

The Easter Meeting

MONDAY 21ST APRIL 2025

STARTER

SMOKED SALMON PRAWN COCKTAIL

in a spiced Marie Rose sauce, served with little gem lettuce

CREAMY HUMMUS & SPRING CRUDITIES

with dukkah spice and warm flatbread (Ve)

MAIN

GARLIC & LEMON SUPREME OF CHICKEN

with gratin potatoes, bacon-infused spring cabbage, tenderstem broccoli and thyme gravy

THAI GREEN VEGETABLE CURRY

with pilau rice, mini poppadoms and mango chutney (Ve)

DESSERT

VEGAN LEMON & BLUEBERRY CHEESECAKE

with a forest fruit compote (Ve)

CHEESE

SELECTION OF ENGLISH & FRENCH CHEESE

served with Jersey black butter chutney, grapes, celery and assorted crackers

£59.95

Please note this does not include race club entry fee (£30)



END YOUR RACE DAY ON A
HIGH NOTE!

JOIN US AT THE BAR FOR
LIVE ENTERTAINMENT

FEATURING: **NIC DINNIE**

5pm - 7pm

The Jersey Guineas

SUNDAY 11TH MAY 2025

STARTER

PISTACHIO & APRICOT HAM HOCK TERRINE

with apple gel, sea salt crostini and smooth piccalilli

MIXED BEETS & APPLE SALAD

with creamy yoghurt, candied walnuts, herb salad and
salsa verde (Ve)

MAIN

24 DAYS AGED ROAST BEEF

served medium rare with Yorkshire pudding, garlic &
thyme infused roast potatoes, roasted seasonal veg,
buttered greens and a red wine Demi-glacé

BUTTERNUT & LENTIL WELLINGTON

with a cucumber and mint raita, and glazed carrots and
parsnips (Ve)

DESSERT

DARK CHOCOLATE & RASPBERRY TART

finished with a raspberry gel (Ve)

CHEESE

SELECTION OF ENGLISH & FRENCH CHEESE

served with Jersey black butter chutney, grapes, celery
and assorted crackers

£59.95

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END YOUR RACE DAY ON A
HIGH NOTE!

JOIN US AT THE BAR FOR
LIVE ENTERTAINMENT

FEATURING: **BEAU WAUGH**

5pm - 7pm

The Warwick Vase

SATURDAY 24TH MAY 2025

STARTER

SEARED BEEF TATAKI

with Japanese seaweed salad, truffle citrus and soy dressing, toasted seeds and crispy onions

PEAR, WALNUT & BLUE CHEESE TART

with fig and honey dressing (*Ve*)

MAIN

ROASTED PORK TENDERLOIN

served with gratin potatoes, smoked apple ketchup, Chantenay carrots and tenderstem broccoli with a thyme jus

SPICY SPINACH, POTATO & COCONUT SAAG ALOO

served with soya yoghurt and tenderstem broccoli (*Ve*)

DESSERT

NEW YORK VANILLA CHEESECAKE

finished with fresh strawberries & mint salad (*Ve*)

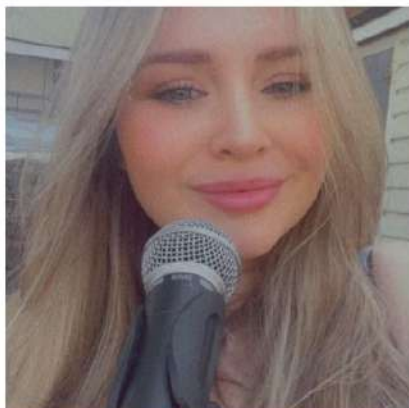
CHEESE

SELECTION OF ENGLISH & FRENCH CHEESE

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END YOUR RACE DAY ON A
HIGH NOTE!

JOIN US AT THE BAR FOR
LIVE ENTERTAINMENT

FEATURING: KACEY GODFREY

5pm - 7pm

The Jersey St. Leger

FRIDAY 13TH JUNE 2025

STARTER

ANTIPASTO PLATTER

Parma ham, Milano salami, Spanish chorizo, pastrami and grilled veg, with parmesan, mixed olives, rocket and breadsticks

VEGAN ANTIPASTO

Hummus, artichoke and grilled veg with mixed olives, vegan Parmesan, rocket, salsa verde and breadsticks (Ve)

MAIN

PAN-FRIED SALMON FILLET

served with buttered Jersey Royals, asparagus and tenderstem broccoli, with a lemon & chive butter sauce

SMOKEY MUSHROOM & WALNUT STUFFED PORTOBELLO

served with wilted spinach, vegan cream cheese, aged balsamic dressing and topped with herb oil (Ve)

DESSERT

RED VELVET & WHITE CHOCOLATE CAKE

served with Chantilly cream and fresh raspberries (Ve)

CHEESE

SELECTION OF ENGLISH & FRENCH CHEESE

served with Jersey black butter chutney, grapes, celery and assorted crackers

£59.95

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END YOUR RACE DAY ON A
HIGH NOTE!

JOIN US AT THE BAR FOR
LIVE ENTERTAINMENT

FEATURING: **NIC DINNIE**

9pm - 11pm

The Mid Summer Evening

FRIDAY 27TH JUNE 2025

STARTER

SMOKED SALMON PRAWN COCKTAIL

with spiced Marie rose sauce and gem lettuce

MOROCCAN COUS COUS

with green asparagus and orange dressing (Ve)

MAIN

ROASTED PORK BELLY

served with gratin potatoes, smoked apple ketchup,
honey roasted carrots and parsnips, tenderstem broccoli
and thyme gravy

THAI GREEN VEGETABLE CURRY

served with pilau rice, mini poppadoms and mango
chutney (Ve)

DESSERT

BLACKCURRANT CRUMBLE

with a forest fruit compote (Ve)(GF)

CHEESE

SELECTION OF ENGLISH & FRENCH CHEESE

served with Jersey black butter chutney, grapes, celery
and assorted crackers

£59.95

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END YOUR RACE DAY ON A
HIGH NOTE!

