



**PLEASE NOTE THIS IS A SAMPLE MENU – THE CONFIRMED MENU WILL BE ADVISED
AHEAD OF THE RACEDAY BY THE RACECOURSE BUSINESS CO-ORDINATOR**

FROM THE STALLS

SWEET POTATO & CURRY SOUP ^(VE)

FINISHED WITH TOASTED PUMPKIN SEEDS & BHAJI CRUMB,
SERVED WITH BAKERS BREAD & BUTTER

GOATS CHEESE & BEETROOT CHUTNEY TART ^(V)

WITH PEARLS OF BEETROOT & A BEETROOT GEL

FISH QUAY SEAFOOD PLATTER ^(GF)

WATER FRESH PRAWNS, SMOKED SALMON & GREEN LIP MUSSELS
WITH MARIE-ROSE SAUCE & WEDGE OF LEMON

ON THE FINAL STRAIGHT

SEARED SUPREME OF CHICKEN ^(GF)

CHICKEN BREAST WITH FONDANT POTATO, CELERIAC PURÉE, BABY LEEKS
& TENDERSTEM BROCCOLI, FINISHED WITH A WOODLAND MUSHROOM SAUCE

FILLET OF BEEF ^(GF)

SERVED MEDIUM RARE, WITH HORSERADISH MASHED POTATO, CELERIAC PURÉE,
TENDERSTEM BROCCOLI & CARROT SPEARS, WITH PAN JUS

BUTTERNUT SQUASH RISOTTO ^(V, GF)

SILKY RISOTTO OF ROASTED SQUASH, TOPPED WITH CRISPY DEEP FRIED BASIL LEAVES,
DRIZZLE OF GREEN HERB OIL & SHAVINGS OF PARMESAN

AT THE FINISHING POST

STICKY TOFFEE PUDDING ^(V)

MOIST SPONGE CAKE WITH FINELY CHOPPED DATES,
FINISHED WITH TOFFEE SAUCE

VANILLA CHEESECAKE ^(V)

RICH CHEESECAKE WITH POACHED STRAWBERRIES
& CHOCOLATE CREAM

CLASSIC GLAZED LEMON TART ^(V)

VANILLA TART OF BAKED LEMON CUSTARD,
WITH RASPBERRY COULIS & A GINGER CRUMB

WE WILL MAKE EVERY EFFORT TO CATER TO ALL DIETARY NEEDS. PLEASE SPEAK TO A MEMBER OF OUR
TEAM FOR FULL DETAILS ON FOOD ALLERGENS & DIETARY REQUIREMENTS. (V) - VEGETARIAN | (VE) - VEGAN | (GF) -
GLUTEN FREE | (DF) - DAIRY FREE