



THE JOCKEY CLUB

Since 1750

CHRISTMAS PARTY NIGHT

Exeter 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.

STARTER

Honey roasted parsnip soup with a chestnut and chive crème fraiche

or

Chicken liver parfait with spiced pear chutney, pea shoots
and a toasted brioche croute

MAIN COURSE

Succulent roast turkey breast and orange glazed ham loin
thyme roasted parisienne potatoes and parsnips
glazed sprouts & baby carrots
seasonal stuffing, pigs in blankets
finished in a rich pan Jus

Hazelnut and almond nut roast
thyme roasted parisienne potatoes and parsnips
glazed sprouts & baby carrots
seasonal stuffing
finished in a rich pan jus (V)

DESSERT

Traditional Christmas pudding with a festive brandy sauce

or

Rich Belgium chocolate torte on a light sponge base
with salted caramel cream and a ginger syrup

RACE ON

EXETER-RACECOURSE.CO.UK



EXETER

A Jockey Club Racecourse