



Owners and Trainers menu

Friday 27th & Saturday 28th February 2025

Home baked cookies on arrival

Main offer

Roasted pork loin flavoured with sage & thyme, buttered colcannon potato, sautéed spring greens & garden leeks, roasted chantonay carrots with dukka spice & smoked maldon salt and finished with a Dijon mustard café au lait style sauce.

Gnocchi puttenesca with slow cooked vine tomato ragu, marinated olives, lilliput capers, fire roasted bell peppers, Mediterranean herbs, and pesto marinated mozzarella pearls, then finished with dressed rocket leaves.

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

Soup of the 'Race' day

Winter spiced parsnip with warm bread rolls and English butter

Meats and terrines.

Paprika and sage chicken breast, selection of meat and vegetable terrines, Vegetarian tartlets, assorted chutneys, and breads.

Seasonal salads

New potato & fennel salad bound in a chilli vinaigrette

Seasonal leaf salad with heritage cherry tomatoes, pickled cucumbers and Newbury Garden grown herbs

Winter vegetable coleslaw

Plated desert

Belguim chocolate truffle torte, with salted caramel Chantilly, biscotti crumb and mini marshmallows