THE JOCKEY CLUB

To start

Baked camembert with garlic, rosemary and festive cranberry chutney
with London Greenwich baked artisan bread (V)

Luxury British ultimate Christmas grazing board:
Norfolk stuffed turkey slices, homemade ham hock terrine bites,
hand carved cured meats, seasonal relishes, pickled vegetables,
olives, marinated artichokes and figs

Main

Slow roasted venison haunch with truffle and celeriac mash,
festive greens and glazed carrots finished with a cranberry and game jus

Dessert

Indulgent chocolate and caramel jewel served with salted caramel sauce
and a mulled berry compote

Coffee and mince pies

Cheese board

Stilton, West Country Brie and Sussex Charmer mature cheddar
served with homemade chutney, red seedless grapes & artisan crackers

Traditional Afternoon Tea

Freshly made hand-crafted finger cut sandwiches
Cornish clotted cream and seasonal berry preserve filled scones
Sandown Parks' assortment of cakes

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 please ask a member of catering staff