

PRIVATE EVENT CHRISTMAS PACKAGES



EVENTS PACKAGE 1

Served Sharing Style:

A Selection of Sharing Plates, Flatbreads & Tostadas

MENU

SHARING PLATES

Confit Garlic Flatbread **VG**

Dynamite Fried Chicken, Chilli & Lemon Aioli

Roast British Beef, Mini Yorkshire Pudding & Horseradish Cream

Smoked Salmon Blini with Caviar

Spiced Turkey and Mirepoix Pastry

Korean Gochujang Cauliflower Wings w Spring Onion, Chimichurri **VG GF**

Truffle Mac 'n' Cheese Croquettes Parmesan w Truffle Mayonnaise **V**

TOSTADAS

Tandoori Chicken w Pickles, Fermented Jalapeños, Coriander, Fresh Lime

Wild Miso Mushroom w Romanesco, Dukkah Spice, Lime Pickle,
Peanuts, Chilli Oil **VG N**

PRICE PER PERSON

(RACING NOT INCLUDED IN PACKAGE PRICING)

£55

EVENTS PACKAGE 2

Served Sharing Style:

A Selection of Sharing Plates, Flatbreads & Tostadas

MENU

SHARING PLATES

Confit Garlic Flatbread **VG**

Dynamite Fried Chicken, Chilli & Lemon Aioli

Seared Scallops with Wasabi Cream & Caviar

Bresaola Parcel filled w Gorgonzola Honey Confit Pear & Walnuts

Smoked Salmon Blini with Caviar

Spiced Turkey and Mirepoix Pastry

Roast British Beef, Mini Yorkshire Pudding & Horseradish Cream

BBQ Corn Ribs Smoked Harissa w Mayonnaise **VG GF**

TOSTADAS

Pulled Brisket, Pickled Mooli, Scotch Bonnet Jam, Jerk BBQ Mayonnaise

Wild Miso Mushroom w Romanesco, Dukkah Spice, Lime Pickle,
Peanuts, Chilli Oil **VG N**

PRICE PER PERSON

(RACING NOT INCLUDED IN PACKAGE PRICING)

£69

V VEGETARIAN | **VG** VEGAN | **GF** GLUTEN FREE | **N** NUTS

Packages are available for a group of 4 guests, the whole group must book the same package. Vegan and Gluten Free alternatives are available, please notify us at booking. Please make the team aware at the time of booking of any food allergies or intolerances. Gluten and other allergens are used in our kitchen and traces may be present in all dishes. VAT is added at the current rate and a 12.5% discretionary service charge will be added to your bill. Racing not included in package price.

BOLT ONS



FOOD

<p>Confit Black Garlic Flatbread VG Served with 3 or 5 dips (serves 2)</p>	£8.5/12
<p>Chateaubriand Aged Fillet of Beef, Vine Cherry Tomatoes, Grilled Portobello Mushrooms with Garlic Roasted Potatoes and Sauce Charon (serves 6 - 8 as a main)</p>	£300
<p>Great Cheese Selection Aged Cheddar, Organic Cheeses, Truffle Honey, Piccalilli, Chilli Jam with Flatbread and Toast Crisps (serves 10 - 15)</p>	£250
<p>English Charcuterie Collection Artisan Meats from Dorset, Duck Liver Parfait, Wild Mushroom Rillettes, Pickles and Black Garlic Flatbread (serves 10 - 15)</p>	£250
<p>Grilled Lobster Tails Served with Lemon & Garlic Butter (serves 6)</p>	£350
<p>Two Dozen Oysters</p>	£80
<p>Montmatre Petit Fours Tower Raspberry Chantilly filled Meringues, Dark Chocolate & Edible Gold Truffles with Flavoured Macaroons</p>	£7pp
<p>Aged Beef Tartare Beef Tartare, Wasabi, Ponzu, Pickled Ginger, Confit Egg Yolk in a Crisp Prawn Cracker (serves 2)</p>	£8.5
<p>Padron Peppers VG Mojo Rojo, Blistered Green Peppers with Roast Red Pepper and Confit Tomato Sauce (serves 2)</p>	£8
<p>King Prawn & Crab Croquetas GF Mango, Chilli and Coriander Dipping Sauce (serves 2)</p>	£12

DRINK

<p>House Drinks Token (4 drinks) Beer, Wine & Soft Drinks</p>	£25pp
<p>Premium Drinks Token (4 drinks) House Beer, Wine, Spirit and Mixer, Selected Cocktails & Soft Drinks</p>	£55pp
<p>Bottomless 2 hour Package 01 Beer, Wine & Soft Drinks</p>	£50pp
<p>Bottomless 2 hour Package 02 Beer, Wine, Prosecco, Spirits & Soft Drinks</p>	£70pp
<p>Bottomless 2 hour Package 03 Beer, Wine, Prosecco, Ferrari Trento, Spirits, Selected Cocktails & Soft Drinks</p>	£100pp
<p>Prosecco Reception</p>	£8.5pp
<p>Champagne (Ferrari Trento) Reception</p>	£13pp
<p>Christmas Champagne Cocktail Reception</p>	£17pp

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