

Trackside Restaurant – Valentines Menu

STARTERS

Butternut Squash Soup With A Swirl of Fresh Cream and Fresh Parsley **V**
Served With a Crusty Roll and butter

Tangy Barbecue Chicken Wings
Served with a Leaf Salad and a Creamy Ranch Dressing

Dusted Salt and Pepper Calamari
Nestled on a Bed of Roquette Leaves with a Garlic Aioli Dressing

Tomato Salad with Goats Curd On Toasted Garlic Rubbed Ciabatta **V**
Served on a Bed of Colourful Leaves and Drizzled with a Basil Oil

MAINS

Searched Chicken Fillet **GF**
Pan Fried with Onions and Mushrooms in a White Wine Cream Sauce, Tender Stem Broccoli, Roasted Root Vegetables and Rosemary Potatoes

Slow Braised Beef with Garlic, Olives and Oregano **GF**
Served in a Red Wine Tomato and Parsley Ragu with Tender Stem Broccoli, Roasted Root Vegetables and Rosemary Parmentier Potatoes

Porcini Mushroom Ravioli with Herb Oil
Served in a White Wine and Parsley Cream Sauce, Parmesan Shavings and Tender Stem Broccoli

Sweet Potato and Chickpea Loaf **V**
Served with Potatoes and Seasonal Vegetables

ON THE SIDE

Seasoned fries **C** **V** 839 kcal £2.95 **Seasoned Wedges** **C** **V** 776 kcal £3.50

Garlic Bread **V** 328 kcal £2.95 **Onion Rings** **V** 673 kcal £2.95

DESSERTS

Light and Fluffy Treacle Sponge Pudding **V**
Served with a Warm Vanilla Infused Creamy Custard

Indulgent Salted Caramel and Chocolate Tart **V**
Drizzled with a Rich Belgian Chocolate Sauce and Meringue Pieces

Creamy, Tangy Lemon Cheesecake **V**
Accompanied by a Sicilian Lemon Drizzle and Chantilly Cream

Please inform your server if you have any food allergies, intolerances or dietary requirements.

Data is obtained from our approved suppliers. As with any catering establishment there is always the potential for cross contamination to occur. Whilst we endeavour to prevent this as far as possible, the nature of allergens means we cannot fully guarantee that cross contamination has not occurred.

C - Please note these products may be contaminated as they are cooked in a multi-use fryer.

All calories shown are representative per portion. Adults need around 2000 kcal a day.