

Sandown Park

RACECOURSE

EQUUS – SPRING 2025

TO START

Tomato

Slow roasted heritage tomato and red pepper soup served with a focaccia croute, confit Tomberry pearls, aubergine and chorizo tapenade, pea tendrils and black olive crumb

310cal (VE)



Salmon

Oak smoked trio of salmon tian with lemon hollandaise, parmesan shards, flaked seaweed extra virgin dill oil and micro fennel flowers

260cal



Ham

Ham hock and parsley terrine with pickled cornichons, shallots, apple gel, finished with micro red vein sorrel, piccalilli mustard oil and aerated pork crackling

388cal



MAIN COURSES

Squash

Butternut squash, cavolo, harissa and feta parcel served with chickpea and lentil dahl with roasted carrot, coriander cream reduction and lightly spiced carrot crisp

(VE) 535cal



Haddock

Sous vide natural smoked haddock, sat on a caper and dill hash potatoes, baby spinach, garden peas, poached clarence court egg, crispy prosciutto crumb finished with a shellfish and mustard seed velouté

580cal



Chicken

British chicken supreme, dauphinoise potato, charred leek, bubble, and gorgonzola bon bon, spiced apricot gel, sauteed tender stem broccoli and finished with buttery brioche bread sauce

480cal



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Beef

Slow roasted Surrey farmed sirloin, served with horseradish potato puree, confit baby carrots, butter sautéed haricot vert, caramelized onion and thyme tart tian and finished with a beef bone reduction

620cal



DESSERTS

Lemon

Lemon tart in a short crust pastry served with lime gel, sherbet powder, compressed rhubarb, whipped vanilla cream and lemon genoise crisp pieces

(VE) 410cal



Chocolate

Belgium chocolate and caramel terrine, espresso gel, cardamom crumb, blow torched marshmallow cream finished with a soft chocolate hazelnut gelato bomb

560cal



Regional Cheese Plate

Barber's cheddar, English blue, Sussex camembert, golden cross goats cheese served with peter's yard crackers, grapes, fruit chutney and allotment grown celery

410cal



We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like to know any more information on allergens in our food and drink, please ask a member of the catering team. Please note, our menus are samples only and they are subject to change due to supply or delivery issues.