



Conference Menu's 2025 Newbury Racecourse

Breakfast

Breakfast rolls - £6.80

Bacon bap, sausage bap, or egg roll

Pastries - £5.80

Selection of warm viennoiserie's.

Premier breakfast rolls – £8.50

Carved bacon, sausage and hash brown in a soft batch roll
Free range egg omelette and roasted heirloom tomato in a soft roll
Smashed avocado and poached egg served on a toasted bagel

Full Breakfast - £14.00

Grilled back bacon
Pork sausages (vegetarian alternative available)
Hash browns
Scrambled or fried eggs
Baked beans
Grilled tomatoes
White / Brown toast with butter

Healthy Breakfast - £17.50

Lean grilled bacon loin
Butternut squash and mixed bean cassoulet
Baked heirloom cherry tomatoes
Wilted spinach with shallot brunoise
Egg white and pimento frittata

Premier Breakfast - £20.50

Roasted & carved smoked bacon loin
Scrambled free range eggs
Local outdoor reared Cumberland sausage rings
Grilled thyme spiked heritage tomatoes
Bean and tomato ragout
Potato, wild sage & pancetta rosti croquettes
Clarified butter sautéed Portobello mushrooms
grilled boudin-noir or boudin-bla

Daily Delegate Rate

Customer set menu - £68.00

A dedicated event manager to assist with the planning of your event

Complimentary parking

Complimentary WiFi for all delegates

Arrival tea & coffee with pastries

Mid morning tea & coffee with sweet treat

Lunch – See options below

Afternoon tea & coffee with sweet treat

Glass of juice

Half a bottle of mineral water

Conference mints

Set menu A

Selection of hand-crafted sandwiches

(VG/GF/DF to be made available)

Hunters chicken kebabs with a BBQ glaze, warm cheese sauce and crispy bacon lardons

(Quorn 'chicken alternative to be made available)

Sustainable fish goujons with salt & vinegar seasoning and traditional tartare

Traditional hand crimped pork & apple sausage rolls with HP brown sauce

(Vegan sausage roll alternative to be made available)

Barbers cheddar, onion and heirloom cherry tomato gluten free tartlets **(V GF)**

Roasted new potatoes with a roasted garlic mayo **(V GF)**

Dessert - Selection of bite size tray bakes

Set menu B

Selection of Hand-crafted sandwiches

(Vegan/GF/DF to be made available)

Steak and ale mini pies **(GF)**

Spiced cauliflower mini pies **(GF)**

Chinese dim sum and gyoza's with teriyaki and hoi sin dips

Smashed falafel sliders, with red pepper hummus and sweet chilli, coriander glaze **(VG)**

Homemade corn nachos with guacamole, soured cream, salsa and jalapenos **(V)**

Dessert - Selection of bite size tray bakes

Daily Delegate Rate

Customer selection menu - £68.00

Protein

Please choose 2 items

- Hunters chicken skewers
- Lamb koftas with coriander dressing
- Basil pesto chicken thighs
- Plant based 'meat balls' arrabbiata (VG)
- Sweet chilli and coriander falafels (VG)
- Vegetable gyozas and spring rolls with soy teriyaki (V)
- Barbers cheddar, onion and heirloom cherry tomato tartlets (V/GF)

Salads

Please choose 4 items

- Garden leaves with heritage tomatoes, cucumber and pickled red onions (VG)
- Penne pasta with fire roasted peppers, bocachini and pesto dressing (VG)
- Moroccan spiced cous cous (VG)
- Orzo salad with sun blushed tomatoes and chorizo
- Chickpea, courgette and vegan feta salad (VG)
- Red cabbage coleslaw (VG)
- Traditional Caeser, with pecorino cheese, croutons and anchovies
- Roasted cauliflower with wilted spinach, cherry tomatoes and lilliput capers (VG)

Potato side

Please choose 1 item

- Roasted new potatoes with sea salt and rosemary (VG)
- Patatas bravas, with spicy tomato sauce and saffron aioli (VG)
- Traditional jacket potatoes with flavoured butters (V)
- Sweet potato fries with roasted garlic mayonnaise and snipped chives (V)

Something sweet

Selection of seasonal fruits and traybakes

Street food menu - £68.00

Pick 3 themes and 1 dessert

Americana

Loaded hot dog served plain with mustard and/or ketchup and a selection of toppings...

