

The Racegoers

RESTAURANT

SAMPLE MENU

To Start

- Leek and potato soup
- Local breads, butter, oils
- Maple roasted gammon ham, mixed meat and vegetable terrines and pate's, local cocktail sausages in honey and mustard
- Local cheeses, grapes, water biscuits, pickles, olives and chutneys

Seafood Boat

Build your own seafood cocktail

Marinated prawns, marinated mussels and cockles
Shredded baby gem, tomatoes and cucumber, fresh lemons
Marie Rose, lemon and dill mayonnaise

Asian Station

- Sweet and Sour Chicken balls
- China town Char Siu ribs
- Quorn and Oriental vegetables in katsu curry sauce
- Egg fried rice
- Vegetable mini spring rolls

Curry Station

- Free range Chicken Balti with Fried coriander leaves
- Fragrant Sweet potato, lentil, and spinach curry (VG)
- Braised Vegetable pilaff rice
- Onion bhajis
- Garlic and coriander Naan Breads
- Traditional Poppadum's
- Mango Chutney

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Carvery

Roast Loin of pork with apple sauce, Breaded plant based escallop with a white wine cream sauce. Roast potatoes with Rosemary and thyme Cauliflower & Broccoli cheese, honey roast vegetables Rich roast gravy

Salads

- **Traditional tossed salad with vinaigrette dressing**
- **Traditional coleslaw**
- **Potato and chive salad**
- **Crispy onions, croutons, chilli flakes, shaved parmesan,**
- **Oils and dressings**

Pudding Stall

- **Chefs dessert selection of gateaux and tarts**
- **Plant based chocolate tart with whipped soya Chantilly and winterberries (VG)**

Light Afternoon Tea

- **Whole cakes**
- **Plain and fruit scones**
- **Strawberry preserves and clotted cream**

(to include vegan options)