

# Kempton Park


RACECOURSE

## VIP FORK BUFFET

### SPRING/SUMMER 2025

#### SERVED HOT

British Chicken Arrabiata | Seared courgette | Capsicum & green beans | Spicy tomato & basil sauce (Ngci) 303 Kcal. Per 100g Serving  0.3 kg CO<sub>2</sub>e

Rosemary crusted British cauliflower | Seared courgette | Capsicum & green beans | Spicy tomato & basil sauce (Ngci/Ve) 159 Kcal. Per 100g Serving  0.3 kg CO<sub>2</sub>e

Garlic & herb Parmentier potato (Ngci/Ve) 86 Kcal. Per 50g Serving  0.1 kg CO<sub>2</sub>e


#### SERVED COLD


Baby Gem Lettuce Cup of Prawn Marie Rose (NGCI) 106 Kcal.  0.9 kg CO<sub>2</sub>e

Baby Gem Lettuce Cup of Cheese & Spring Onion (NGCI/V) 107 Kcal.  0.3 kg CO<sub>2</sub>e

Vegetable Crudites | Red Pepper Houmous (NGCI/VE) 77 Kcal. Per 50g Serving  0.4 kg CO<sub>2</sub>e

Marinated Mozzarella & Parma Ham Bruschetta 133 Kcal.

Basil & Macerated Tomato Bruschetta (VE) 58 Kcal  0.4 kg CO<sub>2</sub>e

Baked Penny Loafs with Salted Butter (V) 226 Kcal Per 100g  0.5 kg CO<sub>2</sub>e

#### DESSERT

Baked Vanilla & Forest Fruit Cheesecake (V) Kcal 320  0.5 kg CO<sub>2</sub>e

Pouring Cream & Seasonal Fruit (V) 75 Kcal.  0.1 kg CO<sub>2</sub>e

#### KEMPTON PARK CHEESEBOARD

#### TEA AND COFFEE

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like to know any more information on allergens in our food and drink, please ask a member of the catering team. Please note, our menus are samples only and they are subject to change due to supply or delivery issues.