



# CHAMPIONS WALK RESTAURANT

# CHELTENHAM FESTIVAL CHAMPIONS WALK RESTAURANT

## Champagne Reception Morning Coffee Warm Mini Waffles, Muffins, American Drop Pancakes



# STARTER

#### **Bread & Dips**

Hobbs House Bakery organic bread, breadsticks, cheese straws, chunky pepper hummus, mezzé hummus, super green pesto, pestorissa

#### **Spanish Tapas Nibbles**

fried & salted chilli broad beans, feta & herb red chilli peppers, Nocellara, Kalamata olives

#### **Charcuterie Board**

salted cured ham, salami, chorizo, chicken liver pâté, sweet & sour pepper, Parmigiano Reggiano, baba ghanoush, balsamic Borettane onions

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# **VEGETARIAN SELECTED TASTER EXPERIENCE**

(Vegetarian Options Available On Request)

**Burrata** heritage tomato, British coastal samphire, smoked oil

Barbecue Celeriac pan-fried walnut & gorgonzola gnocchi, chermoula dressing

> **Pumpkin Strudel** courgette, feta, tomato, rose harissa

Hen of the Forest Risotto poached Burford brown egg, carrot top pesto

# SPECIALLY SELECTED TASTER EXPERIENCE

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

**Cornfed Chicken Breast** pan-fried walnut & gorgonzola gnocchi, chermoula dressing

Honey, Sherry & Lemon Braised British Lamb Rump roasted garlic hash

**28-Day Aged Fillet of Hereford Beef** seared vine cherry tomato, thyme potato rosti, café de Paris butter



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# **CHAMPIONS WALK PUDDING CLUB**

**Champions Walk Eton Mess** 

Seasonal Mini Dessert

**Cider Apple Crumble** 

**Caramel & Chocolate Brownie** 

**Sticky Toffee Pudding** 

#### **Soured Cherry & Almond Tart**

all accompanied with rich custard sauce or cream



#### **CHEESE CONNOISSEUR'S TABLE**

**Regional & British Cheese** breads, crackers, fruits, chutneys

# **AFTERNOON TEA**

**Afternoon Tea Cakes** 

Scones, Clotted Cream, Strawberry Preserve

**Handcrafted Finger Sandwiches** 

Handmade Sausage Rolls & Vegetarian Tarts

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. This menu is subject to change.





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