



EPSOM DOWNS

A Jockey Club Racecourse

Blue Riband Restaurant Sample Menu

Starters

Asparagus soup

Summer asparagus with cream fraiche

Asparagus grown locally by Peter Barfoot in Botley Hampshire (61 miles)

Seared smoked salmon

Pea shoots salad, toasted sesame and maple dressing

(Pea shoots from greens of Devon 196 miles)

Beetroot collar (v)

Goats cheese with a beetroot collar and baby leaves

Beetroot from Greens Farming in Cambridge (94 miles)

Carpaccio of beef, roquette salad, truffle oil, shaved parmesan

West Country beef, supplied by Nigel Fredericks

Mains

Seared sea bass

Cauliflower puree, herb crushed potato, saffron cream

Cornish Sea Bass (91 miles)

Roast beef

Slow roasted beef, wild mushroom tortellini,
buttered baby carrots and baby fennel, red wine jus

West Country beef, supplied by Nigel Fredericks

Risotto cake (v)

Butternut squash and goats cheese risotto cake, squash puree, pepper coulis

Rump of lamb

Roast rump of lamb, potato gratin, wilted spinach



THE JOCKEY CLUB

Since 1750

For further information please call 01372 460 460 or visit www.epsomdowns.co.uk/conferences-and-events



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Desserts

Sticky toffee pudding
Date sponge pudding clotted cream ice cream, rich toffee sauce

Pineapple coconut bar
Lemon cream

Vanilla bean pannacotta
Summer berries

Summer berries from Hugh Lowe farms of Kent (33 miles)

Local cheese board
Sussex charmer cheddar, Sussex blue,
Tunworth camembert, Oxford blue

Coffee

Freshly brewed Fairtrade coffee with Epsom mints



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