



Owners and Trainers menu

Friday 22nd March 2024

Main offer

Twice baked belly of local pork with a Dijon scented mashed potato, butter sautéed kale with charred Tenderstem, and finished with a somerset cider cream sauce

Wild mushroom and saffron risotto with vegan parmesan shavings, porcini dust, thyme pesto, crisp sage leaves, truffle and herb oil (VE)
(Vegetarian option served from kitchen)

Winter warming soup of the 'Race-day'

'Soup of the Race-day' with warm artisan breads and flavoured butters and oils

Premiere buffet boards.

Butter basted sliced turkey selection of meat or vegetable terrines, vegetarian tartlets, & vegan wellingtons, assorted chutneys, and breads

Winter salads

Penne pasta salad with Roasted peppers, heritage tomatoes, basil pesto and rocket leaves

Traditional coleslaw

Plated desert

Lemon tart with crème anglaise, lemon curd gel and berry crumb



Owners and Trainers menu

Saturday 23rd March 2024

Main offer

Garlic roasted chicken breast, seasoned Parmentier potatoes, fennel seed roasted carrots, summer pea and spring green fricassee and madeira infused chicken sauce

Garlic roasted Quorn fillet, seasoned Parmentier potatoes, fennel seed roasted carrots, summer pea and spring green fricassee and madeira infused vegetarian sauce.

(Vegetarian option served from kitchen)

Winter warming soup of the 'Race-day'

'Soup of the Race-day' with warm artisan breads and flavoured butters and oils

Premiere buffet boards.

Honey & mustard roasted gammon loin, selection of meat or vegetable terrines, vegetarian tartlets, & vegan wellingtons, assorted chutneys, and breads

Winter salads

Garden leaf salad with cherry tomatoes, cucumber, and shallots.

Potato, red onion, and chive salad bound in vinaigrette.

Plated desert

Baked vanilla cheesecake, toffee sauce, English honeycomb and whipped cream