

The Pavilion

Christmas Thursday Menu

3 Course Menu £22.50 per person including racecard

Starter

Homemade Tomato And Basil Soup (V)

A tomato and fragrant basil soup, finished with garlic croutons.

Prawn Platter

Prawns topped with a classic Marie Rose sauce, set on a bed of shredded lettuce, garnished with tomato and cucumber and served with brown bread and butter.

Chicken, Duck And Red Onion Terrine

Served with a fruit chutney and sliced crisp bread.

Main Course

Roast turkey

Slices of turkey served with roast chateau potatoes, sprouts with bacon, orange flavoured carrots, sage, onion and sausage meat stuffing, pig in blanket and finished with gravy.

Barnsley Chop

A lightly grilled double lamb chop marinated in a mint seasoning, served with roast potatoes.

Baked salmon with Parsley sauce

Served with new potatoes and mixed vegetables.

Cheese, Leek And Potato Tart (V)

A large individual tart containing blue cheese, Cheddar cheese, leek and potato, served with creamy mashed potato and mixed vegetables.

Dessert

Christmas Pudding

Moist Christmas pudding served with a choice of brandy sauce, brandy butter or cream.

Christmas Yule Log

Chocolate sponge rolled and filled with chocolate cream, finished with raspberry ripple whipped cream.

Caramel Apple Pie

A sweet shortcrust pastry case filled with layers of custard, apples and crunchy crumble which is flooded with a random layer of caramel fudge served with custard or vanilla ice cream.

To finish

Tea, Coffee or Cappuccino

Mini Mince Pies