

# ROMFORD OWNERS' NEWSLETTER

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### WELCOME BACK & RE-OPENING INFORMATION - DOG & BITCH OF THE MONTH - GOLDEN SPRINT 2021

## WELCOMING OUR OWNERS BACK

With restrictions starting to be relaxed and the sun shining, things are beginning to look brighter. We are delighted to be able to start taking bookings, ready to re-open the stadium to our Owners and the public, from the 17th May 2021. Due to the predicted restrictions that will be in place, there are a number of things to be aware of before making a booking.

All admission to the stadium will need to be booked in advance, this includes midweek and Saturday morning free entry meetings. This can quickly and easily be booked online at [www.romfordgreyhoundstadium.co.uk/events](http://www.romfordgreyhoundstadium.co.uk/events)



For our Friday and Saturday evening meetings you can book general admission or The Paddock Restaurant online. Owners will need to call the stadium to book as this will enable us to apply your discount. **We are also rolling out new Owners passes, which are valid for the holder and one guest only.** Due to the restricted capacity additional guests will need to pay for admission. Once you make your first booking we will produce your new Owners pass ready for collection when you arrive.

When you visit the stadium please be aware that the outside terrace area will remain closed, this also means that we are unable to have on-course bookmakers until further notice. There will be no tote betting facilities or snack bar available for midweek and Saturday morning meetings.

We look forward to welcoming you back to the stadium and hope to see you soon.

## GOLDEN SPRINT 2021 WINNER

A spectacular final saw Bockos Jon Jo storm to victory to claim the title of Golden Sprint winner 2021. The £10,000 to-the-winner Category One prize went to the Patrick Janssens kennel after an outstanding performance over 400m.

## DOG & BITCH OF THE MONTH



Congratulations to this month's award winners! Took A Chance trained by Jean Liles scooped Dog of the Month and Sporting Catina trained by Maxine Locke won Bitch of the Month. Come back next month to see April's winners.



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## FRIDAY & SATURDAY EVENING MENU

### PADDOCK RESTAURANT MENU

We are now taking bookings for the Paddock Restaurant for Friday and Saturday evenings.  
The menu is available below or on our website.

**THE PADDOCK RESTAURANT**

**FRIDAY & SATURDAY EVENING**  
**£35 PER PERSON**

Allergen information available on request.  
All menu items subject to change and availability.  
Delays may be expected at busy periods.  
We thank you for your understanding and co-operation.

**STARTERS**

**Soup of the day**  
(See waiting staff for details)

**Maple Glazed Ham Hock Terrine**  
Pressed terrine of maple glazed ham hock served with beetroot relish and a mini multi-grain tin loaf

**Smoked Mackerel**  
A fillet of smoked mackerel served with baby gem lettuce, tomato, cucumber and dill salad finished with horseradish

**Swedish Meatballs**  
Swedish style meatballs cooked in a beef infused dill cream sauce, served on toasted Scandinavian rye

**Halloumi Fries**  
Deep fried halloumi served with a fennel salad and tzatziki dip

**MAINS**

**Braised Beef**  
English feather steak slow cooked with mushrooms and onions in a rich red wine gravy, served with creamy horseradish mashed potatoes.

**Sausage and Black Pudding**  
Three pork and apple sausages served with mustard grain mashed potato, fried black pudding and onion gravy

**Baked Salmon**  
Prime salmon baked in butter and served with dauphinoise potatoes, tender stem broccoli and a fish velouté

**Mushroom Bourguignon**  
Chestnut and Portobello mushrooms cooked with shallots, red wine and charnelay carrots, served with buttered new potatoes

**10oz Sirloin Steak**  
Prime English Sirloin cooked to your liking, served with a tomato and mushroom garnish and chips or jacket potato, peas or side salad

**14oz T-Bone Steak (£3.00 supplement)**  
Prime English T-Bone cooked to your liking, served with a tomato and mushroom garnish and chips or jacket potato, peas or side salad.

**Peppercorn Sauce £1.50**

**DESSERTS**

**Sticky Toffee Pudding**  
A moist sponge pudding topped with hot toffee sauce, served with custard or vanilla ice cream

**Gluten Free Cheesecake**  
Smooth New York style cheesecake topped with fruit of the forest compote

**Cinnamon Waffle**  
Hot cinnamon waffle served with English butter toffee ice cream and chocolate sauce

**Fresh Fruit Platter**  
A selection of fresh fruit served with a fruit coulis

**Cheese and Biscuits**  
Brie, Cheddar and Stilton served with fruit chutney, celery and grapes