

THE JOCKEY CLUB



Main Event

Gracefield Farm roasted chicken supreme served with crushed herb potato, thyme infused honey roasted root vegetables, sage and shallot stuffing balls and homemade Yorkshire puddings finished in a chicken jus

Mushroom and Autumn vegetable stew served with crushed herb potato, thyme infused honey roasted root vegetables, sage and shallot stuffing balls and homemade Yorkshire puddings finished in a rosemary velouté (VE/GF)

Dessert

Banoffee torte encased with a caramel shell and soft caramel centre, caramelised bananas and whipped vanilla cream (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 please ask a member of catering staff

