

Gold Cup Leaflets – The Festival

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GOLD CUP RESTAURANT

THE FESTIVAL

Tuesday

Coffee & Biscuits
Grand Marque Champagne Reception

ON ARRIVAL

Elderflower Cooler, Mint & Cucumber Cooler, Orange Juice
Freshly Baked Mini Danish Pastries & Mini Muffins
Yoghurt & Fruit Pots

TASTES OF SEVERN & WYE SMOKEHOUSE

Oak Smoked Gravdax
Beetroot Cured Salmon
Whisky Cured Salmon
Hot Smoked Salmon Pâté

SUSHI & NIGIRI BAR

Black Rice & Tofu Roll
Salmon & Avocado California Roll
Nigiri Tuna, Salmon, Red Pepper, Pesto
All accompanied with wasabi, light soy sauce, pickled ginger

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 Dhansk, Red Lentils
Served With
pilau rice, chapatti, garlic & coriander naan
sambal, raita, mango chutney, mini poppadom's

HOT FROM THE STOVE

(Vegetarian Option On Request)
Mature Cheddar & Onion Tart

Supreme of Sea Trout

coronation & Champagne beurre blanc, charlotte potatoes, samphire, dukkah

Honey, Garlic & Rosemary Roast Cotswold Leg of Lamb

Yorkshire pudding, mint sauce
Served With
selection of potatoes & seasonal vegetables

BEST OF BRITISH

Butternut Squash & Spinach Pie
Mini Steak & Ale Pie
Served With
creamy mash potato, gravy, mushy peas

GOLD CUP PUDDING CLUB

Eton Mess
Mini Dessert Selection
Hot Cup Tasters
Cider Apple Crumble
Sticky Toffee Pudding, Salted Caramel Sauce

All accompanied with rich custard sauce or cream

CHEESE CONNOISSEUR'S TABLE

Regional & British Cheese
grapes, chutneys, celery, honey, dried fruits, nuts, biscuits

FULL AFTERNOON TEA

Freshly Infused tea & Triple Certified Arabica Bean Coffee

Wednesday

Coffee & Biscuits
Grand Marque Champagne Reception

ON ARRIVAL

Elderflower Cooler, Mint & Cucumber Cooler, Orange Juice
Freshly Baked Mini Danish Pastries & Mini Muffins
Yoghurt & Fruit Pots

TASTES OF SEVERN & WYE SMOKEHOUSE

Oak Smoked Gravdax
Beetroot Cured Salmon
Whisky Cured Salmon
Hot Smoked Salmon Pâté

SUSHI & NIGIRI BAR

Black Rice & Tofu Roll
Salmon & Avocado California Roll
Nigiri Tuna, Salmon, Red Pepper, Pesto
All accompanied with wasabi, light soy sauce, pickled ginger

AMERICAN STREET FOOD

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Crispy Cauliflower Katsu
tomato & coriander salsa
Southern Fried Chicken Goujons
tomato & coriander salsa

SOUTH INDIAN THALI

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Chicken Dhansak, Red Lentils
Served With
pilau rice, chapatti, garlic & coriander naan
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FULL AFTERNOON TEA
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Thursday

Coffee & Biscuits
Grand Marque Champagne Reception

ON ARRIVAL
Elderflower Cooler, Mint & Cucumber Cooler, Orange Juice
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TASTES OF SEVERN & WYE SMOKEHOUSE
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tomato & coriander salsa
Southern Fried Chicken Goujons
tomato & coriander salsa

SOUTH INDIAN THALI
Sweet Potato & Chickpea Curry
Chicken Dhansk, Red Lentils
Served With
pilau rice, chapatti, garlic & coriander naan
sambal, raita, mango chutney, mini poppadom's

HOT FROM THE STOVE
(Vegetarian Option On Request)
Red Onion Tarte Tatin

Cod Grenobloise
crispy mussels, cockles, creamed leeks

Roast Sirloin of Beef
roasted shallot confit, creamed horseradish, Yorkshire pudding, gravy
Served With
selection of potatoes & seasonal vegetables

BEST OF BRITISH
Butternut Squash & Spinach Pie

Mini Steak & Ale Pie
Served With
creamy mash potato, gravy, mushy peas

GOLD CUP PUDDING CLUB
Eton Mess
Mini Dessert Selection
Hot Cup Tasters
Cider Apple Crumble
Sticky Toffee Pudding, Salted Caramel Sauce
All accompanied with rich custard sauce or cream

CHEESE CONNOISSEUR'S TABLE
Regional & British Cheese
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(Vegetarian Option On Request)
Red Onion Tarte Tatin

Cod Grenobloise
crispy mussels, cockles, creamed leeks

Roast Sirloin of Beef
Yorkshire pudding, horseradish sauce, caramelised red onion gravy

Served With
selection of potatoes & seasonal vegetables

BEST OF BRITISH
Butternut Squash & Spinach Pie
Mini Steak & Ale Pie

Served With
creamy mash potato, gravy, mushy peas

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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 Chef's Table 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