

# The Chase Restaurant

## Friday evening à la carte menu

*Starter, main course and dessert £22.50 per person (includes entry and race card)*

### STARTERS

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**Soup Of The Day (V)** - see waiting staff for details.

**Smoked Salmon** - thin slices of Scotch smoked salmon served with a rocket salad, quenelles of horseradish sour cream and soda bread.

**Chicken Liver Pâtè** - a smooth pâtè served with red onion jam and Melba toast.

**Tempura Battered Prawns** - deep fried prawns coated in tempura batter and served with a Thai noodle salad.

**Leek And Goats Cheese Tart (V)** - a shortcrust pastry case filled with sautéed leeks, topped with hard goat's cheese and set in a savoury egg custard.

### MAIN COURSES

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**Roast Duck Leg** - roast leg of duck served with braised red cabbage, carrot and swede puree, roast potatoes and a port redcurrant gravy.

**Salmon And Crab Fishcakes** - poached salmon and hand picked crab meat mixed with potato, moulded, coated in breadcrumbs and deep fried served with a rocket salad, chips and a dill and pickled cucumber dipping sauce.

**8oz Pork Steak** - a grilled pork steak served with red cabbage, hot apple sauce, roast potatoes and sage and onion gravy.

**Lamb Curry** - diced lamb slow cooked with a blend of spices and chopped tomatoes, served with garlic rice and naan bread.

**Chef's Dish Of The Day** - see waiting staff for details.

**Mushroom Ravioli (V)** - pasta filled with mushrooms, served in a creamy béchamel sauce with wilted spinach and sundried tomatoes.

**8oz Rib Eye Steak** - prime English steak cooked to your liking served with chips or jacket, peas or side salad.  
(Supplement £4.00)

### DESSERTS

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

**Gluten Free Triple Chocolate Torte** - a rich creamy trio of dark, milk and white chocolate layers, classically enrobed in a plain dark chocolate finish and served with cream.

**Lemon Curd Ice Cream** - ice cream flavoured with English lemon curd, served in a tulie basket topped with a fruit of the forest compote.

**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

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**Tea, Coffee Or Cappuccino**

Additional Tea or Coffee will be chargeable.

Allergen information available on request.  
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.