



Paddock Restaurant *Boxing Day*

On Arrival

A glass of Bucks Fizz, Prosecco or orange juice

At The Table

Croissants, Danish pastries, muffins, butter and jam

Starters

Platters of cured meat and smoked fish

Parma ham, Mortadella and Salami, tomato and garlic puree,
smoked salmon, smoked trout and smoked mackerel
with horseradish sauce and bread rolls

Bloody Mary Shot

Espresso sized shot of hot tomato soup

Laced with Smirnoff vodka, Tabasco and Worcestershire sauce (not for under 18's)

Mains

10oz Sirloin Steak

Prime English steak cooked to your liking, served with two fried eggs,
grilled tomato, flat mushroom and chips

Smoked Haddock

Baked smoked haddock, cooked with Mornay sauce
and served with a spinach and potato chowder

Ham, Egg and Chips

Thick slices of honey glazed ham, served with two fried eggs,
black pudding bonbon and tomato chutney

Rack of Lamb

Three bones of prime rosemary and garlic lamb, served with dauphinoise
potato, tender stem broccoli, braised red cabbage and red wine gravy

Halloumi Burger

Sliced breaded halloumi, served in a toasted maize topped bun, filled with red onion marmalade,
picked gherkin and sliced beef tomato, served with coleslaw and seasoned chips

Desserts

Trio of Sorbet

A scoop of mango, lemon and champagne sorbet, topped with sugar soaked pineapple and watermelon pieces

Lemon Tart

A sweet flan case filled with a zesty lemon cold set custard filling, finished with crème Chantilly and raspberries

Chocolate Pudding

Hot chocolate pudding, filled with a chocolate sauce and served with custard or vanilla ice cream

Raspberry Cheesecake

Baked cheesecake with raspberries and white chocolate, served with cream or ice cream

Cheese and Biscuits

A selection of cheeses, served with grapes, celery, fruit chutney and biscuits

To Finish

Selection of tea or coffee
Mini mince pie

Wine List

Prices are shown in the following order
125ml 175ml 250ml Bottle

White Wine

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| 1. Spearwood Chardonnay, Australia | £5.40 | £6.20 | £7.40 | £21.50 |
| Fresh, juicy white wine with melon fruit flavour and a crisp finish | | | | |
| 2. Vignana Pinot Grigio, Italy | £5.80 | £6.60 | £7.80 | £22.50 |
| Dry and elegant wine with plenty of citrus fruit flavours | | | | |
| 3. Invenio Sauvignon Blanc, France | | | | £25.50 |
| Crisp and fresh white wine with grassy floral notes | | | | |
| 4. Terramater Vineyard Reserve Sauvignon Blanc, Chile | | | | £28.50 |
| Zingy and fresh wine with tropical fruit flavours, mineral notes and a well rounded finish | | | | |

Rosé Wine

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| 6. Invenio White Zinfandel, USA | £5.40 | £6.20 | £7.40 | £21.50 |
| A medium-sweet rosé with delicious raspberry and strawberry flavours | | | | |
| 7. Lyric Pinot Grigio Blush, Venetie, Italy | | | | £25.00 |
| Light and delicate pink Pinot Grigio that is off dry on the palate | | | | |
| 8. Henri Gaillard Cotes de Provence Rosé, France | | | | £32.00 |
| A classic French rosé, bone dry and light bodied with delicate red fruit.
Pale pink and fine intensity, an absolute delight to savour and enjoy | | | | |

Red Wine

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| 9. Clockwork Raven Merlot, Chile | £5.40 | £6.20 | £7.40 | £21.50 |
| Fruity red wine that has a nice balance of tannin and a rounded finish | | | | |
| 10. Spearwood Shiraz, South Australia | | | | £24.50 |
| Medium-bodied with raspberry, cherry and plum, complemented by vanilla spices | | | | |
| 11. Rare Vineyards Malbec, Languedoc-Roussillon, France | | | | £27.00 |
| A mid-bodied red wine with soft tannins and a jammy dark berry aroma | | | | |
| 12. Medievo Rioja Crianza, La Rioja, Spain | | | | £30.00 |
| Abundant bright raspberry aromas mingle with sumptuous cherries and notes of plum | | | | |
| 14. Andean Vineyards Malbec, Mendoza, Argentina | | | | £32.50 |
| Delicious and bursting with notes of dark fruits including blackberry and plum.
Deeply rich and the perfect accompaniment to red meats and cheeses | | | | |

Sparkling & Champagne

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| 15. Vignana Prosecco Extra Dry | £30.00 | | | |
| Layers of fine bubbles which surround a nose of apple, white peach, citrus fruits and delicate floral finish | | | | |
| 16. Moët & Chandon Brut Impérial NV, Champagne | | | | £65.00 |
| Fresh and delightful, this champagne has a sparkling bouquet of citrus fruit, with a sumptuous palate of white fleshed fruits and brioche | | | | |

Various draught beers, bottles beers and spirits are also available. Please ask your waiting staff for further details.
Please be advised that there is an additional charge for wine spritzer and that all items are subject to change and availability.