



CONFERENCE & EVENTS
DINING MENU

RACE ON



We take our food pretty seriously at The Jockey Club...

Our Regional Executive Chef, Tom Parry and his team cook with fresh local ingredients where ever possible. Using ingredients such as organic Chelbury mushrooms from Southam, only 2 miles down the road, apples and cider from Hayles Farm, less than 10 miles away.

Chef Tom and his team write menus with seasonal produce in mind and actively promote the use British produce. We support the UK and Irish agricultural industry through our local and regional sourcing activities.

Bread

Most of our bread comes from Hobbs House, an award winning family bakery with five generations of artisan bakers based in the Cotswolds, also known for producing the TV duo – the Fabulous Baker Brothers!

Fish

Jockey Club Catering are committed to the Sustainable Cities Fish Pledge, hook line and sinker, ensuring we buy, serve and promote only sustainable fish at all our venues across the UK. We have a long-standing relationship with Coln Valley smokery who use only sustainably sourced Scottish salmon which is smoked in their Northleach smokery in traditional London brick lined kilns.

Eggs

All our eggs are free-range from Oakland Farm in Shropshire.

Fruit and Veg

We are fortunate to be in the heart of the vegetable and salad growing country. The Vale of Evesham is famous for its asparagus, Westland cress and tomatoes, Worcestershire for its kale and savoy cabbage and Cheltenham for its beetroot.

Cheese

Our cheeses are supplied by Harvey and Brockless Fine Food Company who source selected cheese from the South West of England. The cheeseboard for the season is comprised of regional cheeses, each travelling no further than 50 miles from cellar to plate.

Our Commitment

We will not buy products that don't adhere to the 'Five Freedoms' concept proposed by the Farm Animal Welfare Council (FAWC) on the protection of animals kept for farming purpose. We support rare heritage breeds such as Gloucester Old Spot pork which is in danger of becoming extinct due to the fact it cannot be intensively reared.

The Chefs

WARREN O'CONNOR HEAD CHEF

Warren started his culinary career in a small boutique hotel on Cleeve Hill, Cheltenham, where he learnt his core trade whilst going to Cheltenham Catering College. Following this start, he became Junior Sous Chef at the Swan Hotel, Bibury with two rosettes and trying for three. During his time at the Swan, Warren gained invaluable knowledge and experiences from some of the great chefs around him. He would pick seasonal herbs and vegetables from the hotel grounds and sourced fresh trout in the River Coln.

Wanting to see a little more of the world, Warren then joined the P&O cruise fleet early in 2000 where they catered for 2200 passengers and 850 crew, 24 hours a day, 7 days a week. With P&O he travelled to the four corners of the world, sampling the best local cuisines they had to offer, from clam chowder in San Francisco to bouillabaisse in Marseille.

Warren then joined Compass Group as Production Chef, working at some world famous events including the Grand National, Epsom Derby, British Grand Prix and Henley Royal Regatta to name but a few. Having worked his way through the ranks to Sous Chef at Cheltenham, he became Head Chef at Warwick Racecourse. It was this experience that won him his promotion to Head Chef at Cheltenham Racecourse in 2015 where he currently orchestrates the delivery of amazing hospitality offers supported by a great culinary team.



TOM PARRY EXECUTIVE HEAD CHEF

Executive head chef Tom Parry joined Cheltenham Racecourse in October 2013 after a successful period of 10 years as Executive Chef for major events including the RHS Chelsea flower show, The Open Golf Championships; AEG Live concerts Hyde Park to PTL hospitality Village @ the London Olympics 2012. Tom also served with the British army for 14 years.

Tom comes with 30 years of experience in hospitality and catering services operating both green field and fixed sites; he's an award winning Chef with over 20 culinary medals including winning Parade de chef Gold @ Hotelympia, Finalist for the National banqueting and event chef of year 2012, 2013, winner of RCA 2017 'best food', SLC Awards winner 'Event caterer of the year' 2016, finalist SLC awards 'Best Menu Quevega', Event caterer of the year 2016.

Tom is passionate about seasonality, provenance of ingredients and sourcing of local British produce that are farmed and caught in a sustainable and ethical way

"It is essential in this fast-paced environment to be surrounded by a professional, dedicated team" states Tom. "I am fortunate here to be surrounded by people who share a genuine love of the kitchen."



— LIGHT — BREAKFAST

Refreshments

- Freshly brewed triple certified coffee and infused traditional tea selection
- Freshly brewed triple certified coffee and infused traditional tea selection, with biscuits
- Freshly brewed triple certified coffee and infused traditional tea selection, with freshly baked cookies
 - Unlimited freshly brewed triple certified coffee and infused traditional tea selection
- Unlimited freshly brewed triple certified coffee and infused traditional tea selection, with biscuits

Morning Offers

- Freshly baked cookies
- Juicy seasonal fruits
- Freshly baked dinky Danish pastries
- Freshly baked large Danish pastries
 - Mini muffin selection

Light Breakfast

- Short end bacon roll
- Old English pork sausage roll
- Free range fried egg and tomato roll (V)
- Free range avocado and omelette roll (V)
- Mature cheddar, hash brown and omelette wrap (V)
 - Old English pork sausage and bacon roll
- Bacon, Old English pork sausage and free range egg roll

Healthy Start

- Individual natural yogurt granola pots
 - Sliced fresh fruit plate
 - Selection of warm pastries

Healthy Start Upgrades

- Toasted bagel, scrambled eggs and smoked salmon
- Warm tomato, spinach and cheese frittata (V)

