

>> FESTIVE MENU



£59 CHAMPION

Prosecco or Mocktail Reception Two House Drinks (Beer, Wine or Soft Drinks)

Served Sharing Style: A selection of Sharing Plates & Flatbreads

SHARTNG PLATES

Guacamole & Rosemary Beetroot Hummus vg Served with tortilla chips and black garlic bread

Dynamite Fried Chicken Chilli & lemon aioli

Roast British Beef Mini Yorkshire pudding & horseradish cream

Goat's Cheese Tart v With caramelised fig, caramelised onions & hot honey

Seabass Ceviche Tostadas Mango & chilli salsa

Caramelised Pumpkin Tostadas V With whipped feta & fresh chilli

FLATBREADS

Triple Pepperoni With mozzarella & tomato

Caprese vg Basil pesto, cherry tomatoes & superstraccia

£65 ADD ON

Pigs in Blankets A selection of miniature cakes **LEGEND**

Festival Cocktail or Mocktail Reception Two House Drinks (Beer, Wine or Soft Drinks)

Served Sharing Style: A selection of Sharing Plates & Flatbreads

SHARING PLATES

Seared Scallops With wasabi cream & caviar

Chargrilled Mushroom Blinis V With truffle & parmesan

Guacamole & Rosemary Beetroot Hummus vo Served with tortilla chips and black garlic bread

Mediterranean Chicken Skewers With rosemary crisp

Citrus Prawn Skewers With gochujang & chargrilled lemon

Roast British Beef Mini Yorkshire pudding & horseradish cream

Goat's Cheese Tart v With caramelised fig, caramelised onions & hot honey

Seabass Ceviche Tostadas Mango & chilli salsa

FLATBREADS

Triple Pepperoni With mozzarella & tomato

Caprese vg Basil pesto, cherry tomatoes & superstraccia

Camembert, caramelised onions, rosemary, sage & hot honey

BOLT ON

2 HOURS... £39 3 HOURS... £49

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Bottomless Drinks Bottomless Beer, Wine, Prosecco & Soft Drinks

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE | N NUTS

*Vegan and Gluten Free alternatives are available

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£7

Packages are available for a group of 4 guests, the whole group must book the same package. Vegan and Gluten Free alternatives are available, please notify us at booking. Please make the team aware at the time of booking of any food allergies or intolerances. Gluten and other allergens are used in our kitchen and traces may be present in all dishes. VAT is added at the current rate and a 12.5% discretionary service charge will be added to your bill. Racing not included in package price.

ADD ON



>> BOLT ONS

FOOD	
Confit Black Garlic Flatbread vg Served with 3 dips (serves 2)	£6 ⁵
Festive Flatbread V Camembert, caramelised onions, rosemary, sage & hot honey (serves 2)	£16 ⁹⁵
Seafood Tower Oysters, whole lobster, dressed crab, king prawns, mussels, samphire. Served with mignonette, cocktail sauce & maryrose. (serves 10-15)	£325
Chateaubriand Aged fillet of beef, vine cherry tomatoes, grilled portobello mushrooms with garlic, roasted potatoes Served with perinaise & chimichurri sauce (serves 6-8)	£300
English Cheese Selection Aged cheddar, organic cheeses, truffle honey, picalilli, chilli jam with flatbreads and toasted crisps (serves 10-15)	£250
English Charcuterie Selection Artisan meats from Dorset, duck liver parfait, wild mushroom rillettes, pickles & black garlic flatbread (serves 10-15)	£300
A Selection of Miniature Cakes	£7 _{PP}

DRINKS	_
Prosecco Reception	£7 _{PP}
Champagne Reception Moët & Chandon Impérial Brut	£15 _{PP}
Christmas Champagne Cocktail Reception	£17 _{PP}
House Drinks Token (4 Drinks) Beer, Wine & Soft Drinks	£25 _{PP}
Premium Drinks Token (4 Drinks) Beer, Wine, Spirit & Mixers, Prosecco & Soft Drinks	£55 _{PP}
Bottle service	£145



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