

# STARTING ORDERS

AT THE GRANDSTAND

## Tandoori Chicken

Mildly spiced boneless chicken breast with a salsa of sliced peppers, red onion and coriander and dressed with a mint yoghurt dressing

## Home-made Leek and Potato Soup (v)

Comfort eating at its best, a blend of tender leeks and potatoes finished with cream and served with a chunk of white bloomer

## Sautéed Creamy Mushrooms (v)

Sautéed button mushrooms cooked in a creamy stilton sauce, sat on garlic bread and garnished with spring onion

## Ardennes Pâté

Delicious rich Pâté, accompanied by a caramelised red onion chutney, a chunk of white bloomer and served with a lambs leaf garnish

## A taste of the Sea

Two dishes in one, succulent North Atlantic prawns resting on crisp iceberg lettuce and drizzled with Marie-Rose sauce sat alongside luxurious smoked Scottish salmon accompanied by sliced bloomer

**£3.00 supplement per person.**

# ON THE STRAIGHT

AT THE GRANDSTAND

## STEAKHOUSE

STEAK HIGH

Choose your Steakhouse quality

**Prime Sirloin - £6.50 supplement**

**Prime Sirloin and Baby rack of BBQ Ribs - £9.00 supplement**

**Rib Eye - £6.50 supplement**

**Rib Eye Steak and Baby rack of BBQ Ribs - £9.00**

**Turn your steak into a Surf and Turf, 5 pieces of Wholetail Scampi for £2.50**

Add peppercorn sauce or garlic herb butter. Presented with chunky chips, button mushrooms, peas and grilled tomato.

## Additional Side Orders

Extra portion of chunky chips - £2.50

Onion Rings - £2.50

Garlic Bread - £2.50

## Smokey BBQ Pork Ribs

Slow roasted cooked until tender pork ribs, marinated with BBQ seasonings accompanied by skinny fries, corn on the cob, coleslaw and extra bbq sauce.

Wet wipe included!

## Fish and Chips

Freshly battered cod with chunky chips and served with mushy peas and homemade tartare sauce on the side

## Leek and Fondue Tart (v)

Butter rich shortcrust pastry case filled with creamy leek and Cheddar cheese sauce. Served with mashed potatoes and roasted vegetables

## Gourmet Beef Burger

Prime grilled minced beef in a glazed Brioche bun and topped with melted Monterrey Jack cheese, red onion, tomato and little gem lettuce.

Served with chips, slaw and a Cajun mayonnaise dipping sauce.

## Home-made Chicken en Croute

Chicken breast filled with sage and onion cooked in crisp puff pastry accompanied by creamy mashed potatoes, roasted seasonal vegetables and served with a red wine gravy

# FINAL STRETCH

AT THE GRANDSTAND

## Vanilla Cheesecake

New York style baked cheesecake with a fresh strawberry compote and sprinkled with chopped pistachio nuts

## Cheese Plate (v) £2.50 supplement

Mature cheddar, red Leicester and Stilton cheeses accompanied by biscuits, English fruit and ale chutney, celery and grapes

## Chocolate Fudge Cake (v)

Chocolate sponge layered between chocolate fudge served with Chantilly cream and more chocolate sauce

## Sticky Toffee Pudding (v)

A traditional old school style pudding evoking memories of childhood with creamy custard served on the side

## SUNDAE BEST

### Chocolate Oreo Sundae

Our see you through 'till Monday Sundae is an absolute must

Lashings of chocolate and vanilla ice creams, toffee sauce, chocolate Oreo bits and whipped Chantilly cream.

**£3.50 supplement**

## THE FINISH

**Freshly Brewed Tea and Coffee  
£1.75 per cup**

(v) Suitable for Ovo lacto vegetarians. Some of our dishes may contain nuts or nut derivatives and for a full list of allergens for any particular dish please ask your server to which dishes are suitable for your safe dining  
Menu is subject to availability and may change without prior notice