Menu items subject to change based on seasonal availability

(V) VEGETARIAN (GF) GLUTEN FREE

BREAKFAST

Continental Breakfast

- Cured meats, breakfast cheeses, tomato and olives
- Freshly baked croissants, pain au chocolate, preserves
 - Warm bread rolls
 - Sliced fresh fruit plate
- Unlimited freshly brewed triple certified coffee, infused traditional tea selection

Traditional Full English Breakfast (7 Items)

- British shortend bacon
- Cumberland sausage
- Grilled black pudding
- Free range scrambled egg
- Black pepper and sea salt tomato
 - Buttered mushrooms
 - Slice of toast and butter
- Unlimited freshly brewed triple certified coffee, infused traditional tea selection

Traditional English Breakfast (5 Items)

- British short end bacon
- Cumberland sausage
- Free range scrambled egg
 - Baked beans
- Slice of toast and butter
- Unlimited freshly brewed triple certified coffee and infused traditional tea selection

Traditional Vegetarian Breakfast

- Grilled sourdough croute, tomatoes and Welsh rarebit (v)
 - Vegetarian sausage
- Free range scrambled egg
- Black pepper and sea salt tomato
 - Buttered mushrooms
 - Toast and butter





PORRIDGE POTS

- Coconut, chia, quinoa and linseed porridge
 - Porridge with grains
- Traditional porridge with milk

BRUNCH

- Bites size buttermilk pancakes with Lyle's golden syrup butter
 - Cinnamon sticky buns
- Waffle 'n' treacle cured bacon
- Homemade hash brown and free range egg
 - Selection of flower pot muffins

Menu items subject to change based on seasonal availability

 VEGETARIAN  GLUTEN FREE

LUNCH

These menus can be served in all rooms of the venue

The Working Lunch (Option A)

Includes all of the following:

- One round of handcrafted sandwiches, wraps and rolls
 - Whole fresh fruit
 - Handmade crisps

The Deli Lunch (Option B)

Includes all of the following:

- One and a half rounds of handcrafted sandwiches, wraps and rolls
 - Freshly made seasonal vegetable soup (V)
 - Whole fresh fruit
 - Sea salt and crackled black pepper fries

Executive Lunch (Option C)

Includes all of the following:

- One and a half rounds of handcrafted sandwiches, wraps and rolls
- Chefs' choice of two seasonal savoury items – these will be known prior to the event

One choice of salad from the following selection:

- Caesar salad
- Luxury creamy coleslaw
- Greek salad
- Mixed green salad with a light classic dressing
- A fruit bowl and sea salt and crackled black pepper fries

Healthy Executive Lunch (Option D)

Includes all of the following:

- One and a half rounds of handcrafted
- Wholemeal breads and pitta, filled with selection of low calorie fillings
 - Selection of crudities, humus dip
- Dry roasted new potatoes, sea salt, low fat yoghurt dip
 - Mixed green salad with a light classic dressing

Menu items subject to change based on seasonal availability

(V) VEGETARIAN (GF) GLUTEN FREE



FINGER BUFFET

Finger Buffet One

- Selection of handcrafted sandwiches and wraps
- Rustic potatoes with crème fraiche and spring onion dip (V)
- Mixed vegetable crudités and hummus dip (V)
 - Traditional sausage rolls
- Peanut crusted chicken skewer with spicy peanut dip
- Tempura prawns with a chilli and watercress sauce

Finger Buffet Two

- Selection of handcrafted sandwiches and wraps
 - Rustic potatoes with jerk barbeque dip
 - Punjabi vegetable samosas (V)
- Mixed vegetable crudités and hummus dip (V)
 - Southern fried chicken, BBQ sauce
 - Mini beef sliders

Finger Buffet Three

- Little lamb patties, coriander and yoghurt dip
- Rustic potatoes with Baconnaise dip (V) (*dip served separately*)
 - Cauliflower pakora, tamarind raita (V)
- Bang bang chicken skewers with soured cream and chive dip
 - Wholetail scampi, tartare sauce
 - Traditional sausage rolls

Finger Buffet Four

- Korean spiced chicken slider with pickled vegetables
 - Rustic potatoes with a Lebanese laban dip (V)
 - Butternut squash frittata (V)
- Seafood pancake with Marie Rose dipping sauce
- Mini pork sausages with honey and sesame seeds
- Mixed vegetable crudités and hummus dip (V)

Menu items subject to change based on seasonal availability

(V) VEGETARIAN (GF) GLUTEN FREE





BOWL FOOD SELECTOR

Hot Dishes

- Free range chicken thigh, slow roasted with lemon and thyme, charred peppers, spring onion and almonds
 - Lamb Dhansak curry with rice, coriander cress and a naan bread shard
 - Oxfordshire beef bourguignon with pancetta, baby onions, mushrooms and silky mash
 - Cockney' Style Pie and Mash, braised beef brisket in a rich butter pastry, creamy mash, parsley sauce
 - Cotswold beef bourguignon with pancetta, baby onions, mushrooms and celeriac mash
- Smoking Bacon Balls Oak smoked bacon, British beef, Applewood smoked Cheddar with macaroni and wild mushroom sauce
- Lamb, goat's cheese and caramelised onion balls served with citrus couscous and honey roasted vegetables
 - Cotswold lamb rump with date labneh, blackberries and peanut crumble
 - Pulled Suffolk lamb "shepherd's pie" with Berkswell cheese and parsley crumb
 - Moroccan spiced lamb with sweet potato, minted couscous and hung yoghurt
 - Chorizo and saffron risotto with soft herbs and spicy tomato relish
 - Black bean chicken with roasted cashews, baby sweetcorn and braised rice
- Seared chicken breast strips with peanut butter mash, miso broth and stir fried leeks
 - Gambas Pil Pil with confit garlic and tomatoes
 - Calamari with salted skinny fries and tartare sauce

