



ROYAL WINDSOR
RACECOURSE

PRIVATE HOSPITALITY
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)

ARTICHOKE GNOCCHI

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

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.



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SELECTION OF ARTISAN BREAD ROLLS

ANTIPASTI SELECTION

Chorizo, Prosciutto Ham, Danish Salami, Brie Wedges, Marinated Olives

TUNA NICOISE SALAD

Heritage Tomato, Green Beans, Medium Rare Marinated Tuna

ROASTED MEDITERRANEAN VEGETABLES

Crumbled Goats Cheese, Rocket, Balsamic Glaze

JERK CHICKEN SKEWERS

Roasted Capsicum & Onion, Pineapple Mango Salsa

SLOW ROASTED HONEY & MUSTARD GLAZED BACON LOIN

SPICY SCHICKEN KEBAB

(Meat-Free Alternative) Tzatziki Yoghurt

MINTED NEW POTATOES

MIXED SALAD

Heritage Tomatoes, Capsicum, Cucumber, Baby Mixed Leaf

ASIAN COLESLAW

TART AU CITRON

Raspberries, Whipped Chantilly Cream