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

Prawn and Lime Cocktail
Peeled Mediterranean prawns served with zesty lime mayonnaise
and a tomato, cucumber, pepper and dill salsa

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,
mixed vegetables and a chervil velouté sauce

Rack of Lamb
Garlic and rosemary seasoned three bone rack of English lamb served with dauphinoise
potatoes, mixed vegetables, braised red cabbage and a red wine sauce

Porchetta
Rolled pork belly stuffed with parsley and garlic, served with creamy
mashed potato, mixed vegetables, a hot spiced apple sauce and gravy

Butternut Squash and Red Pepper Curry
A sweet and mild coconut curry with butternut squash, red peppers
and chickpeas, served with onion rice, two onion bhajis and a paratha bread

Sides

Onion Rings (6 onion rings) £3.50
Garlic Bread (2 slices) £3.00
Bowl of Chips £3.50

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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 £4.20 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