Vegetarian

- Tomato and mozzarella gnocchi with sun-blushed tomatoes and a creamy sauce
 - Spiced masala vegetables with coconut rice and coriander
- 'Cockney style' Pie and Mash Broccoli, cauliflower and cheese a rich butter pastry, creamy mash and parsley sauce
 - Spiced masala vegetables with coconut rice and coriander
 - Mushroom and blue cheese croquettes, sun-blushed tomatoes, spinach dressing, Caesar mayonnaise
- Portobello mushroom stuffed with peppers and spinach in crispy breadcrumbs with a cherry tomato sauce
- Honey truffled goat's curd cigar with salt roasted beetroot, roasted shallots, balsamic pearls and amaranth
- Roasted Chermoula Spiced Roots Carrots, beetroot and butternut squash, preserved lemon and feta salad

Menu items subject to change based on seasonal availability

Ⓥ VEGETARIAN Ⓞ GF GLUTEN FREE

BOWL FOOD SELECTOR

Cold Dishes

- Chicken Caesar salad croquettes, spinach dressing, Caesar mayonnaise and anchovies
- Monmouthshire beef bresaola, caper popcorn, pickled cucumber with baby herbs
- Spicy beef salad with Asian vegetables, glass noodles and peanut brittle
- Monmouthshire cured duck pastilla with a chicory and apple salad
- Lemon chicken, crushed pink potatoes with caper berries, pink peppercorns, roasted garlic
- Severn and Wye salmon roulade, citrus mayonnaise, pickled cucumber and caviar pearls
- Yuzu lemon, coriander and fennel pollen salmon Celeriac remoulade, caviar
- Lemon chicken Crushed pink fir potatoes with caper berries, pink peppercorns and roasted garlic

Vegetarian

- Salad of heritage tomatoes, sun-blushed tomatoes, bocconcini, sweet black olives and orange dressing
- Mushroom and blue cheese croquette, spinach dressing, Caesar mayonnaise and sun-blushed tomatoes
 - Salad of watercress, feta and candied orange, slow-roasted beetroot and oregano dressing (v)
- Blue cheese mousse, caramelised endive, fresh apple, toasted walnuts, honeycomb dust (v)
 - Purple carrot, heritage beetroot and tomato tart with a Sparkenhoe crust and white onion cream (v)
- Portobello mushroom, stuffed with peppers and spinach in crispy bread crumbs with a cherry tomato sauce
 - Salad of Watercress, Feta and Candied Orange with Slow-roasted Beetroot, Oregano Dressing

Menu items subject to change based on seasonal availability

Ⓥ VEGETARIAN Ⓞ GF GLUTEN FREE



Desserts

- Mixed berry fool with meringue pieces
 - Fresh fruit salad
- Rhubarb and custard trifle slice
- Sticky toffee pudding with toffee sauce
- Apple and sultana crumble tart with custard sauce

— BBQ'S —

The BBQ menus below are available to be served as outdoor or indoor options. They are available for a minimum of 30 attendees and maximum of 250 attendees.

British BBQ

- 6oz prime beef burger with caramelised red onions, Kraft cheese slices
 - Regional pork sausages
 - Chicken Kebab, bourbon glazed
 - Baby potatoes, red onion and chive
 - Caesar salad
 - Luxury creamy coleslaw
 - Selection of fresh breads
- Ketchup, mustard, mayonnaise, barbeque sauce and chili sauce

Great British BBQ

- 6oz prime beef burger with caramelised red onions, Kraft cheese slices
 - Regional pork sausages
 - Piri piri garlic chicken thighs
 - Maple glazed pork escalope
 - Char-grilled corn on the cob with dipping butter
 - Baby potatoes, red onion and chive
 - Caesar salad
 - Luxury creamy coleslaw
 - Roast squash, pea and yoghurt salad
 - Selection of fresh breads
- Ketchup, mustard, mayonnaise, barbecue sauce and chili sauce

European BBQ

- 6oz chorizo pork burger with roasted red peppers, gruyère cheese slices
 - German bratwurst sausages
 - Garlic rosemary lamb kofta with tatiziki
 - Spanish pork pinchito
 - Roasted new potatoes, rosemary and sea salt
 - Caesar salad
 - Luxury creamy coleslaw
 - Greek salad
 - Selection of fresh breads
- Ketchup, mustard, mayonnaise, barbeque sauce and chili sauce

Menu items subject to change based on seasonal availability

 VEGETARIAN  GLUTEN FREE

PICNICS

The Cheltenham picnic options are available for minimum of 50 attendees and maximum of 250 attendees.

Cheltenham Picnic (Option A)

- Selection of handcrafted sandwiches and wraps
 - Traditional sausage rolls
 - Freshly baked vegetable tarts (V)
- Crisp seasonal leaf salad, vinaigrette dressing

Served Hot

- Pakora with sweet chilli sauce (V)
- Lamb kofta kebabs with a fresh mint glaze
- Crisp rustic potatoes with crème fraiche and spring onion dip (V)

Dessert

- Selection of chefs mini pot desserts
 - Mini glazed doughnuts
 - Fresh fruit salad

Cheltenham Picnic (Option B)

- Selection of handcrafted sandwiches and wraps
 - Freshly baked vegetable tarts (V)
- Mixed vegetable crudités and hummus dip (V)
 - Caesar chicken and bacon lettuce cups
- Crisp seasonal leaf salad with vinaigrette dressing
 - Creamy coleslaw salad