Pulled BBQ pork | 12hr bourbon brisket | chilli & nacho crumb | French onions

Dietary Alternative

A duo of plant-based sliders on a warm batch roll

One with smoked tomato relish and lettuce, topped with vegan cheddar, and the other served with an avocado and chilli salsa

Mac Party

Macaroni and cheese, served with a selection of toppings...

Pulled BBQ pork & smoked cheddar | crispy bacon & onions |

Plant-based chipotle mince with nacho crumb

The Mexican

Corn tacos filled with a choice of beef chilli con carne, or plant-based chilli sin carne finished with shredded lettuce and tomato & chilli salsa with chopped coriander

Dietary Alternative

3 bean chilli and Cajun rice chimichangas topped with spicy tomato salsa and a lime & coriander dressing

The Greek

Traditional wrapped gyro's served in a warm flat bread with Greek salad and a choice of...

Spiced lamb kofta's | roasted chicken shish |

Plant-based kofta and bell pepper kebabs

Finished with pickled onions, chilli siracha sauce or roasted garlic mayonnaise

The Vegan

A choice of 2 Vegan buddha bowls...

Roasted sweet potato and chickpea with wilted kale, 3 step tahini sauce and picked garden herbs (VG)

Warm 'many grains' salad with sautéed edamame beans, carrot ribbons, falafel and finished with a lime & coriander dressing (VG)

Dessert choices

Option 1 - Loaded cakes

Dressed cupcakes & loaded doughnuts finished with a choice of...

Fudge pieces | chocolate brownie chunks | fresh seasonal berries | chocolate shavings | biscotti crumb | marshmallows | cinnamon crumble

Option 2 – Crumble station

Step 1) Choose your base

Stewed cinnamon apple | rhubarb compote | vanilla braised pear

Step 2) Add your toppings

Fresh seasonal berries | fudge pieces | cookie dough chunks | marshmallow

Step 3) Add a Sauce

Salted caramel | Belgium chocolate | fruit coulis | flavoured syrups

Step 4) Finish with

Warm oat crumble topping and your choice of traditional English custard and/or pouring cream

Standard BBQ Menu - £47.00

MAIN

Grilled Cumberland sausage and crispy shallots served in a brioche roll

6oz grilled beef burger served in a brioche bun with cheese slices

Hickory smoked BBQ chicken thighs, with garlic ranch dressing

'Moving mountains' plant-based burger with
roasted peppers and guacamole in a vegan roll (VG)

SALADS

Pasta salad with roasted red pepper, pickled carrot & blistered tomato

New potato salad with spring onion, chives, shallots and vinaigrette dressing (VG)

Mixed Salad with spring onion, grated carrot, cucumber, radish and cherry tomatoes (VG)

DESSERT

Dark chocolate truffle torte with raspberry gel and white chocolate shavings

Glazed plant-based lemon tart with citrus curd and lime scented soya Chantilly (VG)

Premier BBQ Menu – £52.00

MAIN

Spiced lamb rump kebabs with a pomegranate and coriander dressing with charred flat breads

60z seared Berkshire farmed rib eye steaks with a salsa verde dressing

Bone in pork chop with Bramley apple butter

Citrus marinated tiger prawns finished with a lime and cilantro glaze

Smashed falafel burgers served in artisan rolls
with red pepper hummus and sweet chilli glaze (VG)

SALADS

Caeser salad with crisp cos lettuce, charred baby gem, shaved pecorino cheese and marinated anchovies

Warm potato salad with saffron, shaved fennel, lilliput capers and wholegrain mustard and cider vinegar dressing (VG)

