THE JOCKEY CLUB

STARTERS

Festive spiced carrot soup with ras al hanout toasted chick peas
rosemary crostini's (VE)

Ham hock terrine
saffron pickled cauliflower, pea puree, sourdough toast

Smoked chalk stream trout
celeriac remoulade, wholegrain mustard, lemon oil

MAIN COURSES

Roast butternut, feta spinach and mushroom Wellington
pomme puree, sauteed leeks and peas (VE)

Lemon roast chicken, bacon and sage roulade
Dauphinoise potatoes, festive greens, braised carrot
red wine jus

Lamb rump with a lamb shoulder croquette
Dauphinoise potatoes, festive greens, braised carrot
rosemary and redcurrant red wine jus

Roasted supreme of cod
potato pomme puree, sautéed leeks and peas
white wine and parsley cream sauce

DESSERTS

Chocolate orange torte
orange gel, vanilla cream (VE)

coconut & passionfruit pannacotta (ve)
mango compote, raspberry coulis

KEMPTON PARK CHEESE BOARD

Brie, Mature Cheddar and Stilton Blue
grapes, quince paste, chutney and artisan cheese biscuits

Scan Me

Or visit this url: mnu.mx/Panoramic-2026 to see our allergen menus

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 any more information on allergens in the food or drink ask a member of catering staff for the allergen information