



Paddock Restaurant *Boxing Day*

On Arrival

A glass of Bucks Fizz, Prosecco or orange juice

At The Table

Croissants, Danish pastries, muffins, butter and jam



Starters

Platters of cured meat and smoked fish

Parma ham, Mortadella and Salami, tomato and garlic pureé,
smoked salmon, smoked trout and smoked mackerel
with horseradish sauce and bread rolls

Bloody Mary Shot

Espresso sized shot of hot tomato soup

Laced with Smirnoff vodka, Tabasco and Worcestershire sauce (not for under 18's)

Mains

10oz Sirloin Steak

Prime English steak cooked to your liking, served with two fried eggs,
grilled tomato, flat mushroom and chips

Smoked Haddock

Baked smoked haddock, cooked with Mornay sauce
and served with a spinach and potato chowder

Ham, Egg and Chips

Thick slices of honey glazed ham, served with two fried eggs,
black pudding bonbon and tomato chutney

Rack of Lamb

Three bones of prime rosemary and garlic lamb, served with dauphinoise
potato, tender stem broccoli, braised red cabbage and red wine gravy

Halloumi Burger

Sliced breaded halloumi, served in a toasted maize topped bun, filled with red onion marmalade,
picked gherkin and sliced beef tomato, served with coleslaw and seasoned chips



Desserts

Trio of Sorbet

A scoop of mango, lemon and champagne sorbet, topped with sugar soaked pineapple and watermelon pieces

Lemon Tart

A sweet flan case filled with a zesty lemon cold set custard filling, finished with crème Chantilly and raspberries

Chocolate Pudding

Hot chocolate pudding, filled with a chocolate sauce and served with custard or vanilla ice cream

Raspberry Cheesecake

Baked cheesecake with raspberries and white chocolate, served with cream or ice cream

Cheese and Biscuits

A selection of cheeses, served with grapes, celery, fruit chutney and biscuits

To Finish

Selection of tea or coffee
Mini mince pie