Israeli giant cous cous salad with fire roasted pimento peppers, marinated chickpeas, salt baked squash wedges and a harissa & baby coriander vinaigrette (VG)

Heritage tomato, with buffalo mozzarella, dressed rocket,
basil pesto dressing and torn basil leaves

DESSERT

Plant-based chocolate millionaire tart with salted caramel sauce and whipped vanilla bean soya Chantilly (VG)

Strawberry and clotted cream cheesecake with macerated strawberries, Pimm's syrup and white chocolate shavings

Banqueting Menu - £68.00

Please select one starter, main and dessert

Starters

Pressed coronation chicken terrine, topped with an onion bhaji crumb, compressed mango and pickled shallot salsa, garlic and coriander naan bread crisps finished with coriander shoots

Oak cured chalk stream trout, compressed pickled cucumber sat on a malted loaf croute with lemon butter, finished with iced sea lettuce, dill fronds and borage flowers

Mushroom arancini with a beetroot ketchup and a salad of beetroot, pickled white beech mushroom and a parmesan set foam (V)

Allotment garden leek, fennel and tarragon soup, finished with a baked bread croute dressed in whipped goats' cheese, rosemary leaves and wild edible flowers (V)

Plant-based baba ghanoush and harissa terrine with chickpea and pomegranate salsa, pitta bread shards, ras el hanout perfumed cream and coriander shoots (VG)

Mains

Garden pea & mint tortelloni, broad bean beurre blanc, salsa verde, haricot beans, parmesan tuille, and finished with affilia (V)

Roasted sustainable cod, plum tomato and seafood bouillabaisse with brown shrimp and mussels saffron braised saffron fondant, samphire and kalettes

Roasted chicken supreme, dauphinoise potato, buttered haricot vert, Tenderstem broccoli with sage & thyme chicken jus

Herb stuffed porchetta, grilled Tenderstem, heritage carrot, wholegrain mustard potato puree and apple butter and cider sauce

Marinated rump of lamb, pressed keema Bombay aloo, spiced saag, onion bhaji, lentil dhal, masala sauce, finished with micro coriander and poppadom shard

Berkshire farmed sirloin of beef, vanilla parsnip puree, Tenderstem broccoli, dressed sous vide carrot, confit garlic and thyme roasted fondant finished with a beef reduction

Desserts

Chocolate marquise, winter berry rippled whipped soya cream, seasonal woodland berries, & candied baby thyme (VG)

Glazed lemon tartlet, raspberries, lemon gel with meringue pearls

Baked Madagascan vanilla cheesecake salted caramel sauce, cookie dough soil & English fudge

Glazed apple sphere with cinnamon mouse, bramley apple gel centre, served with toffee apple compote, calvados anglaise and honey crumble

Banana bread and butter pudding served with caramel scented anglaise and candied banana praline crumb

Charity menu - £57.00

Please select one starter, main and dessert

STARTER

Barbers vintage cheddar and red onion tart, micro garden salad and spiced Bramley apple jelly (V)

Tomato and basil soup with pesto dressing and ciabatta croutons (V)

Scottish salmon fish cakes with a dill and caper tartar, picked rocket leaves and a lemon and samphire dressing

MAIN

Roasted free range chicken breast, Tenderstem broccoli, roasted chantonay carrot, dauphinoise potatoes sauce Forestier with confit garlic

Outdoor reared Cumberland sausage ring on bubble and squeak style mash with garden pea's and a rich caramelised onion gravy

Slow braised featherblade of Berkshire beef, horseradish mash, roasted vegetables, glazed shallots and rich bourguignon sauce

Fresh potato gnocchi served in a white wine sauce with spinach and sun blush tomatoes (V)

DESSERT

Dark chocolate truffle torte with raspberry gel and white chocolate shavings (GF)

Glazed plant-based lemon tart with citrus curd and lime scented soya Chantilly (VG)

Sticky toffee pudding with rich toffee sauce and English custard