARCH 2024

## HORSESHOE PAVILION

### 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*



**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

FRIDAY 15TH MARCH 2024

## HORSESHOE PAVILION

### 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

**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?  
Scan Here