

# Menu

## MORNINGTON SUITE - SAMPLE TASTING MENU

### CANAPES & WELCOME - CHAMPAGNE - TATTINGER, FRANCE

*'Beef en croute' mushroom duxelles, parfait*

*Smoked trout miniature blini, creme fraiche, fish roe*

*Charcoal tartlet, filled with a puree of beetroot & fresh whipped goats' cheese*

*Pickled shallot rings, fresh asparagus, citrus vinaigrette in baby gem*

### BREAD

*Slices of Organic 'wild farmed flour' sourdough, served with a quenelle of whipped 'crispy chicken & thyme' butter (V & VE option available)*

### STARTER

*Handmade terrine or roasted chicken & duck, with a mirepoix of pickled carrot, onion & celery. Finished with a plum compote, endive & amaranth salad & thyme oil, finedor crostini*

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*Terrine of red peppers, tomato & olive, finished with a red onion compote, endive & amaranth salad & thyme oil, finedor crostini (VE, DF)*

### FISH

*Fillet of fresh cod, finished with a light white wine consomme, with a courgette, fennel, pea & pea shoot salad, topped with a lemon & tomato concasse*

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*Roasted tofu, finished with a light white wine consomme, with a courgette, fennel, pea & pea shoot salad, topped with a lemon & tomato concasse (VE, DF, GF)*

### MAIN

*Rare roasted locally sourced fillet of beef, served with a miniature potato fondant, fresh asparagus spears, Vichy carrot puree, rich port wine jus*

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*Dukkha spiced cauliflower steak, marinated & chargrilled, finished with a butterbean puree, spinach & asparagus spears, tabini dressing (VE, DF, GF)*

### DESSERT

*An assiette of white chocolate creme brulee, lemon tart, rich chocolate ganache, topped with fresh raspberries & a miniature Eton mess*

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*Vegan chocolate brownie, soya milk brulee, vegan Eton Mess (VE, DF)*

### CHEESE

*A selection of 4 locally sourced cheeses from Somerset, finished with a classic selection of quince jelly, sable grapes, peeled celery, butter & fine crackers (VE available)*

# Menu

## **SAMPLE DRINKS FLIGHT - 6 COURSE TASTING MENU OF 125ML**

**PERFECTLY MATCHED DRINK TO COMPLIMENT EACH COURSE OF YOUR  
DINING EXPERIENCE**

### **STARTER**

*Louis Jadot, Bourgogne Pinot Noir, Burgundy, France (125ml)*

### **FISH**

*Petit Chablis, Gautherin & Fils, Burgundy, France ( 125ml)*

### **MAIN**

*Medievo Gran Reserve Rioja, Spain ( 125 ml)*

### **DESSERT**

*Espresso Martini*

### **CHEESE**

*Fonseca 'Guimaraeans' Vintage Port, Portugal (50ml)*

**£69.00 PER PERSON UPGRADE**

### **TIMINGS**

*Arrival 2 hours before 1<sup>st</sup> Race*

*Canapes - 1 hour before 1<sup>st</sup>, for 30 minutes*

*Starter - 30 minutes before 1st*

*Fish - Straight after 1st*

*Main - Straight after 3rd*

*Dessert - Straight after 4th*

*Cheese - Straight after 5th*