Served Hot

- Mini loaded cheese burgers
- Butternut squash frittata (V)
- Peanut crusted chicken skewer with spicy peanut dip
- Crisp rustic potatoes with Baconnaisse dip

Dessert

- Selection of Chefs mini pot desserts
 - Traditional mini tart wedges
 - Fresh fruit salad

Menu items subject to change based on seasonal availability

(V) VEGETARIAN (GF) GLUTEN FREE





AFTERNOON TEA

Cream Tea

- Choice of traditional teas
- Freshly baked fruit scone, strawberry preserve and Cornish clotted cream

English Tea

- Choice of traditional teas
- Two hot buttered English muffins
- Freshly baked fruit scone, strawberry preserve and Cornish clotted cream

Full Afternoon Tea

- Choice of traditional teas
- Handcrafted afternoon tea sandwiches
- Assortment of pastries and cakes
- Freshly baked fruit scone, strawberry preserve and Cornish clotted cream

Menu items subject to change based on seasonal availability

Ⓥ VEGETARIAN Ⓤ GF GLUTEN FREE

DAY DELEGATE PACKAGES

Classic Package

Arrival

- Freshly brewed triple certified coffee, selection of traditional and herbal teas
 - Selection of mini morning Danish pastries
 - Fresh fruit bowl

Mid-morning

- Freshly brewed triple certified coffee, selection of traditional and herbal teas
 - Freshly baked cookies

Lunch options

One course conference

- Executive lunch (c)
- Finger buffet selector one, two, three or four

Afternoon

- Freshly brewed triple certified coffee, selection of traditional and herbal teas
 - Chef's selection of afternoon tray bake bites

Healthy Classic Package

Arrival

- Freshly brewed triple certified coffee, selection of traditional and herbal teas
 - Greek style yoghurt pots with honey and fruit purée
 - Fresh fruit bowl

Mid-morning

- Freshly brewed triple certified coffee, selection of traditional and herbal teas
 - Freshly baked skinny granola bites

Lunch options

One course conference

- Baked jacket potatoes, house salad with light tuna mayo, cottage cheese and chive
 - Heathy Executive lunch (C)

Afternoon

- Freshly brewed triple certified coffee, selection of traditional and herbal teas
 - Chef's selection of afternoon tray bake bites

PREMIER PACKAGE

Arrival

- Freshly brewed triple certified coffee, selection of traditional and herbal teas
 - Best of British breakfast baguette - grilled bacon, Cumberland sausage and free range egg omelette
 - Fresh fruit bowl

Mid-morning

- Freshly brewed triple certified coffee, selection of traditional and herbal teas
 - Freshly baked cookies

Lunch

One course conference lunch with dessert choice


Alternatively, the below menus can be offered:

- Cheltenham picnic Option A (min 50 attendees)
- Finger buffet selector one, two, three or four
 - British BBQ menu

Afternoon

- Freshly brewed triple certified coffee, selection of traditional and herbal teas
 - Chef's selection of afternoon tray bake treats

Menu items subject to change based on seasonal availability

 VEGETARIAN  GLUTEN FREE



DAY DELEGATE PACKAGES

One Course Lunch Options

Delegate 1

- Chicken, ham and leek pie
- Roast British pork loin with a creamy Tewkesbury mustard sauce
- Sweet potato and pepper bake topped with smoked cheese and pesto (V)
 - Rissolle potatoes (V)
 - Seasonal vegetables (V)
- Ripe tomato and cucumber salad (V)

Delegate 2

- Spanish chicken with roasted baby garlic potato garnish
- Traditional cottage pie
- Mediterranean vegetable lasagne with crisp Truckle cheddar topping (V)
 - Silky mashed potato (V)
 - Seasonal vegetables (V)
- Carrot, sultana and rocket Salad (V)

Delegate 3

- Lancashire hot pot with herb crumble topping
- Pork and leek sausages with a rich onion gravy
- Pastry-less sweet potato quiche with kale, chard and goats cheese (V)
 - Bubble and squeak (V)
 - Seasonal vegetables (V)
- Seasonal leaf salad with classic light vinaigrette dressing (V)

Delegate 4

- Classic battered fish with homemade tartare sauce
 - Beef and mushroom stroganoff
- Westcombe cheddar and spring onion tartlets (V)
 - Skin on chipped potatoes (V)
 - Braised rice (V)
 - Garden peas (V)
 - Seasonal leaf salad (V)

Dessert Selection for 2 Course Options

Cold

- Coffee and roasted walnut mille-feuille
- Fresh fruit salad with natural yoghurt
 - Lemon meringue pie
 - Rhubarb crème brûlée
- Triple chocolate sundae
- Layered chocolate brownie trifle
 - Tiramisu

Hot

- Sticky toffee pudding with toffee sauce
- Chocolate bread and butter pudding with custard sauce
- Cheltenham pudding with custard sauce
 - Bakewell tart with whipped cream
- Warm apple and blackberry crumble with sweet cream

Menu items subject to change based on seasonal availability

(V) VEGETARIAN (GF) GLUTEN FREE



DAY DELEGATE PACKAGES

Asian Delegate Menu

- Chicken tikka masala
- Chicken tandoori thigh
- Chickpea, sweet potato and spinach korma (V)
- Bombay potatoes (V)
 - Pilaf rice (V)
- Onion bhaji (V)
- Sambharo salad (V)
- Mini naan bread (V)
- Mint chutney (V)

Oriental Delegate Menu

- Black bean chicken, peppers, carrots and mushrooms
 - Peking style stir fry beef
- Beijing vegetable chow mein (V)
 - Egg fried rice (V)
 - Plain rice (V)
 - Mini spring rolls (V)
- Chinese salad with leaf, seasonal vegetables and orange dressing (V)
 - Prawn crackers

