

Newbury Racecourse

SAMPLE MENUS & WINE LIST

For a more detailed list of menus and other food options please visit our website www.newbury-racecourse.co.uk or to discuss a specific requirement, please call our Events team on **01635 40015** or email events@newbury-racecourse.co.uk



Sample Menus

BUFFETS

Finger Buffets

Finger Buffet I featured in the Delegate Rate **£24.00**
per person

Selection of Homemade Sandwiches:
Mature Farm Cheddar with Chunky Branston Pickle

Berkshire Ham with Wholegrain Mustard Mayonnaise

Flaked Poached Salmon with Dill Mayonnaise

Egg Mayonnaise with Mustard Cress

Selection of Homemade Wraps:
Coronation Chicken & Mixed Leaves

Houmous, Red Pepper & Spinach Leaves

Crayfish & Rocket

Chicken and Bacon Pie topped with
Dauphinoise Potatoes

Lamb and Chorizo Koftas with Mint Yoghurt Dip

Goujons of Lemon Sole with lemon and Parsley Aioli

Vegetable Spring Rolls with Hoi Sin Dipping Sauce

Spinach Pakoras with Mango Chutney

Wild Rocket and Red Chard
New Potatoes and Spring Onion

Selection of Mini Tea Cakes

Hot Fork Buffets

Finger Buffet II featured in the Royal Box Delegate Rate **£26.00**
per person

Steak and Kidney Deep Pastry Pie with herb mash
and red onion gravy

Char Grilled Tuna with Green Bean Nicoise

Roast Pumpkin and Sweet Potato Hot Pot

New Potatoes
Braised Red Cabbage with Apple and Cinnamon
Winter Leaf Salad

Dark Chocolate Tart with Clotted Cream

*N.B. We have a wide range of menus including international cuisines,
please ask for further menu options.*



DINNER SELECTION

A range of pre-dinner canapés is available to choose from. You then select a dish from each course to create your dinner menu. Sample selection below:

Starter		Main	
Roasted butternut squash and cinnamon spiced soup	£5.00	Seared scotch beef, smoked goats cheese mash and red wine jus	£24.00
Woodland mushroom soup with truffle oil	£5.40	Pot roasted Berkshire pork belly, braised fennel, dauphinoise potato	£17.50
Baby Berkshire ham hock, parsley and smoked potato	£8.90	Char grilled chicken with lemon-thyme & smoked garlic, spring onion mash	£16.00
A salad of Cornish crab, avocado and golden beetroot	£9.50	Roasted rump of Berkshire lamb with leek rosti and creamed savoy cabbage	£18.00
Smoked salmon with pickled cucumber, caper berries and lemon	£9.00	Roasted Cod with lemon crushed potato and baby spinach	£24.00
Warm tomato tart with roasted hazelnuts and walnut oil V	£7.50	Supreme of seed crusted salmon on wilted rocket, crayfish & dill mash, lemon oil	£18.00
Caramelised red onion and goat's cheese tartlet V	£8.80	Seared tuna with potato and green bean Niçoise	£20.50
Dessert		Stuffed mezluna pasta with sun-blushed tomato and goats cheese V	£16.00
Classic glazed lemon tart with spiced plum compote	£7.50	Roasted pumpkin, butterbean and sweet potato hot pot V	£16.00
Warm pear and almond tart	£7.50		
Vanilla panna cotta with blueberry biscotti	£7.50		
Chocolate terrine with white chocolate sauce	£7.50		
Vanilla and poppy seed baked cheesecake	£7.50		

THE ROYAL BOX

Spend an evening in the comfort of the famous Royal Box at Newbury Racecourse. Now restored back to its former glory and enjoyed by every reigning monarch since King Edward VII paid his first visit in 1907.

Your evening begins with a Champagne reception, as you relax amongst the luxury surroundings a talk is given about the Racecourse, its history and tales of the course. A four-course meal awaits you, complete with selected wines and late bottled vintage port. The table is laid with our fine china and decorated with flowers and menu cards.

