

**NATIONAL HUNT FESTIVAL 2013**

**NEEDHAM MENU**

**Tuesday 12<sup>th</sup> March**

Coln valley kiln smoked salmon pate  
with a savoury muffin loaf

**Served Hot**

Braised British beef in Cheltenham racing ale  
served with an oxtail pie, buttered horseradish mash,  
honey glazed carrots and baby beets

Raspberry and champagne torte  
with a white chocolate snap

**Cheese Platter**

Cotswold blue brie,  
Martell double Gloucester,  
Oxford blue, Warwickshire garlic and parsley cheddar  
served with Cheltenham racing chutney  
and a selection of biscuits

Fairtrade coffee

**Wednesday 13<sup>th</sup> March**

Coln Valley smoked salmon with a fine herb salad,  
bloody Mary dressing, lemon and black pepper

**Served Hot**

Gloucestershire chicken with chestnut mushrooms and pancetta,  
served with cauliflower and saffron puree, baby carrots  
and crushed new potatoes

Vanilla brûlée with spiced berry compote

**Cheese Platter**

Cotswold blue brie,  
Martell double Gloucester,  
Oxford blue, Warwickshire garlic and parsley cheddar  
served with Cheltenham racing chutney  
and a selection of biscuits

Fairtrade coffee

**Thursday 14<sup>th</sup> March**

Ham hock and chicken terrine  
with vegetable piccalilli and a crisp rye bread

**Served Hot**

Pan-seared rump of lamb  
with a buttered new potato cake, wilted spring greens,  
carrot puree and a redcurrant and rosemary reduction

Really sticky toffee pudding, vanilla ice-cream  
with Irish whiskey chocolate sauce

**Cheese Platter**

Cotswold blue brie,  
Martell double Gloucester,  
Oxford blue, Warwickshire garlic and parsley cheddar  
served with Cheltenham racing chutney  
and a selection of biscuits

Fairtrade coffee

**Friday 15<sup>th</sup> March**

Prawn, crayfish and sea vegetable tian  
with lobster jelly

**Served Hot**

Roasted sirloin of British beef  
marinated in Battledown Gold Cup Tipster ale,  
caramelised Balsamic onions, buttered mashed potato,  
fine green beans and cauliflower cheese

Double chocolate brownie,  
Belgian chocolate ice-cream and  
minted champagne strawberry preserve

**Cheese Platter**

Cotswold blue brie,  
Martell double Gloucester,  
Oxford blue, Warwickshire garlic and parsley cheddar  
served with Cheltenham racing chutney  
and a selection of biscuits

Fairtrade coffee

We cannot guarantee that our menu dishes are free from seed and/or nut traces, therefore please advise us if you suffer from an allergy.  
Please note this menu may be subject to change