Mexican Delegate Menu

- Spicy chicken strips with salad in a crisp tortilla
 - Beef chilli con carne
 - Arroz verde fajitas (V)
 - Pea and tomato rice (V)
 - Spiced potato wedges (V)
- Crispy iceberg and tomato salad (V)
- Pitta bread, salsa and sour cream (V)

American Diner Delegate Menu

- Pulled BBQ pork burger slider
- Sage rubbed chicken portion with sautéed peppers and onions
 - Mac 'n' cheese with truffle crumb (V)
 - Skin on fries (V)
 - Boston beans (V)
- Loaded corn on the cob with chilli and lime (V)
 - Classic Caesar (V)
 - House slaw (V)

Menu items subject to change based on seasonal availability

(V) VEGETARIAN (GF) GLUTEN FREE

COLD CANAPÉS

Available for up to 150 guests

Fish

- Smoked salmon blini, cream cheese cracked black pepper
 - Prawn Nigari sushi
- Tartare of salmon with soured cream, shallots and capers on granary toast
 - Crayfish and prawn cocktail, filo case
- Grilled spiced North Atlantic prawns on blini with dill mayonnaise
 - Coln valley salmon, horseradish cream spoon ^{GF}
- Cured seabass with smoked red pepper salsa, fresh guacamole in a crisp taco boat
 - Corn fritters with crab cocktail topped off with mango salsa

Meat

- Mini Yorkshire pudding, rare roast beef and horseradish cream
 - Potted confit duck and scallion with hoisin sauce
 - Chicken frittata with mixed beans and salsa
- Poached quail's egg in a smoked bacon filo basket with hollandaise sauce and black pepper
 - Yakitori chicken skewers with a ginger cream dressing
 - Thai beef and cucumber ^{GF}
- Fillet of beef carpaccio with creamed rocket and parmesan on crisp bread with a truffle lemon aioli
 - Curry butter chicken on mini poppadums with candied chilli
- Parma ham, rocket, caramelised peaches, buffalo bocconcini on crisp toast
 - Asian crispy beef on a chicory leaf, with coriander cress

Vegetarian

- Roasted cherry tomato, olive tapenade, shallot salsa on tomato bread ^V
 - Wild mushroom risotto arancini stuffed with basil mozzarella ^V
 - Coconut, lemongrass marshmallow, chilli flakes ^V
 - Wild mushroom and parmesan tapenade on toast ^V
 - Californian sushi rolls ^V
- Parmesan shortbread, goat's cheese mousse, cherry tomatoes, marmalade and baby green basil
 - Courgette roll with apple, fennel, cucumber with an asparagus pesto
 - Asian slaw and roasted peanut rice paper roll with a soy dipping sauce

Menu items subject to change based on seasonal availability

^V VEGETARIAN ^{GF} GLUTEN FREE





HOT CANAPÉS

Available up to 150 guests

Fish

- Mini fish and chips in a wooden cone with a homemade samphire tartare
 - Thai salmon fish cakes, lemon and lime salsa
- Dill crumbed plaice goujons and chips in a wooden cone with a homemade red onion tartare sauce
 - Seared scallops with apple crumble crust served in a Chinese spoon

Meat

- Croque Monsieur
 - Ham hock croquette with a pea purée dip
 - Beef and blue cheese sliders
 - Thai beef skewer
- Japanese chicken goujons with wasabi mayonnaise
 - Buttered chicken lollipops
- Cumin spiced lamb skewers with a rich tagine dip
- Scotch quail's egg wrapped in a black pudding, pork and spiced crumb coating

Vegetarian

- Quince arancini coated with Japanese bread crumbs
 - Fig and glazed goat's cheese tartlets
 - Stilton choux buns, toasted sesame crust
- Mini roast garlic and chive scone with sweet onion relish (V)
- Wild mushroom arancini coated with black and white sesame, with a smoked paprika cream
 - Caramelised red onion and goat's cheese puff tart garnished with micro basil
 - Wild nettle and spinach velouté with a cappuccino topping
- Scotch quail's egg wrapped in a sweet potato, chick pea, apricot and spiced crumb coating (V)

Menu items subject to change based on seasonal availability

(V) VEGETARIAN (GF) GLUTEN FREE

CANAPÉS *for* CORPORATE EVENTS

Available for over 150 guests

Fish

- Cut smoked salmon mousse, square rye bread, saffron butter and long chive
 - Smoked trout tower, Avruga, round potato cake
- Tuna flakes and tuna mousseline, asparagus, mascarpone, fried leek tartlet
 - Smoked salmon with salmon mousse and lemon zest on brown bread
 - King prawn in mini basket with mango salsa
 - Open prawn with tomato mousseline on pain de mie
 - Seared tuna norimaki with ginger
- Roulade of smoked salmon on rye with crème fraiche and pink pepper corn
 - Smoked mackerel pâté on cucumber cup with black olive
- Honeyed fresh salmon with avocado and lemon on French bread


Meat

- Bacon mousseline tartlet with sliced celery and paprika
- Cumberland mini sausages, onion compote, spring onion on Yorkshire pudding
 - Tandoori chicken, mango chutney, coriander on naan
 - Parfait de canard on square rye with confit de orange
 - Smoked ham on brown bread with gherkin
- Duck parfait with rhubarb and ginger essence on brioche
 - Mini bagel of smoked chicken mousse with grapes
- Cointreau marinated chicken with orange confit on crostini
 - Spicy chorizo with avocado salsa and black olive
 - Fresh fig wrapped in Parma ham

