



# THE *Hennessy*

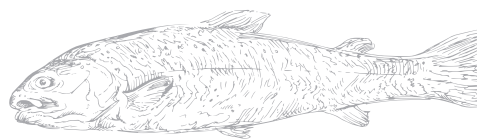
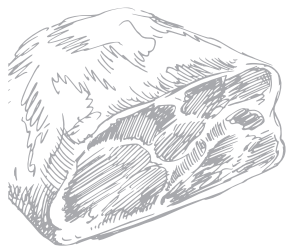


## *Head Chef, Darren Fairminer*

Darren has held the role of Executive Head Chef here at Newbury Racecourse for 10 years, his culinary expertise is strengthened by 28 years' experience in racecourse hospitality and restaurants.

Working with Jason White, Restaurant Head Chef, The Hennessy menu keenly focuses 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 via [customerrelations@newburyracecourse.co.uk](mailto:customerrelations@newburyracecourse.co.uk)



# THE *Hennessy*

## *Starters*

Roasted Butternut Squash Velouté, Pumpkin Tortellini,  
Toasted Sunflower Seeds & Pumpkin Oil

Gravadlax, Salmon & Smoked Trout Tian, Cucumber Carpaccio,  
Caper Berries & Mustard Seed Dressing

Duck Liver Parfait, Smoked Duck Salad, Orange Blossom Jelly,  
Toasted Butter Brioche

Golden Beetroot, Peppered Goats' Cheese,  
Pink Grapefruit & Citrus Dressing

## *Main Course*

Entrecôte of Hereford Beef, Cocotte Potato, Parsnip Purée,  
Roasted Pan Vegetable, Beef Jus

Pan Fried Breast of Pheasant, Confit Leg with Loganberry & Thyme,  
Autumn Bean Cassoulet, Parisienne Potato

Paupiette of Lemon Sole, Crayfish & Caviar Mousseline,  
Baby Spinach, Saffron Mash, Lobster Cream

Wild Mushroom Arancini, Carrot & Swede Purée,  
Grilled Baby Leeks, Smoked Garlic Dressing

## *Dessert*

Blackberry & Apple Crumble, Hennessy Custard & Apple Wafers

Spiced Winter Berry Posset, Cinnamon Ice Cream

Bitter Chocolate & Raspberry Chapeau, Raspberry Sherbet

Rum & Raisin Cheesecake, Caramel Ice Cream, Rum Syrup

### Allergy Notice

If you require any information regarding allergenic  
ingredients in our foods, please ask a member of staff.