

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



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 only.** Due to the restricted capacity 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)

Chicken and Leek Terrine

Pressed terrine of chicken, leek and red onion marmalade served with beetroot relish and a mini multi-grain tin loaf

Smoked Salmon

Sliced oak smoked salmon, served with baby gem lettuce, tomato, cucumber and dill salad finished with creme fraiche

Squid, Chorizo and Chickpea Stew

A slow cooked stew with tender squid, fiery chorizo and soft chickpeas, served with ciabatta bread

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.

Roast Duck Leg

Tender duck leg served with roasted chateaux potatoes, carrot and swede puree, braised red cabbage and gravy

Baked Cod

Prime cod baked in butter and served with dauphinoise potato, tender stem broccoli and a fish velouté

Potato Gnocchi with Butternut Squash

Gnocchi and butternut squash tossed in sage butter and cream, finished with dolcelatte cheese

10oz Sirloin Steak

Prime English Sirloin cooked to your liking, served with a tomato and mushroom garnish and chips or jacket potato, pes or mixed salad

Peppercorn Sauce £1.50

DESSERTS

Chocolate Chip Sponge Pudding

Individual chocolate chip sponge pudding with a rich chocolate flavour sauce topping, served with custard or vanilla ice cream

Gluten Free Blackcurrant & Prosecco Cheesecake

Gluten free biscuit base topped with a vanilla baked cheesecake, finished with heaps of blackcurrants in a prosecco sauce

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