Vegetarian

- Aubergine caviar, diced red pepper and chives on Yorkshire pudding
 - Asparagus and sundried tomato with sesame seed on blinis
- Herb and garlic cream cheese, cut fresh tomato, square rye bread with yellow pepper salsa
 - Mild goat's cheese, fig chutney and grape on feuilleté
 - Bagel with basil pesto mousse, brie and fried parsley leaf
- Cheddar ploughman's, curly endive, pecan and pickle on granary bread
 - Half quail's egg madras on feuilleté
- Yorkshire pudding with aubergine mousse and red peppers
 - Avocado with red pepper and ginger hosomaki
 - Stilton on rye with endive and pecan

Menu items subject to change based on seasonal availability

 VEGETARIAN  GLUTEN FREE

GOLD CUP, PANORAMIC, CREST & FESTIVAL
DINNER MENUS

Menu 1

Starter

- Organic spiced Welsh beef bresaola, house pickled vegetables and Berkswell cheese
- Parsnip and organic brie panna cotta, winter vegetable salad (V)

Main

- Chicken breast with potato gnocchi, courgette ribbons, tomato and olive sauce
- Black truffle and buratta parcels, sage and pine nut, carrot purée and sautéed spinach (V)

Dessert

- Flamed pineapple, stem ginger and lemon tart with coconut ice cream

Menu 2

Starter

- Home cured hand carved Gravavlax of salmon with lime cream
- Textures of Cheltenham barbequed beetroot, goat's cheese mousse, orange and endives marmalade (V)

Main

- Roast English chicken with sage and onion pudding, Worcestershire sauce glazed chestnut mushrooms and Madeira sauce
- Cheese tortellini, pea and shallot confit, pine nut, mint and lemon (V)

Dessert

- Dark chocolate nemesis, Granny Smith coulis

Menu 3

Starter

- Smoked salmon tartare, spinach and lime puree, pickled cucumber
- Blood orange, roasted salsify, Belgian endive, gorgonzola and walnut salad (V)

Main

- Roast chicken breast, potato purée, pine nuts, spinach, young carrots and pan jus
- Provençale vegetable mascarpone tart, vegetable toasted fregola and goat's curd (V)

Dessert

- Baked dark chocolate tart with white chocolate cream

Menu 4

Starter

- Bury black pudding Scotch egg with homemade piccalilli
- Buffalo mozzarella with peas, broad beans, mint leaf and olive oil (V)

Main

- Pan roasted breast of guinea fowl, fondant potatoes and petit pois a la française
- Vegetarian moussaka with apple Tzatziki (V)

Dessert

- Coffee, porter, malt and pecan with mocha ice cream and candied pecan

Menu items subject to change based on seasonal availability

(V) VEGETARIAN (GF) GLUTEN FREE



CENTAUR

DINNER SELECTOR

Starters

- Organic wild venison with juniper carpaccio truffle dressing, turnip remoulade and shaved goat's milk cheese
 - Home cured hand carved gravadlax of salmon with lime cream
- Organic spiced Welsh beef bresaola, house pickled vegetables and Berkswell cheese
- Organic beech smoked duck breast, duck pastilla roll, Granny Smith and micro herbs
 - Beetroot and liquorice cured salmon, Granny Smith coleslaw and crème fraiche
- Roast chicken terrine, pressed chicken shallot, tarragon, thyme and garlic with fresh chive mayonnaise and girolles mushrooms

Vegetarian Options

- Parsnip and organic brie panna cotta, winter vegetable salad (V)
- Textures of Cheltenham barbequed beetroot, goat's cheese mousse, orange and endives marmalade
 - Blood orange, roasted salsify, Belgian endive, gorgonzola and walnut salad (V)
 - Beetroot tarte, dill pickle and caper, toasted rye and pickled walnuts (V)
 - Buffalo mozzarella with peas, broad beans, mint leaf and olive oil (V)
- Provençale vegetable terrine, tapenade, herb salad and sourdough croute (V)

Mains

Meat

- Roasted lamb rump with salsify, silky Dauphinoise, wild mushrooms, red wine sauce
- Roast English chicken with sage and onion pudding, Worcestershire sauce glazed chestnut mushrooms and Madeira sauce
 - Trio of Cotswold lamb carrot puree, mash, spinach and rosemary gravy
- Seared contra fillet of beef, aged Jacob's ladder, roast onion petal, spinach, potato and truffle gratin, red wine essence
 - Pan seared rump of lamb with courgette moussaka

Fish

- Isle of mull salmon with cockle risotto, parsley oil
- Meagre sea bass fillet with Chinese spice, spring onion, carrot, miso and jasmine rice
 - Pan fried sustainable hake, flavours of tartare and crispy capers
- Cod with clams and chorizo, sautéed spinach, crushed potatoes and a tomato reduction

Vegetarian

- Pea and shallot tortellini, pine nut, mint and lemon (V)
- Fresh Italian Gnocchi filled with mozzarella and tomato, sun blushed cherry tomatoes, pea tendrils, cream reduction white wine sauce (V)
 - Caramelised spinach and ricotta gnocchi, barbeque corn, smoked salmon, black truffle shavings and girolles (V)
 - Black truffle and buratta parcels, sage and pine nut, carrot purée and sautéed spinach
- Mushroom, ricotta and butternut squash cannelloni parmesan, brown butter and nutmeg (V)



Desserts

- Cotswold Hedgerow pressed apple with blackberry sorbet and cobnut crumble
 - Dark chocolate brownie, granny smith coulis, hazelnut cream
- Strawberry and Elderflower, Elderflower cream, strawberry pillow and strawberry salad
 - Baked dark chocolate tart white chocolate cream, strawberry gel
 - Pear and thyme tart Tartin, Clotted cream ice cream
- Coffee, porter, malt and pecan, mocha ice cream and candied pecan

