



WINCANTON

A Jockey Club Racecourse

# Kingwell Ladies Day

Wincanton Racecourse where possible source local produce and work with local suppliers in the South West  
Your menu has been designed for you by our Head Chef Ian Brimacombe

## STARTERS

Tomato and basil soup  
accented with citrus crème fraiche

'Little & Cull' chicken, apricot and pancetta terrine,  
celeriac remoulade, sun blushed tomato and pea shoots

Double baked Goat's cheese and beetroot soufflé  
with spiced apple and walnut purée

## MAIN COURSES

Rare roasted contra fillet of beef  
with braised carrots, creamy garlic potato gratin and a red wine jus  
*Beef supplied from Old Manor Farm, Nyland*

Breast of corn fed chicken  
Fresh potato gnocchi, baby leeks and a wild mushroom and garlic cream sauce

Citrus baked salmon  
crushed soft herb potato cake, soya beans, peas and prosecco cream reduction

Four cheese ravioli in a rich Boccochini sauce,  
served with freshly baked garlic bites (V)

## DESSERTS

Vanilla bean cheesecake  
mango and mint salsa

Raspberry and white chocolate ingot  
Raspberries and fresh mint gel

Rich chocolate panna cotta  
espresso cream

## COFFEE

Freshly brewed coffee or tea

