



THE JOCKEY CLUB



Premier Lounge Menu

Starter

Smoked chalk stream trout sat on celeriac remoulade with tarragon crème fraiche, preserved lemon gel and crisp samphire

Main Event

Wild garlic and fennel marinated chicken breast, potato cake, warm fine bean and garden pea verdant salad finished in a grain mustard sauce

Dessert

Chocolate and caramel dome with an oaty biscuit crumb and a cherry brandy compote (VE)

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 Allergens Information folder. Thank you.





THE JOCKEY CLUB



Premier Lounge Plant Based Menu

Starter

Smoked baba ghanoush terrine (VE)

Main Event

One pot spring cassoulet with roasted pea and mushroom dumplings, garden beans, pearl shallots and allotment grown leeks with chopped English parsley (VE)

Dessert

Chocolate and caramel dome with an oaty biscuit crumb and a cherry brandy compote (VE)

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