

BRIGHTON RACECOURSE

EST 1783

SILKS RESTAURANT SAMPLE MENU

STARTERS

PEA & MINT SOUP

Mint Crème Fraiche, Finedor Balsamic Croute

CONFIT CHICKEN & DUCK TERRINE

Heritage Carrot Salad, Orange Star Anise Syrup, Herb Salted Sourdough Shard

WILD MUSHROOM FILLED BRIE

Mango Chutney, Red Quinoa Dukkah

NICOISE SALAD

Purple Potato, Heirloom Tomatoes, Marinated Olives, Honey & Thyme Marinated Feta

MAIN

DUO OF LAMB

Rump & Shoulder Bonbon, Parsley Colcannon Potato Puree, Tenderstem Broccoli, Spring Cabbage, Lamb Pan Gravy

CHICKEN MARINATED IN LIME, CORIANDER & DIJON MUSTARD

Polenta Chips, Heritage Tomato Ratatouille, Fresh Basil Pesto

ARTICHOKE FILLED GNOCCHI

Salt Baked Beets, Gorgonzola Cream Sauce, Roquette Salad

SALMON FILLET POACHED IN MIRIN CHILLI & SOY

Steamed Pak Choy, Sautéed Ginger Oyster Mushroom, Brown Rice, Spring Onions

DESSERTS

CITRUS POSSET

Lavender Shortbread, Macerated Raspberries

CHOCOLATE TART

Blackcurrant Pearls, Eton Mess

VANILLA CHEESECAKE

Kirsch Cherries, Hobnob Crumb

CORNISH YARG

Balsamic Figs, Apricot Chutney, Roquette Salad

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.