



## Owners and Trainers menu

*Friday 28<sup>th</sup> February & Saturday 1<sup>st</sup> March 2025*

### *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.

Pan seared Quorn fillet Chasseur, with garlic sautéed chestnut mushrooms and pearl shallots, red wine, and pancetta lardons, served with dauphinoise potatoes & roasted winter root vegetables.

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

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

Leek and potato 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, vegetable pakora's and falafels all served with assorted chutneys.

### *Winter salads*

Warm new potato salad bound in a fennel and chilli vinaigrette

Penne pasta salad with fire Roasted peppers, blistered heritage tomatoes, basil pesto and marinated bocachini.

### *Plated desert*

#### **Millionaire**

Baked Vanilla & forest fruit cheesecake, winter berry compote, sweetened crème fraiche, and raspberry crumble

