

Champions Buffet Menu Sample 2019

Starter

Mixed Slate of Homemade Potted Prawns & Brown Shrimps & Smooth Duck & Orange pate

Served with Toasted Rye Bread, Apple, Ale & Chilli Chutney, Pea Shoot Salad Garnish

Main Course Hot

Homemade Beef, Vegetable & S.A Brains Ale Casserole

Succulent Pieces of Beef Cooked & Served in a S.A Brains ale Gravy, With a Selection Of Root Vegetables & Savoury Dumpling Homemade Smoked Haddock & Salmon Fish Pie

Flaked smoked haddock & salmon combined together in a chive & dill volute, Topped with a Welsh rarebit crust

Vegetarian Option Available on Request

Served with:

Hot Buttered Parsley New Potatoes Mixed Salad

Consisting of Lettuce, Tomato, Cucumber, Red Onion & Mustard Cress Moroccan spiced fruity cous cous Red cabbage coleslaw

Dessert

Milk Chocolate. Peanut & Caramel Wave

A mousse of mascarpone & caramel with a peanut caramel centre on a biscuit base, sprayed with milk chocolate & finished with a dusting of cocoa

> Tea & Coffee Petit Four nuts, please advise the hospitality team if you are allergic to nuts or any other food items. All dishes may contain traces of Please note menus are subject to change seasonally



chepstow-racecourse.co.uk | 01291 622260



