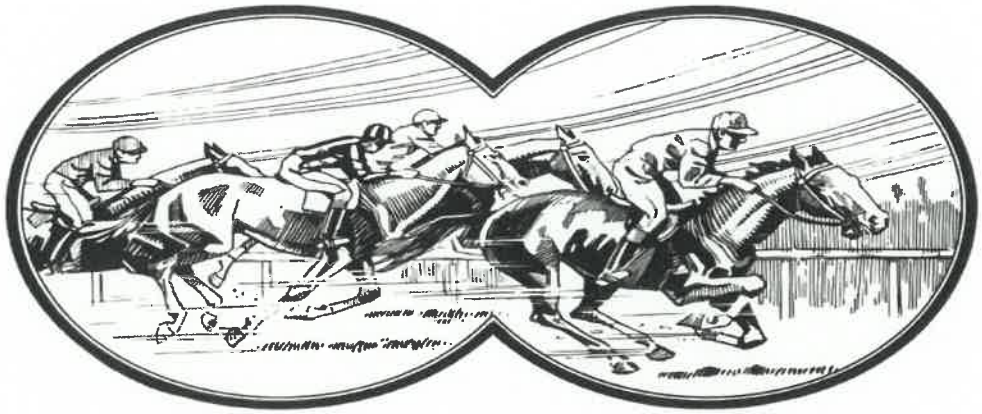


Owners and Trainers Menu

3rd December 2026

Starters

Roasted Red Pepper & Plum Tomato Soup (V) Slow-roasted peppers and ripe tomatoes blended until velvety smooth, served warm alongside a freshly baked mature cheddar scone.

Classic Prawn Cocktail Plump, tender Atlantic prawns tossed in a rich, tangy Marie Rose sauce, served over a bed of crisp, shredded artisan lettuce and finished with a dusting of smoked paprika

Main Courses

Traditional roast Chicken Tender oven-roasted chicken breast served with fragrant sage and onion stuffing, honey-roasted root vegetables, spiced braised red cabbage, buttered green beans and a rich red wine gravy

Artisan Pumpkin Ravioli (V) Delicate pasta parcels filled with sweet roasted pumpkin, tossed in a vibrant slow-simmered plum tomato and fresh basil sauce.

Dessert

Chef's selection of delicious cakes, now served in Premier Room 1 during the race meeting.

Please kindly vacate your table once you have finished so to enable other Owners to dine.