



Owners and Trainers menu

Friday 19th & Saturday 20th July 2024

Main offer

Chicken

Chicken Breast served with a white wine and tarragon sauce finished with baby onions and chestnut mushrooms. Served with sauteed spring greens, and garden peas and new season potatoes with olive oil and sea salt

Saffron and mushroom risotto with dressed rocket leaves, parmesan crisps, & wild sage and garlic oil

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Premiere buffet boards.

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

Daily salads

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

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

Cous cous salad with fire roasted vegetables and coriander.

Traditional coleslaw

Plated desert

Belguim chocolate torte, toffee quenel and sweetened vanilla cream.

