

# BRIGHTON RACECOURSE

EST 1783

## SILKS RESTAURANT SAMPLE MENU

### STARTERS

#### ROASTED BUTTERNUT SQUASH & CHILLI SOUP

Sauteed Gnocchi, Parsley, Crusty Roll & Butter (GF, V, VeO)

#### CHICKEN LIVER PARFAIT

Red Onion Chutney, Toasted Brioche, Watercress Aioli (GFO)

#### THAI FISH CAKE

Pineapple Carpaccio, Sweet Chilli Sauce

#### TUNA NICOISE SALAD

Diced Tuna (served pink), Marinated Olives, New Potatoes, Heritage Tomatoes (GF, V, VeO)

### MAIN

#### PAN SEARED CORN-FED CHICKEN FILLET

Sweet Pepper Risotto, Roasted Summer Baby Vegetables, Chicken Pan Jus (GF)

#### HERB CRUSTED COD LOIN

Saffron New Potato Cake, Pea Puree, Baby Fennel, Sauce Vierge (GFO through pre-order)

#### MUSHROOM RAVIOLI

Roasted Heritage Tomatoes, Roquette Pesto, Pickled Wild Mushrooms (V)

#### FILLET OF SALMON

Poached in Mirin Chilli & Soy, Steamed Pak Choy, Sticky Rice, Spring Onions (GF)

### DESSERTS

#### CHOCOLATE TRUFFLE TORTE

Orange Tuille, Chantilly Cream, Star Anise Syrup

#### CITRUS POSSET

Lavendar Shortbread, Macerated Raspberries (GFO)

#### VANILLA CHEESECAKE

Kirsch Cherries, Hobnob Crumb (GF)

#### CHEESE & BISCUITS

Cardinal Mature Cheddar, Brighton Blue Stilton, Creamy Brie, Celery, Grapes, Biscuits, Quince