



# THE *Hennessy*

## OUR HEAD CHEF, DARREN FAIRMINER

Darren has held the role of Head Chef here at Newbury Racecourse for 6 years, his culinary expertise is strengthened by 28 years experience in racecourse hospitality and restaurants. Working with The Racecourse Newbury culinary development team, Darren creates menus for The Hennessy keenly focussed on high quality seasonal produce, detailed preparation and mouth watering flavour combinations.

We are always keen to hear about your experience in the restaurant, please speak to a member of our team or email us [hospitality@racecoursenewbury.co.uk](mailto:hospitality@racecoursenewbury.co.uk).








For guests without a pre-booked table reservation, a reservation charge is added per person to enjoy our premium restaurant overlooking the Winning Post and a reserved table for the day.




# THE Hennessy






## Starter

-  Carrot & coriander soup served with spiced onion & potato cake
-   Handmade game terrine, spiced plum & cracked black pepper chutney served with toasted walnut bread
-  Cocktail of Dorset crab with avocado & slow roast tomato served with deep fried soft shell crab & endive salad
-  Wild mushroom spring roll, vegetable stir fry, crisp noodles with black bean dressing



*These wines have been selected by Berrys' to complement the starters*

	Albariño, Igrexario de Saiar, Spain, 2011	33.00
	Picpoul de Pinet, Domaine Félines Jourdan, France, 2011	28.50
	Sauvignon Blanc, Vina Quintay, BB&R Label, Chile, 2011	23.00

## Main Course

-  Slow roast belly of Berkshire pork, potato & beetroot dauphinoise, buttered greens & chantenay carrots
-   Supreme of pheasant wrapped in pancetta, braised red cabbage, tarragon mash served with shallot, mushroom & red wine sauce
-   Pan fried fillets of mackerel, potato & herb rosti, roasted baby leeks and tomato jus  
Pumpkin tortellini served with sage butter sauce

*These wines have been selected by Berrys' to complement the main courses*

 	Pietas Carignan, Vieilles Vignes IGT Herault, France, 2010	25.00
	Rioja Otiaño, Crianza, Bodegas Elvarra, Spain, 2009/10	32.50
	Pulenta La Flor Malbec, Mendoza, Argentina, 2011	27.00

## Dessert

Homemade lemon curd tart, mulled fruits & West Country clotted cream  
Somerset cider & apple crumble with vanilla custard  
Glazed cinnamon, pear & sultana brulée served with shortbread biscuits  
Chocolate & mascarpone torte with caramel ice cream



*These wines have been selected by Berrys' to complement the desserts (37,5cl)*

	Berrys' Sauternes, Ch Doisy Védrières, Bordeaux 2005	25.50
	Muscat de Beaumes de Venise, Domaine de Durban, Rhône 2008	36.50

## Cheese

-  Selection of farmhouse cheeses & glass of Berrys' Own Selection LBV, Quinto do Noval  
(Cheese without port 7.50)

Desserts and cheese accompanied by your choice of fresh coffee or a selection of teas

 and  are dishes that are naturally gluten or dairy free or can be easily adapted. Our kitchens are not nut free environments therefore our food may contain nut traces.

For guests without a pre-booked table reservation, a reservation charge is added per person to enjoy our premium restaurant overlooking the Winning Post and a reserved table for the day

 Our favourites       Something interesting for wine lovers