# Menu

#### Starter

Roasted Red Pepper & Tomato Soup Spiced Roast Chickpea Crumb, Chervil Cream (NGCI/VE) 94 Kcal

## Main Course

Herb Roasted Turkey wrapped in Smoked Streaky Bacon, Apricot & Sage stuffing, Thyme Roasted Fondant Potato, Festive Greens with Baked Heritage Carrot topped with a Parsley Crumb, Cauliflower Puree, Poultry Sauce

(NGCI/DF) 580 Kcal

# Vegetarian

Roasted Butternut Squash & Spinach Gnocchi Champagne Cream Sauce, Crumbled Feta, Croutons & Crispy Sage Leaves (NGCI/VE) 594 Kcal

### Dessert

Chocolate Torte
Festive Scented Clementine Gel, Vanilla cream & Chocolate Tuile
(NGCI/VE) 645 Kcal

### Coffee

Freshly Brewed Coffee & Mini Mince Pie (NGCI mine pies available)

We will always try to cater for all dietary requirements provided they are declared before the event; where possible we will endeavour to make any substitutes comparable to the original. Any food allergies **must** be declared in advance to the event date. Please provide as much detail on the allergy as possible. Information concerning allergens in our food and drink will be available on the day, please speak to a member of the team.

All meat served at Jockey Club Racecourses is Halal however please let us know if any guest is following a specific religion that may require an alternative menu.

