

Newmarket

RACECOURSES

SAMPLE SPRING MENU CHAMPIONS GALLERY VIP GUINEAS EXPERIENCE

House Champagne Reception



Chicken Kiev

White Onion and Garlic Soup, Pickles Shimeji Mushrooms, Chives

Lightly Spiced Dhal Croquette

Indian Thoran Salad, Mango Chutney, Pomegranate

Poached and Smoked Salmon Terrine

Asparagus, Radish, Green Apple, Caviar

Duck Liver Parfait

Toasted Brioche, Truffle, Madeira Gel, Borettane Onions



Roast Lamb Rump

Slow Cooked Lamb Mac and Cheese, Pea Puree, Spring Vegetables, Lamb Jus

Seared Chicken Breast

Herb Mash, Onion Puree, Wild Mushrooms, Asparagus, Cep Sauce

Nori Crumbled Coley Loin

Gnocci, Monks Beard, Mussels, Lemon Cream Sauce

Smoked Tofu and Mushroom Wellington

Roast Celeriac, Chantenay Carrots, Tenderstem Broccoli, Fruity Gravy



French Martini

Raspberry and Vanilla Panna Cotta, Vodka Pineapple Compote, Chambord Jelly

Raspberry Pebble

Raspberry Sauce, Fresh Raspberries, Raspberry Ripple Meringue

Caramelised White Chocolate Dome
Dark Chocolate Sauce, Chewy Chocolate Brownie

Lemon Mousse
Lemon Curd, Raspberries, Pine Nut Tuile



British Cheese Board



Afternoon Tea