*All the above menus include tea, coffee and mints
Upgraded options can be added please ask*

Menu items subject to change based on seasonal availability

(V) VEGETARIAN (GF) GLUTEN FREE



CREW MENU

Crew Menu 1

- Fish pie with golden potato topping, seasonal vegetables
- Tuscan chick pea and butternut squash ragout, seasonal vegetables and rice (V)
- Apple and rhubarb crumble, custard sauce

Crew Menu 2

- Traditional Italian beef lasagne, rocket salad, coleslaw and garlic bread
- Vegetable lasagne, rocket salad, coleslaw and garlic bread (V)
- Eton mess

Crew Menu 3

- Sustainable bread crumbed fish and chips, peas and tartare sauce
- Roasted cauliflower and hazelnut carbonara, crisp salad leaf (V)
- New York deli baked cheese cake

Crew Menu 4

- Slow cooked steak pie, shortcrust pastry, seasonal vegetables and potatoes
- Classic penne pasta with an Alfredo sauce, topped with vegetarian hard cheese (V)
- Sticky chocolate orange cake

Crew Menu 5

- Honey roast pork loin with apple sauce, new potatoes and seasonal vegetables
- Black Truffle & Burrata Parcel with spicy tomato sauce (V)
- Profiteroles with salted caramel sauce

Crew Menu 6

- Chicken tikka masala, rice and mini naan bread
- Spinach, squash frittata, crisp leaf salad, baked jacket potato (V)
- Traditional bread and butter pudding, custard sauce

Crew Menu 7

- Jerk Chicken, spicy wedges and flat breads, crisp leaf salad
- Aubergine melanzane, new potatoes, crisp leaf salad (V)
- Green apple fool, shortbread biscuits

Crew Menu 8

- Cumberland ring sausage, creamy mash and caramelized onion gravy
- Portobello Mushroom with peppers and spinach in crispy bread crumbs, cherry tomato sauce (V)
- Apple pie, soft whipped cinnamon cream

Menu items subject to change based on seasonal availability

(V) VEGETARIAN (GF) GLUTEN FREE

WINE LIST

White Wine

Valdivieso Single Valley Lot Chardonnay

Aconcagua Valley, Chile

Elegant and soft, light peach and honey with some mineral overtones and a hint of creamy vanilla.

Chablis Domaine des Marronniers

Burgundy, France

This brilliant medium-bodied Chablis has pure aromas and flavours of green apples, lemons and limes, with just a whisper of stony minerality.

Voltolino Gavi

Piedmont, Italy

This is a fantastic example of Gavi, with floral aromas and intense white and citrus fruit flavours.

Alto Bajo Sauvignon Blanc

Curicó Valley, Chile

Dry, crisp and easy-drinking with tropical fruit flavours and more than a hint of gooseberry.

Bush Telegraph Pinot Grigio

Murray Darling, Australia

Tipped by many as an odds-on favourite, this wine has plenty of crisp, green fruit notes such as apple and lime.

Petit Papillon Grenache Blanc

Languedoc Roussillon, France

Floral and aromatic, teeming with peach and pineapple.

Red Wine

Catena Appellation Vista Flores Malbec

Mendoza, Argentina

Rich and full bodied with delicate floral notes, with a hint of leather and spices.

Castillo Viento Rioja Crianza

Rioja, Spain

Juicy, easy-going Rioja, which is always a winner. A lightly perfumed nose and soft raspberry, strawberry and red cherry fruit flavours.

Stone Barn Cabernet Sauvignon

California, USA

A real favourite, this full-bodied wine really packs a punch with flavours of blackcurrants and hints of cedar wood.

Lorosco Reserva Merlot

Central Valley, Chile

This ultra smooth and juicy Merlot is a dead cert with jammy plum and dark fruits, with lashings of mocha coffee and chocolate.

The Wine-Farer Series Shiraz Viognier

Stellenbosch, South Africa

Rich, dark red berry fruit on the nose, with a hint of spice, followed by classic peppery notes on the palate.

