

GASTRO@ ROYAL WINDSOR BUBBLES & BOARDS MENU

MAIN

- THE CLASSIC CONTINENTAL -

Baked Camembert with Honey & Thyme, Bresaola, Parma Ham, Chorizo, Fresh Mozzarella, Sun Blush Tomatoes, Grilled Artichoke, Balsamic Vinegar & Olive Oil, Mixed Olives, Ciabatta, Focaccia & Roquette Salad (serves 2) (GFO)

DESSERT

- SWEET TREATS -

Profiteroles & Chocolate Sauce, Citrus Posset, Eton Mess, Sticky Toffee Pudding, Brownie Bites, Jam-filled Mini Donuts, Cheesecake Bites, Seasonal Berries & Cream (serves 2)

WANT TO MIX IT UP?

You may switch your main CLASSIC CONTINENTAL board to any of the below boards for no extra cost.

Changes must be requested no later than 5 days prior to your raceday.

To choose a different main board, simply reply to your booking confirmation email with your request.

Minimum of 2 guests per board. Please state the quantity and board choice when sending your request.

- THE AMERICAN -

Sliders, Coney Island Hot Dogs, Buttered Corn on the Cobs, Cajun Wedges, Slaw, Ranch Wedge Salad, BBQ Sauce, American Mustard & Tabasco (serves 2) (GFO)

- THE BEST OF BRITISH -

Pulled Beef Cottage Pie, Mini Cod & Chips, Honey Glazed Chipolatas, Scotch Egg, Ham Hock Terrine & Piccalilli, Pickled Onions, Onion Chutney & Baked Breads (serves 2) (DFO)

- THE NATURE'S FINEST -

Butternut Squash Ravioli Bowl, Roasted Cauliflower Tacos, Crispy Topped Roasted Potatoes, Spicy Slaw, Succotash, Olives, Artichokes, Marinated Mushrooms, Chickpea Nuts (serves 2) (Ve, GFO)

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.