



THE *Hennessy*

OUR HEAD CHEF, DARREN FAIRMNER

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.






THE Hennessy

Starter

Cream of cauliflower soup with sage dumplings and Hereford hop toasties

  Fillet of smoked eel, fennel and baby watercress salad, crispy bacon and horseradish crème fraîche
(if you like smoked fish you will love this)

  San Daniele air dried ham with char grilled asparagus, poached duck egg and béarnaise sauce
 Spiced pear, salted walnut and Oxford blue cheese salad with pomegranate dressing

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

Mâcon la Roche Vinuèse, Olivier Merlin, White Burgundy, 2010

36.50

 *Picpoul de Pinet, Domaine Félines Jourdan, 2011*

28.50


Sauvignon Blanc, Vina Quintay, BB+R Label, Chile, 2011

23.00

Main Course

  Slow braised belly of lamb with potato and butternut squash purée, buttered spinach and mint and baby caper jus

 Roast breast of corn fed chicken with smoked pancetta and herb mousseline served with crushed potatoes, baby vegetables and wild mushroom sauce

 Loin of pollock with celeriac dauphinoise, baby samphire and cockle cream
Vegetable tempura with sweet chilli noodles, fresh coriander and lemongrass broth

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

 *Chateau Rouzaud, Lussac St Emilion, 2008*

28.50

Cloudy Bay Pinot Noir, Marlborough NZ, 2010

48.00

Isabel Sauvignon Blanc, Marlborough NZ, 2011

35.00

Dessert

Caramelised pineapple tart tatin with West Country clotted cream and spiced mango syrup

Double chocolate brownie fudge cake with raspberry sorbet

  Posh jelly and ice cream- blackberry and cassis terrine in kir royale jelly with vanilla bean ice cream and brandy crunch
Lemon meringue pie served with passion fruit soup

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) 9.50

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.