

NATIONAL HUNT ROOMS RESTAURANT

The International
Saturday 14th December 2019

Bucks Fizz reception

TO START

Laphroaig whisky cured salmon,
pickled cucumber and Tonka bean cream

VEGETARIAN STARTER AVAILABLE ON REQUEST

CHEF'S SPECIALS

Roasted leg of lamb (GF)
with basil and mint pesto

Baked cod loin (GF)
in buttery citrus and rosemary crumb

Sicilian Caponata (VE)
aubergine, tomato, sweet pepper and sultana stew

Served with a selection of potatoes and seasonal vegetables (V)

PIE AND MASH

Mini steak and ale pie

Mini broccoli and cauliflower cheese pie (V)

Served with mashed potato, gravy and mushy peas

CREATE YOUR OWN SALAD BAR

British chicken, streaky bacon and a selection of British charcuterie
Marinated vegetables with French dressing (V)

House slaw salad (V)

Tomato salad (V)

Crisp leaf salad (V)

Mayonnaise, extra virgin olive oil and balsamic dressings (V)

Freshly baked country breads (V)

SWEET TABLE

Blackberry and almond custard tart (V), Speculaas cheesecake (V)
Chocolate and cherry torte (V), Chef's seasonal selection of mini desserts (V)
Strawberry cheesecake (VE) (GF)

CHELTENHAM CHEESE BOARD

served with apricots, grapes, butter, chutney and cheese biscuits (V)

LIGHT AFTERNOON TEA

Cake Selection

Eton Mess cake (V), banoffee sponge (V), chocolate orange cake (V) (GF),
Carrot, orange and pecan loaf (VE) (GF)

Fruit scones with clotted cream and strawberry preserve (V)
Freshly brewed tea and triple certified Arabica bean coffee

Tom Parry – Regional Executive Chef



'We can't guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like to know any more information on allergens in our food & drink, please ask a member of the catering team. Thank you.'
Please note this menu is subject to change.