

The Pavilion

Friday 28th & Saturday 29th December

3 Course Evening Menu £27 per person including racecard.

Starter

Soup of the Day (V)

(See waiting staff for details)

Crayfish & Prawn Timbale

Crayfish tails, prawns and mayonnaise set in a timbale, served with a tomato, cucumber and dill garnish and homemade soda bread.

Chicken Liver Pâté

A smooth pâté served with red onion jam and crisp ciabatta.

Red Onion and Goat's Cheese Tart (V)

Sweet onions cooked with balsamic vinegar in a pastry case, topped with goat's cheese and served with rocket dressed with olive oil.

Main Course

Lamb Curry

Diced lamb slow cooked with a blend of spices and chopped tomatoes, served with garlic rice, tomato, red onion and coriander salad and a poppadum.

Braised beef

English beef cooked with mushrooms & onions in a rich red wine gravy served with creamy horseradish mashed potatoes, red wine gravy.

Salmon in a bag

Salmon steamed in baking paper with shoe string vegetable, wine and butter served with parsley butter and new potatoes.

Wild mushroom bourguignon

Selection of mushrooms cooked with shallots red wine and carrots served with creamy horseradish mash.

8oz Sirloin Steak

Prime English steak cooked to your liking, served with chips, peas or side salad.
(£3.00 supplement)

Dessert

Chocolate Chip Pudding

Chocolate chip sponge pudding with a rich chocolate flavour sauce topping, served with custard or vanilla ice cream.

Strawberry and clotted Cream Cheesecake

English clotted cream topped with strawberry halves and drizzled with luxurious Belgian white chocolate.

Fresh Fruit Platter

A selection of fresh fruit served with a fruit coulis.

Cheese and Biscuits

Brie, Cheddar, and Stilton served with fruit chutney, celery and grapes.

To finish

Tea, Coffee or Cappuccino - Additional Tea or Coffee will be chargeable.

Some of our dishes may contain nuts/shellfish. All menu items subject to availability.

All orders are freshly prepared and cooked in rotation. Delays may be expected at busy periods. We thank you for your understanding.