THE JOCKEY CLUB

Main

Plant based lamb and aromatic spice samosa
with a coriander, mint and lime dip (VE)

Mini potato rosti's with roasted garlic and chive aioli dip (VE/GF)

Crispy chickpea and herb falafel bites with smoked thahini dip (VE)

Caramelized onion, thyme and butternut squash short crust
pastry tartlets (GF)

Cumberland chipolatas wrapped in smoked streaky bacon
with honey and mustard (GF)

Festive pulled turkey with traditional sage and onion stuffing
served in a soft brioche slider topped with cranberry relish

Hand crimped festive Orchard Farm sausage rolls
with apple and roasted shallot

Dessert

Mini milk chocolate yule logs and salted caramel brownies

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