



WINCANTON
A Jockey Club Racecourse

Wedding package

Wincanton Racecourse where possible source local produce and work with local suppliers in the South West

Your menu has been designed for you by our Head Chef Paul Holliday

Soups: £5

Traditional homemade cream of cauliflower soup served with cheese straws, and country bread and butter.

Warming ham hock and pea soup garnished with crispy pancetta, and crème fraîche served with country breads and butter

Spicy leek and parsnip soup, garnished with root vegetable chips, and country breads and butter.,

Starters: £6.50

Mini fish pie served with a seared king prawn and pea puree.

Country ploughman's to include locally sourced meats, and cheese served with pickles and granary bread.

Smoked salmon '3 ways' served on a shard of pickled cucumber and horseradish slaw.

Spinach and wild mushroom risotto croquette served on dressed rocket and red chard.

Crayfish and Atlantic prawn cocktail bound in a lime and dill mayonnaise.

Traditional Char-grilled asparagus and Parma ham served with a poached hens egg and hollandaise sauce.



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Main course: £22.50 (additional £2 for lamb)

Slow braised rib eye of beef, with caramelised onions and pancetta lardons, and a badger ale sauce, served with colcannon potatoes and seasonal vegetables.

Searched Pork tenderloin with caramelised baby apples, with a Somerset cider sauce, served on creamy mashed potatoes and seasonal vegetables.

Roasted Rump of lamb with mint sauce served with roasted chateau potatoes, and seasonal vegetables.

Trio of venison sausages with caramelised shallots and a port wine sauce served on creamy mashed potato and seasonal vegetables.

Roasted breast of chicken stuffed with smoked bacon and wild sage served with dauphinoise potatoes and seasonal vegetables:.

Sweet chilli salmon served with dauphinoise and seasonal vegetables.

Vegetarian course: £18.00

Wild mushroom and roquette risotto, dressed with fresh herbs and a parmesan crisp.

Potato gnocchi in a parsley sauce, sun blushed tomatoes and garnished with a roquette plushe.

Tomato Couscous and feta roulade served with roasted chateau potatoes and seasonal vegetables.

Please note that some of the menu listed above may contain traces of nuts or nut oils or may have been made alongside other products containing nuts. If you have any dietary requirements please inform your box member of staff.



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Dessert course: £6.50

Warm rhubarb and apple crumble tart served with crème anglaise and caramelized baby apples

Belgium chocolate cups with spiced clementine jelly.

A crisp lemon tart with a blackberry meringue

Honey baked crème brûlée served with an apple shortbread

Cheese course: £8.50

A selection of British and Somerset cheeses served with biscuits and a home made chutney

Coffee course

Freshly-brewed filter coffee and a selection of teas will be served either with or at the close of your luncheon as desired