

Sample Menu

Starters

Leek & potato soup, chive crème fraiche Warm bread roll

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Chicken, Duck & Red Onion Marmalade Terrine Served with pickled beetroot Carrot puree & rye bread croutons

Hot kiln smoked salmon & quail egg salad Crispy gem leaves, garlic croutons & parmesan

Main Courses

Pan fried lamb rump, with a mint & rosemary crust, chateau potatoes Buttered greens, heritage carrots & rich red wine sauce

Slowly Braised Daube of Beef served with a Field Mushroom filled with Caramelized Onion, Tender steam Broccoli, Chateau Potato & a Red Wine Sauce

Oven baked sea bass served with Vegetable Ratatouille, Sun blushed Tomato Cous Cous & Pan-Fried Samphire

Desserts

White Chocolate & Raspberry Box

White chocolate mousse injected with raspberry coulis, on all butter shortbread served with a Pomegranate & orange syrup & Chantilly cream

Hand made apple pie served with a vanilla custard & luxury ice cream

Tea, Coffee & Petit Fours

All dishes may contain traces of nuts, please advise the hospitality team if you are allergic to nuts or any other food items. Please note menus are subject to change seasonally



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