

# Classic CHRISTMAS

SHARED PARTY NIGHTS

at Southwell Racecourse

Friday 8<sup>th</sup> & Saturday 9<sup>th</sup> December



Seasonal 3 Course Menu, Classic Theming & Festive Dance Hits  
*The perfect way to celebrate the Festive Season!*



**BOOK NOW** [southwell-racecourse.co.uk](https://southwell-racecourse.co.uk)  
**01636 814481** [events@southwell-racecourse.co.uk](mailto:events@southwell-racecourse.co.uk)

Alternatively, contact a member of the team to discuss your own private party with theming, entertainment and menus.

# Classic CHRISTMAS

18:30 ARRIVAL

19:30 DINNER

21:00 (APPROX)

ENTERTAINMENT

00:00 LAST ORDERS

12:30 CARRIAGES

REMEMBER TO BOOK TAXIS IN ADVANCE AND PLEASE ENSURE YOU USE CAR PARK B

## To Start

### TERRINE OF PRESSED GAME TAGINE & FIG

Finished with a handmade red pepper  
chutney, balsamic dressed baby leaves,  
crostini

### SMOKED BABA GANOUSH & HARISSA TERRINE

Finished with a handmade red pepper  
chutney, balsamic dressed baby leaves,  
crostini (vg)

Prices from £42.50

## For Main

### TRADITIONAL ROAST TURKEY

Served with hand rolled pigs in blanket,  
a sausage meat & cranberry farce, roast  
potato, carrot spear, honey roasted  
parsnip, buttered sprouts and a turkey &  
rich white wine jus

### JEWELLED NUT ROAST OF WALNUTS & CASHEWS\*

Mixed with sweet potato, carrot and  
cheddar cheese, topped with white  
onion marmalade, served with seasonal  
vegetables and rosemary roasted new  
potatoes

## To Finish

### CARAMEL CHOCOLATE SNOWFLAKE

Served with vanilla scented crème  
Chantilly & a winter berry puree

### VEGAN CHOCOLATE & ORANGE TORTE

Finished with a vegan salted caramel  
sauce, soya crème Chantilly (vg)

\*Vegan option available | (vg) - Vegan option