

PRIVATE EVENTS



EVENTS PACKAGE 1

SHARING PLATES

Dynamite fried chicken, chili & lemon aioli **GF**

Coconut tiger prawns, XO mayo **GF**

Seasonal wild mushroom, spring onion and black truffle croquettes **VG GF**

Tuna Tataki, sushi grade tuna, pickled ginger, ponzu and wasabi **GF**

FLATBREADS

Grilled Courgette, red pepper & aubergine, plant based cheese **VG**

Triple pepperoni w tomato & mozzarella

Prawn, squid, fennel, crispy capers, tomato & mozzarella

TACOS

Wild miso mushrooms, roast romanesco, lime pickle, peanuts, dhukka & chili oil **VG N**

Jerk Chicken, Jamaican spiced chicken, pineapple & mango salsa with puffed rice

Chilli Cornish white crab, Mango, lemon, coconut, kimchi, coriander

PRICE PER PERSON

£49

EVENTS PACKAGE 2

SHARING PLATES

Spanish Seabass Ceviche with Tobiko caviar, radish, pink grapefruit, coriander served in individual ramekins **GF**

Korean Gochujang Cauliflower Wings, spring onion, chimichurri **VG**

Seasonal wild mushroom, spring onion and black truffle croquettes **GF**

Chinese style slow cooked pork belly bites with ketjap manis and toasted sesame **GF**

Tuna Tataki, sushi grade tuna, pickled ginger, ponzu and wasabi **GF**

FLATBREADS

Grilled Courgette, red pepper & aubergine, plant based cheese **VG**

Confit Duck, hoisin & plum sauce, chillies, spring onion with cucumber ribbons

Triple pepperoni w tomato & mozzarella

TACOS

Wild miso mushrooms, roast romanesco, lime pickle, peanuts, dhukka & chili oil **VG N**

Korean BBQ beef, smoked corn kernels with mirin cured mouli and carrots

Tuna Tataki, sushi grade tuna, pickled ginger, ponzu and wasabi **GF**

PRICE PER PERSON

£65

V VEGETARIAN | **VG** VEGAN | **GF** GLUTEN FREE | **N** NUTS

Vegan and Gluten Free alternatives are available, please notify us at booking. Please make the team aware at the time of booking of any food allergies or intolerances.

Gluten and other allergens are used in our kitchen and traces may be present in all dishes. VAT is added at the current rate and a 12.5% discretionary service charge will be added to your bill. Racing not included in package price.

ADD-ONS

FOOD

Seafood Tower

Fresh seafood including lobster, prawns & Irish oysters, kiln smoked salmon & Spanish anchovies (serves 10-15)

£325

Chateaubriand

Aged fillet of beef, vine cherry tomatoes, grilled portobello mushrooms with straw potatoes and sauce Charon (serves 10-15)

£300

Great British Cheese Selection

Aged cheddar, organic cheeses, truffle honey, piccalilli, chilli jam with flatbread and toast crisps (serves 10-15)

£250

English Charcuterie Collection

Artisan meats from Dorset, duck liver parfait, wild mushroom rillettes, pickles and black garlic flatbread (serves 10-15)

£250

Petit Fours Tower

Raspberry Chantilly filled meringues, Dark chocolate & edible gold truffles with flavoured macaroons

£6pp

Aged Beef Tartare

Beef Tartare, wasabi, ponzu, pickled ginger, confit egg yolk in a crisp prawn cracker (serves 2)

£8.5

Confit Black Garlic Flatbread **vg**

Served with 3 or 5 dips (serves 2)

£8.5/12

Padron Peppers

Mojo Rojo, blistered green peppers with roast red pepper and confit tomato sauce **vg** (serves 2)

£8

King Prawn & Crab Croquetas

Mango, chilli and coriander dipping sauce **GF** (serves 2)

£12

DRINK

House Drinks Token (4 drinks)

Beer, Wine & Soft Drinks

£25pp

Premium Drinks Token (4 drinks)

House Beer, Wine, Spirit and Mixer, Selected Cocktails & Soft Drinks

£55pp

Bottomless 2 hour Package 01

Beer, Wine & Soft Drinks

£50pp

Bottomless 2 hour Package 02

Beer, Wine, Prosecco, Spirits & Soft Drinks

£70pp

Bottomless 2 hour Package 03

Beer, Wine, Prosecco, Ferrari Trento, Spirits, Selected Cocktails & Soft Drinks

£100pp

Prosecco Reception

£8.5pp

Champagne (Ferrari Trento) Reception

£13pp

Champagne Cocktail Reception

£17pp

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