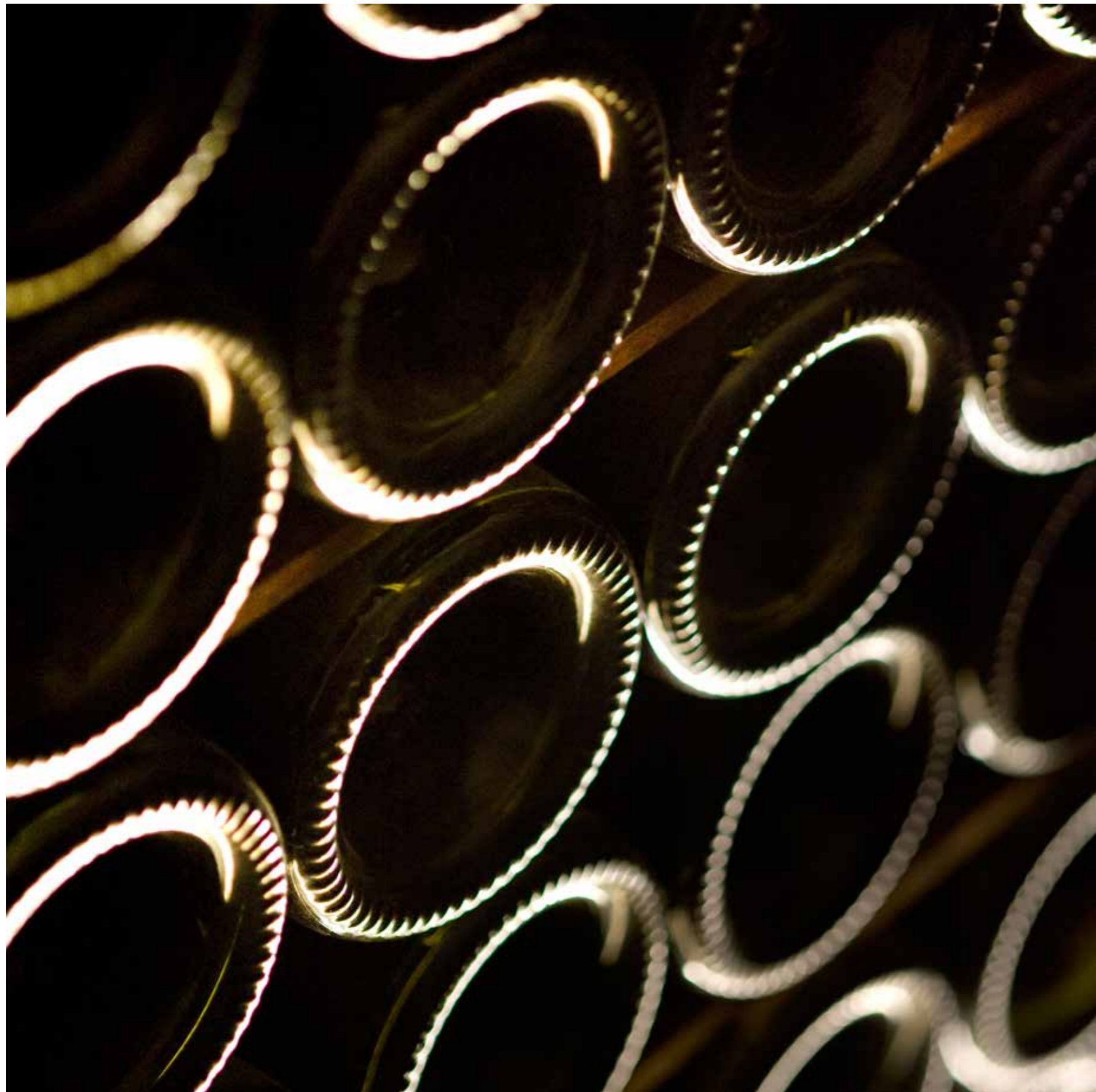
Alto Bajo Merlot

Central Valley, Chile

Lovely and smooth, with darks fruits and a touch of mocha coffee and chocolate.

Wines, vintages and ABVs are subject to change.





WINE LIST

Rosé Wine

La Maglia Rosa Pinot Grigio Blush

Veneto, Italy

An off dry and refreshing rosé with a fruity and slightly floral nose

Champagne And Sparkling

Moët & Chandon Rosé NV

Veuve Cliquot Yellow Label

Moët & Chandon Imperial NV

House Champagne NV

Jeio Prosecco

Best Of British

Ridgeview Bloomsbury Brut

Sussex, England

A refined nutty and citrus nose with hints of melon and honey. Beautifully balanced with crisp fruit freshness on the long finish.

Bolney Estate Foxhole Vineyard Pinot Gris

Sussex, England

A refreshingly zesty white wine with fragrant aromas of elderflower, jasmine and pear.

Chapel Down English Rosé

Kent, England

Lovely aromas of a British summer pudding.

Crisp and fresh, with flavours of rhubarb compote and rosehip.

BAR LIST

Beers

Carling Lager	4.0%	Pint
		1/2 Pint
Worthingtons Bitter	3.6%	Pint
		1/2 Pint
Guinness	4.1%	Pint
		1/2 Pint
Aspalls Cyder	5.5%	Pint
		1/2 Pint
Grolsch	5.0%	330ml Bottle
Coors	4.0%	330ml Bottle
Cobra Zero	0.0%	330ml Bottle
Doom Bar Bitter	4.3%	500ml Bottle
Crabbies Ginger Beer	4.0%	500ml Bottle
Aspalls Cyder	5.5%	500ml Bottle
Aspalls Isabell Berry Cyder	3.8%	500ml Bottle
Aspalls Premier Cru	7.0%	500ml Bottle
WKD	4.0%	275ml Bottle

Minerals

Mixer	150ml
Fruit Juice	150ml
Soft Drink (Bottle)	500ml
Soft Drink (Can)	330ml
Mineral Water (Still or Sparkling)	500ml
J20	275ml
Red Bull	250ml
Red Bull Mixer	
Squash	Dash

Spirits

Cognac VS	40%	25ml
Tullamore Dew Irish Whiskey	40%	25ml
Grants Whiskey	40%	25ml
Spiced Rum	40%	25ml
Vodka	37.5%	25ml
Gin	40%	25ml
Bacardi White Rum	37.5%	25ml
Cockburns Port	20%	50ml
Vermouth	15%	50ml
Ginger Wine	13.5%	50ml
Archers	18%	25ml
Southern Comfort	35%	25ml
Amaretto	28%	25ml
Malibu	21%	25ml
Jägermeister	35%	25ml
Tia Maria	20%	25ml
Pimms	25%	50ml
Baileys	17%	25ml
Sambucca	38%	25ml
Tequilla	38%	25ml
Jägerbomb	35%	25ml

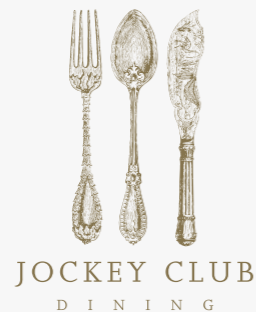
Wines, vintages and ABVs are subject to change.



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