

## Final Fence Leaflets – The Festival

Front Page

FINAL FENCE RESTAURANT

THE FESTIVAL

### Tuesday

Coffee & Biscuits  
Champagne Reception  
Freshly Baked Bread, Butter



#### STARTER

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

Cointreau & Tarragon Cured Salmon  
yuzu & pickled vegetables



#### HOT FROM THE STOVE

Mature Cheddar & Onion Tart  
Supreme of Sea Trout  
coronation & Champagne beurre blanc, charlotte potatoes, samphire, dukkah  
Honey, Garlic & Rosemary Cotswold Leg of Lamb  
Yorkshire pudding, mint sauce

Served With  
selection of potatoes, seasonal vegetables



#### AMERICAN STREET FOOD

Mac & Cheese Bites  
Crispy Cauliflower Katsu  
tomato & coriander salsa  
Southern Fried Chicken Goujons  
tomato & coriander salsa



#### SOUTH INDIAN THALI

Sweet Potato & Chickpea Curry  
Chicken Dhansak, Red Lentils  
Served With  
pilau rice, chapatti, garlic & coriander naan, mini poppadoms, sambal, raita, mango chutney



#### DESSERT TABLE

Chef's Selection of Mini Desserts



#### CHEESE TROLLEY

Mature Cheddar, Cropwell Stilton, Brie, Rutland Red Leicester  
celery, grapes, chutney, dried fruit, biscuits



#### AFTERNOON TEA TABLE

Freshly Infused Tea & Triple Certified Arabica Bean Coffee

## Wednesday

Coffee & Biscuits  
Champagne Reception  
Freshly Baked Bread, Butter



#### STARTER

Smoked Goats' Cheese Tart  
soused vegetables, hot mustard

Smoked Goats' Cheese Tart  
English charcuterie, hot mustard



#### HOT FROM THE STOVE

Red Onion Tarte Tatin

Cod Grenobloise  
crispy mussels, cockles, creamed leeks

28-Day Aged Roast Sirloin of Beef  
roasted shallot confit, creamed horseradish, Yorkshire pudding, gravy

Served With  
selection of potatoes, seasonal vegetables



#### AMERICAN STREET FOOD

Mac & Cheese Bites  
Crispy Cauliflower Katsu  
tomato & coriander salsa  
Southern Fried Chicken Goujons  
tomato & coriander salsa



#### SOUTH INDIAN THALI

Sweet Potato & Chickpea Curry  
Chicken Dhansak, Red Lentils

Served With  
pilau rice, chapatti, garlic & coriander naan, mini poppadoms, sambal, raita, mango chutney



#### DESSERT TABLE

Chef's Selection of Mini Desserts



### CHEESE TROLLEY

Mature Cheddar, Cropwell Stilton, Brie, Rutland Red Leicester  
celery, grapes, chutney, dried fruit, biscuits



### AFTERNOON TEA TABLE

Freshly Infused Tea & Triple Certified Arabica Bean Coffee

## Thursday

Coffee & Biscuits  
Champagne Reception  
Freshly Baked Bread, Butter



### STARTER

Pressed English Vegetables  
sauce gribiche, gaufrettes

Parsley & Ham Hock Terrine  
sauce gribiche, gaufrettes



### HOT FROM THE STOVE

Mature Cheddar & Onion Tart  
Supreme of Sea Trout  
coronation & Champagne beurre blanc, charlotte potatoes, samphire, dukkah  
Rosemary Cotswold Leg of Lamb  
Yorkshire pudding, herb stuffing, redcurrant jelly  
Served With  
selection of potatoes, seasonal vegetables



### AMERICAN STREET FOOD

Mac & Cheese Bites  
Crispy Cauliflower Katsu  
tomato & coriander salsa  
Southern Fried Chicken Goujons  
tomato & coriander salsa



### SOUTH INDIAN THALI

Sweet Potato & Chickpea Curry  
Chicken Dhansak, Red Lentils  
Served With  
pilau rice, chapatti, garlic & coriander naan, mini poppadoms, sambal, raita, mango chutney



## DESSERT TABLE

Chef's Selection of Mini Desserts



## CHEESE TROLLEY

Mature Cheddar, Cropwell Stilton, Brie, Rutland Red Leicester  
celery, grapes, chutney, dried fruit, biscuits



## AFTERNOON TEA TABLE

Freshly Infused Tea & Triple Certified Arabica Bean Coffee

# Friday

Coffee & Biscuits  
Champagne Reception  
Freshly Baked Bread, Butter



## STARTER

**Ash- Baked Beetroot**  
charred leeks, pine nut dressing, mustard leaves

**Ash-Baked Beetroot**  
Severn & Wye Smoked Salmon, pine nut dressing, mustard leaves



## HOT FROM THE STOVE

**Red Onion Tarte Tatin**

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

**28-Day Matured Roast Sirloin of Beef**  
Yorkshire pudding, horseradish sauce, caramelised red onion gravy

**Served With**  
selection of potatoes, seasonal vegetables



## AMERICAN STREET FOOD

**Mac & Cheese Bites**  
**Crispy Cauliflower Katsu**  
tomato & coriander salsa  
**Southern Fried Chicken Goujons**  
tomato & coriander salsa



## SOUTH INDIAN THALI

Sweet Potato & Chickpea Curry  
Chicken Dhansak, Red Lentils

Served With

pilau rice, chapatti, garlic & coriander naan, mini poppadoms, sambal, raita, mango chutney



**DESSERT TABLE**

Chef's Selection of Mini Desserts



**CHEESE TROLLEY**

Mature Cheddar, Cropwell Stilton, Brie, Rutland Red Leicester  
celery, grapes, chutney, dried fruit, biscuits



**AFTERNOON TEA TABLE**

Freshly Infused Tea & Triple Certified Arabica Bean Coffee

*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 grand buffet
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**