

PADDOCK RESTAURANT

Starters

Tomato and Basil Soup

A smooth soup made from tomatoes and fragrant basil, served with a cheese and onion puff pastry pinwheel

Smoked Salmon and Prawn Terrine

Woodchip smoked salmon mixed with cream cheese, layered with Mediterranean prawns and served with a Bloody Mary tomato chutney and a gluten free toasted croûton

Chipotle Chicken

Chicken thighs marinated and cooked in Chipotle seasoning then shredded and served in a baked tortilla basket, topped with sour cream and crispy onions

Feta and Beetroot

A salad of salty feta, pickled beetroot and chargrilled peppers finished with balsamic dressing

Pork and Apple Terrine

A terrine made of gammon, pork and granny smith apples served with piccalilli and toasted bread

Main Courses

Roast Turkey

Slices of turkey served with roast châteaux potatoes, sprouts with bacon, carrots with a hint of orange, roast parsnip, sage and onion sausage meat stuffing and a pig in blanket, served with gravy

10oz English Sirloin Steak

English Sirloin cooked to your liking served with a tomato and mushroom garnish, with chips or jacket potato and peas or side salad, served with a red wine mushroom sauce on the side

Pan Fried Salmon

Salmon pan fried in butter served with garlic and onion crushed potatoes, tender stem broccoli, green beans and a velouté sauce

Rack of Lamb

Garlic and rosemary seasoned three bone rack of English lamb served with dauphinoise potatoes, tender stem broccoli, braised red cabbage and a red wine sauce

Porchetta

Rolled pork loin stuffed with herbs served with garlic and onion crushed potatoes, roasted vegetables, a hot spiced apple sauce and gravy

Cauliflower and Red Pepper Curry

A sweet and mild coconut curry with cauliflower florets, red peppers and chickpeas, served with onion rice, two onion bhajis and a paratha bread

Add onion rings to any meal for £3.50 extra

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Desserts

Christmas Pudding

A moist pudding served with a choice of brandy butter, brandy sauce or cream

Christmas Yule Log

Chocolate sponge rolled and filled with chocolate cream, finished with whipped Chantilly cream, chocolate sauce and raspberries

St Clements Trifle

Orange segments set in orange and lemon gin jelly, topped with sponge, lemon curd and custard finished with a light orange cream

Sticky Toffee Pudding

A gluten free sponge pudding studded with dates, topped with sticky toffee sauce and served with custard or ice cream

Cheese and Biscuits

Brie, cheddar and Stilton served with biscuits, fruit chutney, celery and grapes
(Gluten free oat cakes available)

**Add a glass of port to your
cheeseboard for £4.00 extra**

To Finish

**Selection of Tea or Coffee
Mini Mince Pie**

Please note any additional tea, coffee or cappuccino will be charged as follows:
Tea - £1.20, Coffee - £1.60

*Merry Christmas from
Romford Greyhound Stadium*