CASTLECOMBE
RACING CLUB

2026 Awards Evening

Menu

Starters:

Roasted Red Pepper and Tomato Soup with basil oil and baked croûtons (V)

Smooth Chicken Liver Pate with fruit chutney, toasted croûte and baby leaf salad

Warm Butternut Squash and Feta Tart with red pesto mayonnaise

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Main Course:

Lemon and Tarragon Chicken Breast, on a bed of spring onion mash, chargrilled vegetables and grain mustard sauce

Roast Loin of Pork, cider fondant potato, braised cabbage, glazed carrots and sage gravy

Grilled Sesame Seed and Ginger Tofu on a bed of stir fried greens and wholemeal noodles, with a chilli and coriander dressing (VG)

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Dessert:

Lemon Tart with mascarpone and fresh raspberries

Sticky Toffee Pudding, toffee sauce and vanilla ice cream

Vegan Coconut Cheesecake, with macerated strawberries (VG)