Champagne Reception

Berry Bros. & Rudd United Kingdom Cuvée, Grand Cru
Pre-dinner Canapés

Sample Menu
Pressé of Organic Smoked Salmon & Brown Shrimp
Crab & Coriander Salsa with Lemon & Rapeseed Oil Dressing

Rare Roast Sirloin of British Beef
Comfit Fondant Potato, Rosemary Glazed Parsnips
Baby Carrots, Horseradish Yorkshire Puddings

Vanilla Panna cotta
Wild Hedgerow Berry Compote
Shortbread Biscuit

Selection of English Farmhouse Cheese
Quince Jelly and Plum Chutney

Berry Bros. & Rudd LBV. Port

*Freshly Brewed Coffee, Selection of Teas and Popping
Candy Truffles*

Wines
Petit Chablis, Domaine Séguinot-Bordet
Fleurie Les Moriers, Domaine Michel Chignard

Still & Sparkling Mineral Water

Package cost: **£125.00** per person (*Minimum 20 - maximum 50*)

Package includes: Two glasses of Berry Bros. & Rudd Champagne per person, half bottle of wine per person, half bottle of mineral water per person, one glass of port per person, four course set menu including pre-ordered vegetarian option, group talk, room hire of the Royal Box from 7.00pm until 11.00pm, table flowers, menu cards and name cards per person.

CHAMPAGNE & WINE LIST

Champagne

Gaston Chiquet	£27.00
Berry Bros. & Rudd United Kingdom Cuvée, Grand Cru	£30.00
Moët & Chandon	£36.00
Rosé Champagne Marguet Rosé	£35.00

White Wine

Berrys' House White, Jean-Luc Terrier <i>Medium-bodied. Predominantly chardonnay from the south of France.</i>	£13.00
Muscadet de Sèvre et Maine, Château du Cléray <i>Light and fresh. Very dry, mineral, perfect with shellfish.</i>	£15.00
Berrys' Pinot Grigio delle Venezia, Necotium <i>Medium-bodied. Popular, adaptable, easy-drinking style.</i>	£17.00
Berrys' California Chardonnay, Monterey <i>Full-bodied. Generous and gently oaky.</i>	£19.50
Petit Chablis, Domaine Séguinot-Bordet <i>Medium-bodied, very dry. Classic, flinty style.</i>	£22.00
Berrys' New Zealand Sauvignon, Seifried Estate, Nelson <i>Medium-bodied, fruity. Very aromatic, lively and fresh.</i>	£26.00
Sancerre, Domaine les Renardières <i>Medium-bodied and fruity. Dry, stoney and intense.</i>	£24.00
Pouilly Fuissé Vieilles Vignes, Domaine Gerbeaux <i>Full-bodied. Rich, flavoursome and savoury.</i>	£28.00
Chablis-Vaillons 1er Cru, Domaine Séguinot-Bordet <i>Full-bodied. Spicy, smoky and beautifully balanced.</i>	£32.00



Red Wine

Berrys' House Red, Jean-Luc Terrier
Medium-bodied. A juicy merlot-based wine from the south of France

£13.00

Berrys' Good Ordinary Claret,
Dourthe
Medium-bodied. Classic spicy and cedary claret

£16.00

Pulenta La Flor Malbec, Mendoza
Full-bodied. Rich, earthy style with sweet oaky undertones

£17.50

Côtes-du-Rhône Fruits des Galets,
Domaine Chapoton
Medium-bodied. Discreet, harmonious savoury fruits

£19.00

Tantalus Shiraz /Cabernet, Elderton
Estate, Barossa
Medium-bodied. Generous, sunny and mouth-filling flavours

£20.00

Avila Merlot, Santa Barbara
Full-bodied. Abundant ripe plummy fruit and smooth, soft tannins

£23.00

Fleurie Les Moriers, Domaine Michel
Chignard
Light-bodied. The accent is on the fruit, with an easy, smooth palate

£26.00

Château de Fonbel, Grand Cru St
Emilion
Full-bodied. Poised and refined, from the same stable as Ch. Ausone

£32.00

Château Batailley, 5ème Cru Classé,
Pauillac
Full-bodied. Aristocratic claret, beautifully balanced

£42.00

Port

Berrys' Late Bottled Vintage, Quinta
do Noval
Full-bodied. Rich, spicy and sweet.

£27.50

PRICES ARE PER BOTTLE & EXCLUSIVE OF VAT AT THE RULING RATE

All wines are offered subject to availability

Follow on vintages may be offered

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