

# The Chase Restaurant

## Saturday evening à la carte menu

*Starter, main course and dessert £28.50 per person (includes entry and race card)*

### STARTERS

**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.

**Prosciutto, Mozzarella And Tomato Salad** - a salad of prosciutto, mozzarella and beef tomato, served with rocket and finished with olive oil.

**Shredded Chilli Beef** - feather steak slow cooked with chillies and tomatoes, shredded and served on a crisp tortilla, finished with sour cream.

**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

**Beef Bourguignon** - a classic dish of slow cooked beef, red wine, bacon and shallots, served with buttery herb crushed potatoes.

**Gammon with Colcannon Mash** - Slices of a braised gammon joint topped with parsley sauce, served with a creamy Colcannon mash.

**The Romford 'Chick King' Burger** - battered chicken breast loaded with mature Cheddar cheese, streaky bacon, sliced beef tomato, hash brown and chilli burger relish, all stacked in a poppy seed bun. Served with chips and a dressed salad.

**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.

**Oven Poached Halibut** - prime halibut poached in butter, served with fennel and buttered new potatoes, finished with a bacon and prawn valouté sauce.

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

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

### MAIN COURSES (continued)

**Spanish Style Lamb Shank** - lamb shank slowly braised in Rioja, chorizo, paprika and tomatoes, served with a creamy saffron mash. (£4.00 supplement)

**8oz Sirloin Steak** - prime English steak cooked to your liking, served with chips or jacket potato, peas or side salad. (£3.00 supplement)

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

**14oz T-bone Steak** - prime English steak cooked to your liking, served with chips or jacket potato, peas or side salad. (£5.00 supplement)

### DESSERTS

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

**Strawberry And Cream Cheesecake** - a crème brulee cream cheesecake filled with strawberry compote, served with cream 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 tulle basket topped with a fruit of the forest compote.

**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.

**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.

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.