

BRIGHTON RACECOURSE

EST 1783

LADIES DAY MARQUEE SAMPLE MENU

STARTERS

GIN & TONICE CURED SALMON

Shaved Fennel Salad, Compressed Cucumber, Dill & Pepper Toasted Sunflower Seeds (GFO)

PLUM TOMATO CONSOMMÉ

Roasted Ratatouille-Style Vegetables, Vegan Cheese Croute (Ve)

**Served ambient to retain the best flavour (not hot nor cold)*

MAIN

PAN SEARED CHICKEN FILET

Marinated in Thyme & Lemon, Minted New Potato Cake, Aubergine & Courgette Rotolo, Tomato Basil Sauce, Parmesan Shavings (GF)

PUMPKIN & SAGE RAVIOLI

Grilled Baby Vegetables, Provençal Sauce, Basil Oil (Ve)

DESSERTS

STRAWBERRY PAVLOVA

Crisp Meringue, Strawberries & Strawberry Cream, Chocolate & Baileys Sauce (GF)

RASPBERRY FRANGIPANE TART

Berry Coulis, Pistachio Crumb

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please bring it to our attention before ordering. Some fish dishes may contain small bones.