

Newmarket

RACECOURSES

SAMPLE AUTUMN MENU CHAMPIONS GALLERY VIP EXPERIENCE

House Champagne Reception



Wickhambrook Farm Wild Stag Venison Croquette
Spiced Orange Gel, Green Apple, Balsamic Onion

Mushroom Pate

Japanese Soft Boiled Egg, Carrot and Apricot Chutney, Candied Chestnut

Sloe Gin Salmon Gravadlax

Jerusalem Artichoke Puree, Pickled Cucumber, Blackberry, Ciabatta Croute

Cromer Crab and Prawn Fishcake

Wakame Seaweed, Lobster and Brandy Cream Sauce



British Matured Slow Cooked Beef Shin

Herb Mash, Autumn Vegetables, Mushroom Ragout, Claret Jus

Corn Fed Chicken Breast

Potato and Celeriac Dauphinoise, Cauliflower Cheese Puree, Cavolo Nero, Red Wine Sauce

British Coast Coley Loin

Smoked Haddock Pasty, Mashed Potato, Tenderstem Broccoli, Samphire, Cream Sauce

Butternut Squash, Kent Blue Cheese and Sage Croquettes

Caramelised Chicory, Balsamic Borettane Onions, Orange and Honey Jus



Millionaires Shortbread

Toffee Panna Cotta, Dark Chocolate, White Chocolate Caramel

Blackberry and White Chocolate Finger

Blackberry Gel, Fresh Blackberries, Honeycomb

Chocolate Brownie

Salted Caramel, Dark Chocolate Crunch, Butterscotch Tuile

Cherry and Apple Pebble

Sour Cherry Gel, Green Apple, Amaretto Jelly



British Cheeseboard



Afternoon Tea