



# BRIGHTON

# RACECOURSE

EST 1783



## • AND THEY'RE OFF •

### **Souper Trouper**

Tomato and Basil Soup, roasted plum tomato, drizzled with balsamic, finished with fresh basil

### **Take a chance on me**

Gravadlax of salmon finished with Dijon mustard and freshly chopped dill, served with celeriac remoulade and a lemon gel, finished with fine herb salad

### **Voyage**

A coarse farmhouse pate served with dill pickles and sour dough shard, Dijon mustard and a baby leaf salad

### **Mamma Mia**

Italian classic Caprese salad of heirloom tomatoes, Burrata mozzarella finished with fresh basil pesto sauce

U

## • THE MAIN EVENT •

### **Chiquitita**

Pan seared chicken breast spiced lightly with fajita seasoning, sweet potato dauphinoise

### **Voules Vous (do you want)??**

A duo of pork, Pork belly bites and Swedish meatballs, Creamy mashed potatoes, fine green beans, dill baked carrots, pan jus

### **The winner takes it all**

Filet of baked cod with lightly soused cabbage, creamy mashed potatoes, tenderstem broccoli heritage carrots

### **Does your mama know**

Mushroom filled pasta parcels, roasted Cauliflower and broccoli florets, red onion parmesan tuille, wild mushroom sauce, tomato oil

U

## • SWEET VICTORY •

### **Waterloo**

Belgian waffles soaked in maple syrup, topped with fresh seasonal berries, and whipped vanilla cream

### **Angel eyes**

An angelic delight of white chocolate cheesecake and crunchy meringue, sweet biscuit tuille, berry coulis

### **Knowing me knowing you**

You would like a Cheeseboard, mature Cheddar, Brighton Blue and Creamy brie served with seasonal chutney, savoury biscuits, celery and grapes

### **Gimme gimme gimme**

Ikea's famous Daim cake, served with whipped Chantilly cream and a chocolate spear

U