



Romford Greyhound Stadium

The Chase Restaurant



**Friday
Menu & Wine List**

Chase Restaurant

Friday evening a la carte menu

To include starter, main course and dessert

STARTERS



Soup of the Day

Please see waiting staff for today's dish.

Prawns in Filo Pastry

Mediterranean prawns wrapped in filo pastry and served with a plum dipping sauce.

Roll Mops

Pickled herrings rolled with onions and served with brown bread.

Chef's Pâté of the Day

Served with red onion marmalade and Melba toast.

Melon Balls

A mixture of melon balls served with mint and raspberry sauce.

MAIN COURSES



Garlic, Lemon and Tarragon Chicken

Half chicken roasted with lemon, garlic and tarragon,
served with roast potatoes and a tarragon and lemon gravy.

Braised Neck of Lamb

Prime lamb cooked in a rich mushroom and onion sauce, served with mashed potato.

10oz Pork Loin Steak

Grilled pork steak served with a sage and cider sauce and jacket potato.

Chef's Dish of the Day

Please see waiting staff for today's dish.

Deep Fried Scampi

Whole scampi coated in breadcrumbs and served with chips, peas and tartar sauce.

Wild Mushroom Stroganoff

Hand picked mushrooms cooked in paprika, brandy and cream and served with herb rice.

8oz Rib Eye Steak

Prime English steak cooked to your liking,
served with chips or jacket potato, peas or side salad.

(Supplement £3.00)

All main courses are served with vegetables of the day

DESSERTS



Chocolate Fondant

A moist pudding filled with chocolate and served with cream or custard.

Lemon Tart

Zesty lemon custard set in a pastry case,
served with a choice of cream or vanilla ice cream.

Mixed Ice Cream

One scoop of vanilla, chocolate and strawberry ice cream.

Fresh Fruit Salad

Apple, pear, pineapple, orange, plums and watermelon,
served with cream or vanilla ice cream.

Cheese and Biscuits

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

To Finish

Tea, Coffee or Cappuccino

Please note that due to our extensive menu offer, some products may contain traces of nuts, seeds and other food allergens.

All of our menu items are subject to availability and change



CHASE RESTAURANT WINE LIST

WINE SELECTION TASTE GUIDE

White and Rosé wines are designated numbers 1 to 9 with 1 being the driest and 9 being the sweetest.

Red wines are designated letters A to E, with A the lightest and softest and E being the deepest and fullest.

WHITE WINE

Bottle / 125ml / 250ml

1. Pierre Javert Dry White

£13.75 / £3.00 / £4.60

Vin De Pays De Cotes De Gascogne - France

(2) A fresh easy drinking wine with a delightful floral nose and plenty of fruity apple and pear flavours on the palate, with a nice crisp acidity. Ideal with chicken.

2. Pierre Javert Medium Dry White

Vin De Pays De Cotes De Gascogne – France

£13.75 / £3.00 / £4.60

(4) A hint of elderflower and apples on the nose, this is more medium in character on the palate, with plenty of sweet apple flavours on the finish. great easy drinking with any red meat dishes.

7. Sunrise Sauvignon Blanc

£15.00

(6) Full of ripe pineapple and gooseberry fruits on the nose which carries on through the palate, with a good crisp finish. Ideal wine for all white meats and drinking on its own.

6. Mcguigan Black Label, Chardonnay - Australia

£15.00 / £3.75 / £5.25

(2) A smooth, round white with delicious apricot aromas and flavours of white peach, finishing with a touch of honey.

11. Chablis Ropiteau Frere - Burgundy – France

£22.50

(1) Full bodied Chablis that gives you ripe apples and hints of butter on the nose owing to the careful oak aging. A great wine that maintains its elegance through the bottle.

9. Pinot Grigio Delle Venezie - Italy

£15.00 / £3.75 / £5.25

(2) Zingy and fresh with tongue – tingling acidity.

ROSÉ WINE

4. E and J Gallo Sierra Valley White Zinfandel - California

£15.50 / £3.75 / £5.25

(4) Fragrant floral notes and orange blossoms with ripe berry flavours and a crisp finish.

4a. Pinot Grigio Bush - Sartori Italy

£15.50

(3) Crisp, clean summer fruit flavours on the palate, and a style that sits on the sweeter side.

RED WINE

Bottle / 125ml / 250ml

3. Pierre jarvet red - Vin de pays d'Oc – France

£13.75 / £3.00 / £4.60

(b) A delicious easy drinking red from the Mediterranean. Plenty of soft berry fruits with hints of strawberry and redcurrants along with blackcurrants. A great red for drinking with any red meat dishes.

16. Sunrise Merlot £15.00

£15.00 / £3.75 / £5.25

(c) Packed with lots of ripe raspberry and damson fruits on the nose and palate. Full of sweet fruit characters, this makes for great drinking with all our dishes.

12. Montana pinot noir - Marlborough – New Zealand

£18.00

(c) Cherries, plums and chocolate flavours overlay fine tannins and a silky mouth feel.

18. Chateauneuf du pape rouge 'Clos de l'oratoire'

£ 23.00

Goier, Rhone - France

(c) Seductive aromas of spice and almost sweet, mature fruit, and the most rounded, generous palate lifted by the warmth of a good vintage.

CHAMPAGNE

23. Lanson black label NV (1)

£36.00

This has to be one of the freshest most delightful drinking champagnes on the market. Hints of apples and biscuits on the nose, it also has a cream and strawberry palate. A wine for all occasions.

24. Lanson Rosé

£40.00

With fresh strawberry and raspberry characters on the nose, this is delightful easy drinking with a rich fruity palate. It's great with all dishes and wonderful with desserts.

LIQUEURS

Remy Martin | Glenfiddich | Cointreau | Drambuie | Benedictine

Grand Marnier | Cockburn's fine aged port | Amoretto

All the above liqueurs are priced at £2.80

Baileys £3.30

Coffee liqueurs £4.00

Please be advised that all items are subject to availability.



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