



# NOTTINGHAM

A Jockey Club Racecourse

## **RESTAURANT**

Chilli and sea salt calamari – garlic and lemon mayonnaise

Twice baked Stilton cheese soufflé – watercress salad

Tomato and red pepper soup – crème fraîche

Mini lamb hotpot pie – crushed peas

## **CARVERY MAIN COURSE**

Roast topside of beef – yorkshire pudding

Honey glazed bacon loin – piccalilli

Roast potatoes, Braised red cabbage, Broccoli and leek mornay, Honey glazed carrots, Red wine jus, Stuffing

## **VEGETARIAN FROM THE KITCHEN**

Goat's cheese and walnut tart – vegetable salad

Apple crumble tart – warm crème anglaise

Salted caramel cheesecake – caramelised banana

Tiramisu – classic Italian dessert with a tía maria syrup

Selection of English cheeses – Lincolnshire poacher, Stilton, Colwick fresh cheese, fruit chutney, biscuits, frozen grapes

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Traditional cream tea – homemade sultana and candied peel scone, strawberry jam and Cornish clotted cream

Freshly brewed tea or coffee