JOIN US AT THE BAR FOR
LIVE ENTERTAINMENT

FEATURING: **NIC DINNIE**

9pm - 11pm

The July Meeting

FRIDAY 11TH JULY 2025

STARTER

ANTIPASTO PLATTER

Serrano ham, Milano salami, Spanish chorizo, pastrami
and grilled veg, with parmesan, Italian olives, rocket
and breadsticks

VEGAN ANTIPASTO

Hummus, artichoke and grilled veg with mixed olives, vegan
Italian cheese, rocket, salsa verde and breadsticks (Ve)

MAIN

PAN-FRIED SALMON FILLET

served with buttered Jersey Royals, asparagus and
tenderstem broccoli, with a chive and hollandaise sauce

SMOKEY MUSHROOM & WALNUT STUFFED PORTOBELLO

served with wilted spinach, vegan cream cheese, aged
balsamic dressing and topped with herb oil (Ve)

DESSERT

DARK CHOCOLATE BROWNIE

with fresh summer fruit and chocolate sauce (Ve)(GF)

CHEESE

SELECTION OF ENGLISH & FRENCH CHEESE

served with Jersey black butter chutney, grapes, celery
and assorted crackers

£59.95

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END YOUR RACE DAY ON A
HIGH NOTE!

JOIN US AT THE BAR FOR
LIVE ENTERTAINMENT

FEATURING: **BEAU WAUGH**

9pm - 11pm

Derby Day

SUNDAY 27TH JULY 2025

STARTER

SMOKED SALMON PLATE

with pickled shallots, lemon aioli and sea salt crostini
topped with black cracked pepper

CREAMY HUMMUS & SUMMER CRUDITIES

with dukkah spice and warm flatbread (Ve)

MAIN

24 DAYS AGED ROASTED BEEF

served medium rare with roasted Jersey potatoes,
Yorkshire pudding, roasted vegetable and seasonal greens,
topped with red wine gravy and horseradish cream

SPICY SPINACH, POTATO & COCONUT SAAG ALOO

served with soya yoghurt and tenderstem broccoli (Ve)

DESSERT

LEMON & BLUEBERRY CHEESECAKE

finished with a forest fruit compote (Ve)

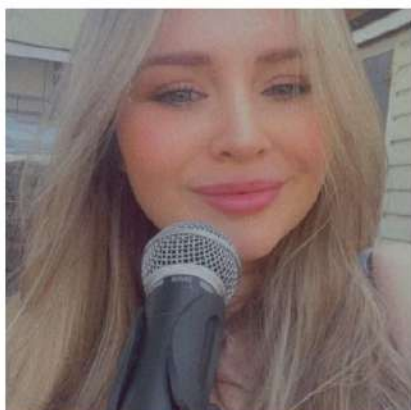
CHEESE

SELECTION OF ENGLISH & FRENCH CHEESE

served with Jersey black butter chutney, grapes, celery
and assorted crackers

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HIGH NOTE!

JOIN US AT THE BAR FOR
LIVE ENTERTAINMENT

FEATURING: KACEY GODFREY

5pm - 7pm

Ladies Day

SUNDAY 10TH AUGUST 2025

STARTER

JERSEY CRAB & PRAWN COCKTAIL

with avruga caviar, pickled radish and Louis dressing

MIXED BEETS & APPLE SALAD

with creamy yoghurt, candied walnuts, herb salad and
salsa verde (Ve)

MAIN

GARLIC & LEMON SUPREME CHICKEN BREAST

served with gratin potatoes, bacon & cabbage,
tenderstem broccoli and thyme gravy

SMOKEY MUSHROOM & WALNUT STUFFED PORTOBELLO

served with wilted spinach, vegan cream cheese, aged
balsamic dressing and topped with herb oil (Ve)

DESSERT

FRESH STRAWBERRIES

finished with Jersey cream (Ve)(GF)

CHEESE

SELECTION OF ENGLISH & FRENCH CHEESE

served with Jersey black butter chutney, grapes, celery
and assorted crackers

£59.95

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END YOUR RACE DAY ON A
HIGH NOTE!

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FEATURING: **NIC DINNIE**

5pm - 7pm

Champions Day

MONDAY 25TH AUGUST 2025

STARTER

SMOKED SALMON & PRAWN ROULADE
with Louis dressing and Sakura mix salad

MOROCCAN COUS COUS
with asparagus and orange dressing (Ve)

MAIN

28 DAYS AGED BEEF FILLET MEDALLIONS
served with gratin potatoes, silky celeriac & truffle
purée, Chantane carrots, tenderstem broccoli and a red
wine and shallot gravy

BUTTERNUT & LENTIL WELLINGTON
served with cucumber raita, glazed carrots and
tenderstem broccoli (Ve)

DESSERT

DARK CHOCOLATE & RASPBERRY TART
finished with raspberry gel and summer fruit compote (Ve)

CHEESE

SELECTION OF ENGLISH & FRENCH CHEESE
served with Jersey black butter chutney, grapes, celery
and assorted crackers

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