



ROYAL WINDSOR RACECOURSE

1866 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

- STARTER OR MAIN -

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)

ARTICHOKE GNOCCHI

Salt Baked Beets, Gorgonzola Cream Sauce, Roquette Salad (GF, 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