

Newmarket

RACECOURSES

SAMPLE SPRING MENU CHAMPIONS GALLERY VIP EXPERIENCE

House Champagne Reception



Tomato and Pepper Soup

Grilled Halloumi, Heritage Tomatoes, Basil

Chargrilled Asparagus

Crispy Poached Egg, White Bean Houmous, Spring Onion Pesto

Beetroot Salmon Gravavlax

Pickled Cucumber, Apple Gel, Horseradish Mascarpone, Caviar

Beef Carpaccio

Garlic Wild Mushrooms, Truffle Mayonnaise, Parmesan Crumb



Middle Eastern Lamb Duo

Lamb Rump, Kofta Kebab, Chargrilled Vegetables, Cous Cous, Chickpeas, Honey Jus

Seared Chicken Breast

Rosemary Potato Terrine, Carrot Puree, Spring Vegetables, Red Wine Sauce

Sweet Glazed Japanese Cod

Sesame and Ginger Greens, Radish Salad, Miso Soy Dressing

Cauliflower, Shiitake Mushroom and Cheese Croquettes

Cauliflower Puree, Apple Borettane Onions



Poached Rhubarb

Rhubarb Sorbet, Elderflower Syrup, Spiced Biscuit

Raspberry Pebble

Raspberry Sauce, Fresh Raspberries, Raspberry Ripple Meringue

Caramel Chocolate Brownie

Chocolate Sauce, Salted Caramel Profiterole, Crème Fraiche Sorbet

Lemon and Lime Meringue Tart

Lemon Curd, Raspberries, Pine Nut Tuile



British Cheese Board



Afternoon Tea

Newmarket

RACECOURSES

SAMPLE AUTUMN MENU CHAMPIONS GALLERY VIP EXPERIENCE

House Champagne Reception



Venison Croquette

Jerusalem Artichoke Soup, Candied Chestnuts, Pickled Blackberries

Ashlynn Goats Cheese

Pear and Broccoli Salad, Quince Jelly, Pine Nut Crumb

Spiced Chicken and Duck Ballotine

Spring Onion Puree, Ginger Cucumber, Plum Gel

Marbled Salmon Terrine

Seaweed Salad, Salmon Caviar, Honey Wasabi Mayonnaise



Beef Sirloin

Rosemary Potato Terrine, Cauliflower Puree, Baby Vegetables, Red Wine Sauce

Seared Guinea Fowl Breast

Cranberry and Chestnut Stuffing, Fondant Potato, Rainbow Chard, Parsnip, Bramble Jus

Roast Stone Bass

Saag Aloo Potato, Roast Cauliflower, Mussels, Fruity Tomato Curry Sauce

Soy and Ginger Glazed Celeriac

Miso Potato Croquette, Shiitake Mushrooms, Soy Beans, Wafu Dressing



B52

Baileys Panna Cotta, Chocolate Brownie, Kahlua, Spiced Orange

Chocolate Mousse Bar

Forest Fruit Coulis, Autumn Brambles, Raspberry Ripple Meringue

Tropical Fruit and Hibiscus Pebble

Passion Fruit, Mango Gel, Lime Meringue

Blackberry and Apple Cannelloni

Crème Anglaise, Granny Smith, Blackcurrant Jelly



British Cheese Board



Afternoon Tea