

# EXETER RACECOURSE

## DESERT ORCHID RESTAURANT

**Tomato ceviche with burrata** 192kcal   
hibiscus salt, micro basil, lovage pesto

**Itchen Valley Chalk Stream trout** 330kcal   
cucumber ribbons, wasabi crème fraiche, capers, dill oil

**Curried parsnip and apple soup** 293kcal   
root vegetable crisps

**Roasted butternut squash ragu** 410kcal   
rissole potatoes, tenderstem broccoli

**Leg of lamb** 272kcal   
**Maple roast bacon loin** 382kcal   
**Roast Norfolk turkey** 284kcal 

Yorkshire pudding 179kcal  
gravy 90kcal  
cranberry & orange stuffing 118kcal

thyme roasted potatoes 203kcal  
cauliflower cheese 267kcal  
seasonal vegetables

**Sticky toffee pudding** 669kcal   
butterscotch sauce, vanilla ice cream

**Rocky road cheesecake** 338kcal   
chocolate ganache, marshmallow, shortbread biscuit

**Cheese plate** 227kcal   
Barbers cheddar, Cropwell Bishop stilton, Croxton Manor brie  
grapes, chutney, butter & biscuits

On our journey to net zero, we have teamed up with Foodsteps to analyse the environmental impact of our menus. The carbon labels display the carbon footprint per serving of each item, which refers to the greenhouse gas emissions released from farm to waste.



Food items are rated based on their carbon intensity, from A ('Very Low' impact) to E ('Very High' impact). This rating is highlighted by a traffic light colour system.

