

THE JOCKEY CLUB



Starters

French onion soup, gratinated rosemary crostini's (V)

Chicken liver pate
pickled cauliflower, piccalilli sauce, balsamic borettane onions sourdough toast

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

Main courses

Pumpkin risotto and pea halloumi croquettes
spiced bean ragu, crispy kale (VE)

Thyme and garlic roast chicken
pork and sage palmier with caramelised onion
parsnip pomme puree, festive greens, braised carrot, red wine jus

Roast loin of venison
venison and wild mushroom bon bon
parsnip pomme puree, festive greens, braised carrot, red wine jus

Roasted supreme of trout, popcorn cockles
parsnip pomme puree, sautéed leeks and peas
white wine and parsley cream sauce

Desserts

Winter forest torte
chocolate mousse with a cherry compote centre
cinnamon spiced shortbread crumb and Chantilly cream

Coconut and pineapple delice
mango and lime salsa, crunchy granola

Kempton Cheese Board

Somerset Brie, Wensleydale and cranberry, Stilton
bluegrapes, chutney, quince and cheese biscuits

If you would like to know the allergens in the food, please ask a member of catering staff for the allergens information folder, we cannot guarantee an allergen free environment due to kitchen handling food with allergens

