

## Horseshoe Pavilion Leaflets – The Festival

Front Page

**HORSESHOE PAVILION RESTAURANT**

THE FESTIVAL

### *Tuesday*

Coffee & Biscuits  
Fresh Hobbs House Bakery Bread, Butter



#### STARTER

**Pea & Mint Soup**  
sumac crème fraîche  
**Indian Spiced Cauliflower**  
tofu & shallot bhaji, pickled pomegranate, mint, mango gel  
**Cointreau & Tarragon Cured Salmon**  
yuzu & pickled vegetables  
**Smoked Goats' Cheese Tart**  
English charcuterie, hot mustard



#### MAIN COURSE

**Beetroot, Plum, Tomato Tarte Tatin**  
carrot, rutabaga, lentil  
**Supreme of Sea Trout**  
coronation & Champagne beurre blanc, charlotte potatoes, samphire, dukkah  
**Loin of English Pork**  
apricots, pigs' cheek & sage beignet, garlic pomme purée  
**Contra Fillet of Hereford Beef**  
garlic, Roscoff onion, parsley & sourdough crumb



#### DESSERT

**Chocolate Salted Choux Bun**  
praline cream, caramel sauce  
**Passion Fruit Pebble**  
vanilla mousse, sponge, mango sundae, golden chocolate  
**Chocolate Panna Cotta**  
chocolate syrup, Chantilly cream, honeycomb  
**Apple & Blackberry Cannelloni**  
caramelised apple gel



#### CHELTENHAM CHEESEBOARD

apricots, grapes, chutney, butter, biscuits



#### FULL AFTERNOON TEA



# Wednesday

Coffee & Biscuits  
Fresh Hobbs House Bakery Bread, Butter



## STARTER

**Indian Spiced Cauliflower**  
tofu & shallot bhaji, pickled pomegranate, mint, mango gel

**Tomato & Mascarpone Soup**  
roast garlic croutons

**Cointreau & Tarragon Cured Salmon**  
yuzu & pickled vegetables

**Parsley & Ham Hock Terrine**  
sauce gribiche, gaufrettes



## MAIN COURSE

**Wild Mushroom & Spinach Cannelloni**  
tomato sauce, kale, tarragon crumb

**Cod Grenobloise**  
crispy mussels, cockles, creamed leeks

**Loin of English Pork**  
apricots, pigs cheek & sage beignet, garlic pomme purée

**Contra Fillet of Hereford Beef**  
garlic, Roscoff onion, parsley & sourdough crumb



## DESSERT

**Chocolate Salted Choux Bun**  
praline cream, caramel sauce

**Passion Fruit Pebble**  
vanilla mousse, sponge, mango sundae, golden chocolate

**Chocolate Panna Cotta**  
chocolate syrup, Chantilly cream, honeycomb

**Apple & Blackberry Cannelloni**  
caramelised apple gel



## CHELTENHAM CHEESEBOARD

apricots, grapes, chutney, butter, biscuits



## FULL AFTERNOON TEA



## Thursday

Coffee & Biscuits  
Fresh Hobbs House Bakery Bread, Butter



### STARTER

**Indian Spiced Cauliflower**  
tofu & shallot bhaji, pickled pomegranate, mint, mango gel

**Sweet Potato, Coconut, Chilli Soup**  
vegetable crisps, coriander cress

**Cointreau & Tarragon Cured Salmon**  
yuzu & pickled vegetables

**Parsley & Ham Hock Terrine**  
sauce gribiche, gaufrettes



### MAIN COURSE

**Parsnip, Sesame & Edamame Spring Roll**  
cauliflower, cashew butter, sweet chilli sauce

**Supreme of Sea Trout**  
coronation & Champagne beurre blanc, charlotte potatoes, samphire, dukkah

**Loin of English Pork**  
apricots, pigs cheek & sage beignet, garlic pomme purée

**Contra Fillet of Hereford Beef**  
garlic, Roscoff onion, parsley & sourdough crumb



### DESSERT

**Chocolate Salted Choux Bun**  
praline cream, caramel sauce

**Passion Fruit Pebble**  
vanilla mousse, sponge, mango sundae, golden chocolate

**Chocolate Panna Cotta**  
chocolate syrup, Chantilly cream, honeycomb

**Apple & Blackberry Cannelloni**  
caramelised apple gel



### CHELTENHAM CHEESEBOARD

apricots, grapes, chutney, butter, biscuits



### FULL AFTERNOON TEA



## *Friday*

Coffee & Biscuits  
Fresh Hobbs House Bakery Bread, Butter



### STARTER

**Indian Spiced Cauliflower**  
tofu & shallot bhaji, pickled pomegranate, mint, mango gel

**Wild Mushroom Soup**  
tarragon crème fraîche

**Cointreau & Tarragon Cured Salmon**  
yuzu & pickled vegetables

**Parsley & Ham Hock Terrine**  
sauce gribiche, gaufrettes



### MAIN COURSE

**Butternut Squash**  
garlic, Roscoff onion, parsley & sourdough crumb, ewes cheese sabayon

**Cod Grenobloise**  
crispy mussels, cockles, creamed leeks

**Loin of English Pork**  
apricots, pigs cheek & sage beignet, garlic pomme purée

**Contra Fillet of Hereford Beef**  
garlic, Roscoff onion, parsley & sourdough crumb



### DESSERT

**Chocolate Salted Choux Bun**  
praline cream, caramel sauce

**Passion Fruit Pebble**  
vanilla mousse, sponge, mango sundae, golden chocolate

**Chocolate Panna Cotta**  
chocolate syrup, Chantilly cream, honeycomb

**Apple & Blackberry Cannelloni**  
caramelised apple gel



### CHELTENHAM CHEESEBOARD

apricots, grapes, chutney, butter, biscuits



### FULL AFTERNOON TEA



*Allergen 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.* This menu is subject to change

**The Festival**

10.30am	Gates open Morning Coffee and Biscuits Champagne Reception 4 course a la carte lunch
1.30pm	First race Afternoon Tea
5.30pm	Last race*

\*Bar closes upon the start of the last race

**Correct at the time of printing**