



## Owners and Trainers menu

Coral Weekend 2024

Warm home baked cookies and Danish pastries and mini muffins on arrival

### *Lunch time Main offer*

Roasted breast of free-range chicken Chasseur, with garlic sautéed chestnut mushrooms and pearl shallots, red wine, and pancetta lardons, served with dauphinoise potatoes & roasted winter root vegetables.

Garden Vegetable wellington wrapped in puff pastry, served with and wild mushroom and garlic and tarragon café au lait style sauce, dauphinoise potatoes & roasted winter root vegetables.

(V) (*Vegetarian option served from kitchen*)

### *Winter warming soup of the 'Race-day'*

Roasted tomato and basil pesto soup with warm artisan breads and flavoured butters and oils

### *Meats and terrines.*

Rare roasted Berkshire farmed sirloin of beef, maple gammon loin selection of meat and vegetable terrines, Vegetarian tartlets, and vegan scotch eggs assorted chutneys.

### *Winter salads*

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

Mixed quinoa salad with fire Roasted peppers, blistered heritage tomatoes, coriander pesto and wilted spinach leaves.

*Roasted new potatoes with a winter herb salsa verde served warm. To accompany the chilled buffet offer above.*

### *Plated desert*

#### **Millionaire**

Butter Shortbread tartlet, 70% Belgium chocolate ganache and finished with a quenelle of salted caramel crème diplomat and golden chocolate shavings.