



THE JOCKEY CLUB

Bronze Menu

Starters

Classic Prawn Cocktail

Baby gem lettuce with cucumber and tomato salad served with marie rose sauce

Seasonal Soup

Parsley emulsion with garlic and herb croutons

Parma Ham Salad

Soft goats cheese with pickled beetroot and dressed salad

Mains

Breast of English Chicken

Dauphinoise potato, baked carrot, seasonal green vegetables with merlot and thyme jus

Pan seared Sea Bass Roasted

Mediterranean vegetables and crushed potatoes with a caper butter dressing

Teriyaki Roast Pork Belly

Honey Glazed potatoes, soya bean and ginger puree with Asian slaw

Desserts

Strawberry Cheesecake (VE)

Meringue pearls and strawberry coulis

Coffee Cheesecake Dome (VE)

Shortbread biscuit with cocoa powder

Chocolate Torte (VE)

Chantilly cream and chocolate crumb



THE JOCKEY CLUB

Silver Menu

Starter

Smoked Trout Rillette

Cucumber, potato and dill salad with crispy capers

Pressed Ham Hock Terrine

Pea aioli with a beetroot, cucumber and tomato salsa

Chicken Liver Pate

Pickled cauliflower, piccalilli sauce, balsamic borettane onions served on sourdough toast

Mains

Roast Chalk Stream Trout

Carrot, chickpea and onion salsa, pomme puree and coriander oil

Pan-roasted Chicken Supreme

Roasted parsnip pomme puree, mushroom bourguignon with crispy sage, broccoli and red wine jus

Roast Loin of Pork

Wholegrain mustard mashed potato, braised red cabbage, seasonal green vegetables Apple and cider cream sauce

Desserts

Lemon and Ginger Cheesecake with Limoncello coulis and meringue pearls (VE)

Black forest chocolate bar

Brownie sponge, sour cherry mousse, dark chocolate shavings, cherry crumble (VE)

Sticky toffee pudding (VE)

Caramel sauce and vanilla ice cream



THE JOCKEY CLUB

Gold Menu

Starters

Smoked Chalk Stream Trout

Wholegrain mustard celeriac remoulade and compressed pickled cucumber

Venison Carpaccio

Roast garlic salsa Verde, parmesan emulsion, pickled shallots

Tian of Teriyaki Duck

Oriental slaw and toasted sesame seeds

Mains

Roast Loin of Cambridgeshire Venison

Harlequin gratin potato, celeriac puree, roasted beetroot, panko oyster mushroom, berry jus Surrey hills

Rump of Lamb

Roasted new potatoes, chantenay carrots, seasonal green vegetables with rosemary and red current jus

Roast loin of Cod

Spiced cauliflower puree, wilted seasonal greens mango relish and curried sauce

Desserts

Chocolate cherry torte (VE)

Chocolate mousse with a cherry compote centre cinnamon spiced shortbread crumb and chantilly cream

Biscoff and Miso caramel cheesecake (VE)

Spiced crumb and caramel sauce Tart Tatin (VE) Caramel sauce and ice cream

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like any more information on allergens in the food or drink ask a member of catering staff for the Allergens Information folder. Thank you



THE JOCKEY CLUB

Finger Buffet

Menu One

Luxury filled soft rolls

Harissa marinated Chicken skewers

Bubbly tempura prawn with sweet Chilli dip Halloumi and vegetable skewer (V)

Lamb Kofta, Mint yoghurt

Garlic and herb roast potato chips Aioli dip (VE)

Toasted Tortillas with houmous, carrot, cucumber & pepper crudités(VE)

Assorted mini Desserts

Menu Two

Luxury filled soft rolls

Chicken Shashlik skewers Battered

Fish goujons with tartare sauce

Porcini mushroom arancini (V)

Lamb samosa with mint yoghurt (V)

Garlic and herb roast potato chips Aioli dip (VE)

Toasted Tortillas with houmous, carrot, cucumber & pepper crudités (VE)

Assorted Mini Desserts

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like any more information on allergens in the food or drink ask a member of catering staff for the Allergens Information folder. Thank you.

Hot Fork Buffet
(choose 3 mains and 3 sides)

Mains

Surrey farms Beef lasagna

Homemade Mediterranean vegetable lasagna

Catch of the day Fish and leek pie

Chicken and mushroom pie

Cannelloni and butterbean cassoulet

Highbury farm chicken tikka masala

Blistered bell pepper masala

Sides

Dressed green salad

Plum tomato, mozzarella salad with balsamic vinegar

Garlic bread

Panache of seasonal vegetables garlic and herb parmentier potatoes

Fragrant rice Garlic naan bread

Indian snack selection with mini poppadum's & mango chutney

Desserts

Lemon & ginger cheesecake (VE)

Lotus Cheesecake (VE)

Cold Fork Buffet
(choose 3 mains and 3 sides)

Mains

Chicken Caesar Salad

Dressed romaine lettuce, sun blush tomatoes, anchovies, garlic and rosemary croutons, grated parmesan cheese

Poached Chalk Stream Trout Wholegrain mustard and celeriac remoulade, with a dill and cucumber salad

Mediterranean roasted pepper quiche lovage pesto dressed rocket salad

Sides

Rainbow seasonal slaw

Buffalo mozzarella, heritage tomato and basil penne pasta salad (V)

Seasonal green salad with fresh farmed lettuce, cucumber and green peppers (VE)

Warm new potatoes, garden mint and sea salt butter

Artisan breads

Oils and vinegar

Desserts

Lemon & ginger cheesecake (VE)

Lotus Cheesecake (VE)

THE JOCKEY CLUB

BBQ Menu

Hot Grilled Cumberland Sausage with beery red onions in a baked French baguette

Lemon and Herb Grilled Chicken breast Gherkin mayo in a soft brioche bun

Steamed Seabass With lemon and caper salsa Verde Shiitake

Mushroom Burger with mustard and gherkin mayo in a brioche style bun (VE)

Salads

Rainbow seasonal Slaw (VE)

Buffalo Mozzarella, Heritage Tomato and Basil penne pasta salad (V)

Seasonal green Salad with fresh leaves, Cucumber and green peppers (VE)

Desserts

Lemon and Ginger cheesecake (VE)

Lotus Cheesecake (VE)

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like any more information on allergens in the food or drink ask a member of catering staff for the Allergens Information folder. Thank you.



Bowl Food Menu

Hot Crispy fish and chips with tartare sauce

Chicken Tikka Masala, steamed basmati rice and mini poppadum

Mixed vegetable Gaeng Phet Thai curry, steamed jasmine rice and a prawn cracker (V)

Korean braised pork belly, sweet & spicy vegetables

Artisan freshly baked bread with parsley butter

Cold

Tomato, mozzarella and lovage pesto salad (V)

Poached chalk stream trout with celeriac and wholegrain mustard salad

Thai chicken salad with massaman and lime dressing

Spicy mango and prawn pad Thai salad

Dessert

Eton mess meringues pearl, vanilla cream, fruit of the forest compote

Blackberry and honeycomb pebble

Seasonal fruit and coulis

Chocolate cremieux

Caramel crumb, Chantilly cream and sweet morello cherries

Vanilla pannacotta

Crunchy granola with seasonal fruit



Canape Banqueting Menu

Standard

Chicken Liver pate and caramelized onion on rosemary croute

White anchovies crostini with lemon aioli

Cherry tomato and basil marinated bocconcini skewer (V)

Premium

Premium roast Venison with horseradish cream on yorkshire pudding chalk stream

Trout rillette on blinis

Oxford blue and fig on marinated Cucumber (V)