






 and  are dishes that are naturally gluten or dairy free or can be easily adapted, please ask our team for further information

THE Hennessy






Starter

-  Spiced butternut squash soup with chilli dumplings & coriander pesto
-   Game terrine with beetroot & horseradish relish, endive salad & toasted walnut bread
-   Salmon gravadlax, potato & crab salad, peashoot cress and lemon dressing
- Wild mushroom crêpe with baby spinach, tarragon velouté and micro herbs

Recommended Wines

- *St Veran, les Terres Noires, Burgundy, 2009 **37.50**
- *Gavi Di Gavi, Bric Sassi, Italy, 2009/10 **28.00**
- *Isabel Estate Sauvignon Blanc, Marlborough, New Zealand **31.00**

Main Course

-   Braised red leg partridge, pancetta mash, spiced red cabbage and chantenay carrots
-   Roast loin of Berkshire pork, fondant potato with honey & thyme roast swede & parsnips
-  Pan fried fillet of sea bass, leek rosti, tomato confit, cucumber solferino & sauce vierge
- Farmhouse vegetable pudding with herb mash, roast baby turnips & buttered kale

Recommended Wines

-  *Margaux, de Chateau Giscours, BB&R Label, Bordeaux, 2006 **42.00**
- Rioja Otiñano, Crianza, Bodegas Elvarra, Spain, 2008 **31.00**
- *Albariño, Igregario de Saiar, Bodega Sucesores, Spain, 2010 **31.00**

Dessert

- Handmade tiramisu with shortbread biscuits
- Passion fruit brulée tartlet with mango compote & crème fraîche
- Sticky toffee pudding with vanilla bean custard
- Pear & sultana crumble, caramelised baby apples & vanilla ice cream

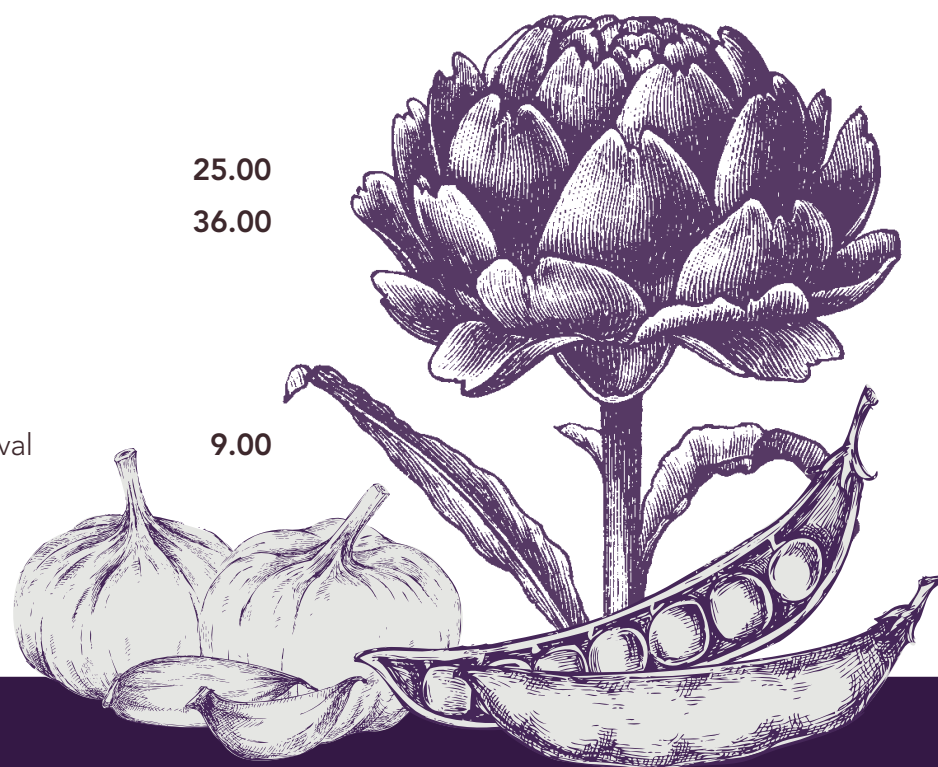
Recommended Wines 37.5cl

- Berrys' Sauternes, Ch Doisy Védrières, Bordeaux 2005 **25.00**
- Muscat de Beaumes de Venise, Domaine de Durban, Rhône 2008 **36.00**


Cheese

Selection of farmhouse cheeses & glass of Berrys' Own Selection LBV, Quinto do Noval
(Cheese without port £7.00)

Desserts and cheese accompanied by your choice of fresh coffee or a selection of teas



For guests without a pre-booked table reservation, a reservation charge is added per person to enjoy our premium restaurant overlooking the Winning Post and a reserved table for the day.

 These wines have been carefully selected to complement the dish.

THE Hennessy

Our Head Chef, Darren Fairminer

Darren has held the role of Head Chef here at Newbury Racecourse for 6 years, his culinary expertise is strengthened by 26 years experience in racecourse hospitality and restaurants. Working with the Newbury Racecourse Catering Development Team, Darren creates menus for The Hennessy keenly focussed on high quality seasonal produce, detailed preparation and mouth watering flavour combinations.



We are always keen to hear about your experience in the restaurant, please speak to a member of our team or email us hospitality@newbury-racecourse.co.uk.

Three courses **£39.00**
Four courses **£48.00**



For guests without a pre-booked table reservation, a reservation charge is added per person to enjoy our premium restaurant overlooking the Winning Post and a reserved table for the day.