

THE JOCKEY CLUB



Main Event

Mushroom and Autumn vegetable wellington (VE)

Hand carved Old Spot pork loin with roasted brambly apple and onion (GF)

Pan roasted Surrey Hills chicken supreme (GF)

Homemade shallot, cranberry and sage stuffing balls (GF)

Traditional home baked Yorkshire puddings

Maris Piper triple cooked roast potatoes with a hint of rosemary (GF/VE)

Roasted heritage root vegetables with thyme & garlic (GF/VE)

Sautéed fine green beans and Savoy cabbage in English salted butter (GF/VE)

Dessert

Banoffee torte encased with a caramel shell and soft caramel centre, caramelised bananas and whipped vanilla cream (VE)

Lemon cheesecake with a ginger gel, whipped vanilla cream and Autumn compote (GF/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

