

# OUTFLY

## brought to you by D'FLY

"Our exclusive service brings a plethora of fusion cuisine and hand crafted cocktails by professional, knowledgeable and attentive staff made with the best ingredients to the intimacy of your own home or venue"

OUTFLY invites you to work with our talented & knowledgeable team to create a bespoke food and cocktail menu that will accompany the theme of your event. It is our desire to have you and your guests walk away with not only the memory of the experience, but also the knowledge of how to recreate it.

### SERVICES

#### COCKTAILS

We offer a full range of original and classic cocktails, punch, wine, beer and champagne as well as speciality cocktails made specifically for your event. We can work from your kitchen or provide our custom made bar

#### MENU

We are happy to work with you to develop both the food and cocktail menu to suit your event

#### BRING IT HOME

Put a twist on your event and host an intimate tasting party or cocktail seminar. Our knowledgeable team will give you the tools to enjoy sipping drinks and tasting exquisite food in your home

#### VENUE

OUTFLY provides a full venue finding and management service to secure the perfect setting for your event. Why not... an exclusive club, a boutique hotel, a stately home, an art gallery or museum, a disused warehouse or a drifting boat, we will source the right venue for you

#### MUSIC

OUTFLY will set you event to a quality soundtrack provided by some of the best musicians and killer DJ's

#### DETAILS

We have a passion for bar, food and creative design. Let us know how you would like your party or event to run and we will make it happen



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# D'FLY

D'FLY set over two floors is the ultimate destination for the food and drink lover. We serve a plethora of fusion cuisine, lovingly crafted sushi and hand crafted cocktails by professional, knowledgeable and attentive staff in stunning dark and seductive surroundings.

Nobody goes to greater lengths to produce better food and drinks than we do. All this is set to a quality soundtrack provided by some of the best available soul, jazz and blues musicians and DJ's kicking it back with some killer rhythmic, deep, funky minimal beats, which makes us the ideal destination. Our Buzz venue can provide all this for private parties.

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# Monte Carlo magic

A piece of the French Riviera comes to Cheltenham as  
**Ashley Carew and Maxwell Meed review**  
D-Fly in Cheltenham...

Cheltenham has something of the French Riviera about it now – Maxwell and I arrived to be greeted by Karl Newman and his new chef Jeremy Dupin, who came to D-Fly from the Pacific Restaurant in Monte Carlo. The D-Fly Bar was buzzing engagingly as we sat for drinks with the smooth sound of Miles Davis playing in the background. You cannot fault the ambition of Karl, he's recruited a chef with big ideas and flavours and all the staff look like something from America's Next Top Model. D-Fly's decor is very trendy 'Londonesque', extremely comfortable and relaxing.

The menu of Sushi, Thai and Fusion is just up my street, I love seafood 'love it, love it', so it was Roasted Prawns with Fennel Salad, Sesame, Sweet & Sour Lemongrass for my starter. The prawns were big, delicate and delicious – I didn't want it to end, just superb. Maxwell chose the Seafood Ravioli with Kafir, Lime and Ikura, Italian pasta with the best the Mediterranean can offer. I love starters, always have and I could have picked anything from the starter menu – squid, scallops, sea bass, salmon and fresh vegetable Gaspacho with a slice of bread and crab meat. The only seafood I will not eat is oysters (was not on the menu), I want my food dead, not sick, not wounded, dead!

Main course was an easy choice – Roast Lobster with Spring Onion and Samphire. Maxwell went for the Sea Bream Fillet with Braised Celery, Rice Chips and Saffron Sauce. His fish was on the money, cooked sensitively and as accurate as a good French chef would. Melt in your mouth stuff. My Lobster looked

impressive and upon my first mouthful I felt like raising my arm high in the air like Alan Shearer used to when he scored. Best Lobster since Jersey in 1998. New wave Fishmongers take a bow – all the seafood is delivered fresh as can be, from boat to kitchen in two hours. Maxwell had Salty Sweet Potato Chips with his fish and I pinched one, or six – delicious! They went very well with my sweet lobster meat. The table next to us had the Beef Fillet with Enoki, Shallots Confit and Black Pepper Sauce. It looked very impressive as did the Veal Ribs.

I know my main course was a bit extravagant for a lunch time but I thought it was well worth every penny as it wasn't like anything I'd had in a while. I did notice a table of staff from another restaurant which is always a good sign and the £5 lunch menu caught my eye for the quick lunch break. What great value as I've easily spent that on a sandwich, drink and crisps. You all must check the menu here – the Thai menu also looks great.

On to dessert. The Chocolate Addict's Terrine gave me a bit of a high! Dark Chocolate, White Chocolate and Milk Chocolate Truffle Terrine. It was fantastic and for all the chocoholics a must have. Maxwell selected the rather camp Champagne Strawberry Jelly with Vodka and Lime served in a cold Martini glass.

All in all it was a lovely afternoon dining experience and I have sent friends to the live music event on a Friday night which they loved. My advice is to treat yourself and support this restaurant – it was superb! 🍷



PHOTOGRAPHS: CLIVE BURLING



### FURTHER INFORMATION

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[www.dflycheltenham.co.uk](http://www.dflycheltenham.co.uk)  
Live music every Friday and Saturday  
from 8pm. Buzz Venue provides local  
musicians with a platform for their work  
every Sunday 12 noon-3pm.