

## PRIVATE ROOM PACKAGE

**£55**

### Served Sharing Style:

A selection of Sharing Plates & Flatbreads

### SHARING PLATES

#### Dynamite Fried Chicken

Chilli & lemon aioli

#### Roast British Beef

Mini Yorkshire pudding & horseradish cream

#### Smoked Trout Crostini

With cucumber ribbons & dill cream

#### Chargrilled Mushroom Blinis **V**

With truffle & parmesan

#### Potato Pave **V**

With parmesan & truffle cream

#### Mediterranean Chicken Skewers

With rosemary crisp

#### Citrus Prawn Skewers

With gochujang & chargrilled lemon

#### Caramelised Pumpkin Tostadas

With whipped feta & fresh chilli

#### Gochujang Cauliflower Wings **VG** **GF**

Spring onion, chimichurri

### FLATBREADS

#### Triple Pepperoni

With mozzarella & tomato

#### Caprese **VG**

Basil pesto, cherry tomatoes & superstraccia

#### Festive **V**

Camembert, caramelised onions, rosemary, sage & hot honey



## VIP PRIVATE ROOM PACKAGE

**£79**

### Served Sharing Style:

A Selection of Sharing Plates, Flatbreads & Tostadas

### SHARING PLATES

#### Seared Scallops

With wasabi cream & caviar

#### Guacamole & Rosemary Beetroot Hummus **VG**

Served with tortilla chips and black garlic bread

#### Roast British Beef

Mini Yorkshire pudding & horseradish cream

#### Goat's Cheese Tart **V**

With caramelised fig, caramelised onions & hot honey

#### BBQ Corn Ribs

With wasabi cream & caviar

#### Mediterranean Chicken Skewers

With rosemary crisp

#### Lamb Kofta Skewers

Labneth, pickled red onions, rocket, sumac

#### Citrus Prawn Skewers

With gochujang & chargrilled lemon

### FLATBREADS

#### Triple Pepperoni

With mozzarella & tomato

#### Caprese **VG**

Basil pesto, cherry tomatoes & superstraccia

#### Festive **V**

Camembert, caramelised onions, rosemary, sage & hot honey

### TOSTADAS

#### Caramelised Pumpkin Tostadas

With whipped feta & fresh chilli

#### Seabass Ceviche

Mango & chilli salsa



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

\*Vegan and Gluten Free alternatives are available

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.



## FOOD

### Confit Black Garlic Flatbread **VG**

Served with 3 dips (serves 2)

**£6<sup>5</sup>**

### Festive Flatbread **■**

Camembert, caramelised onions, rosemary, sage & hot honey

**£16<sup>95</sup>**

### Seafood Tower

Oysters, whole lobster, dressed crab, king prawns, mussels, samphire. Served with mignonette, cocktail sauce & maryrose.

**£325**

### Chateaubriand

Aged fillet of beef, vine cherry tomatoes, grilled portobello mushrooms with garlic, roasted potatoes, 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**

### Mini Dessert & Cake Selection

Crumbles, hazelnut cakes, lime financiers, caramel financiers, choux, cocoa financiers (3 per portion)

**£7<sup>PP</sup>**

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## DRINKS

### Prosecco Reception

**£7<sup>PP</sup>**

### Champagne Reception

Moët & Chandon Impérial Brut

**£15<sup>PP</sup>**

### Christmas Champagne Cocktail Reception

**£17<sup>PP</sup>**

### Bottle service

**£299**

### House Drinks Token (4 Drinks)

Beer, Wine & Soft Drinks

**£25<sup>PP</sup>**

### Premium Drinks Token (4 Drinks)

Beer, Wine, Spirit & Mixers, Prosecco & Soft Drinks

**£55<sup>PP</sup>**

### Bottomless 2 Hour Package

Beer, Wine, & Soft Drinks

**£50<sup>PP</sup>**

### Premium Bottomless 2 Hour Package

Beer, Wine, Spirit & Mixers, Prosecco & Soft Drinks

**£70<sup>PP</sup>**

### Elite Bottomless 3 Hour Package

Champagne, Beer, Wine, Spirit & Mixers, Prosecco & Soft Drinks

**£100<sup>PP</sup>**

## EXTRAS

### Brand Your Cocktail Reception

Available on The Lollipop & Espresso Martini

**£200**

### Photographer/ Videographer

**£145**