

Sandown Park

RACECOURSE

PREMIER LOUNGE

STARTER

Smoked mackerel tian | Crème fraiche | Pickled red cabbage | Micro coriander | Cucumber caviar | Mango gel | Salt emmer croute

Heritage Inca tomato and burrata salad | Rosemary and garlic croutons | Spiced gazpacho gel | Lovage flowers | Crisp balsamic flakes (V)

MAIN COURSE

British supreme of chicken | Sage | Parma ham | Dauphinoise potato | Purple sprouting broccoli | Sauteed fine beans | Sun blush tomato and oregano sauce

Butternut squash filled with seasonal vegetables | Crispy sage | Dauphinoise potato | Purple sprouting broccoli | Sauteed fine beans | Sun blush tomato and oregano sauce (GF V)

DESSERT

Raspberry and white chocolate baked oat crumb cheesecake | Whipped Sicilian lemon cream | Passion fruit macarons

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.