

THE JOCKEY CLUB



To Start

Roasted tomato and basil soup with pesto cream and smoked cheddar croûtons (VE)

Smoked chalk stream trout, herb cream, dill emulsion and pickled cucumber

Venison terrine with blackberry ketchup, parmesan shards and celeriac remoulade

Main

Sweet potato and butternut squash galette with roasted baby potatoes, cauliflower purée, heritage carrot and sautéed Autumn greens with a roasted shallot reduction (VE)

Pan seared haddock fillet, rope grown mussels, leeks and cabbage and a creamy mash finished in a saffron sauce

Suffolk farmed porchetta, garden leek pomme purée with a glazed apple, sage and shallot stuffing, roasted heritage carrot finished with a cider and Dijon mustard sauce

British pressed shoulder of lamb, fondant potato, cauliflower purée and home baked Yorkshire pudding finished with a rosemary reduction

Dessert

Sticky toffee pudding with warm vanilla custard, honeycomb ice cream and salted caramel sauce (VE)

Layered tiramisu slice with an oat baked honeyed chocolate crumble finished with a white chocolate sauce (VE)

British cheeseboard with chutney, artisan crackers, seedless grapes and pear quince

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

