

Raceview Restaurant Saturday Menu

STARTERS

Golden Crisp Potato Skins **V**

Gold and crisp on the outside, perfectly complimented with a creamy garlic sauce

Homemade Tomato and Red Pepper Soup **V**

Garnished with a swirl of fresh cream, accompanied by a crusty bread roll and butter

Panfried Creamy Garlic Mushrooms **V**

Served nestled on a toasted ciabatta crostini and topped with peppery rocket leaves

MAINS

Caesar Salad with Seasoned Chicken Thighs

Roasted seasoned chicken thigh pieces served with crisp salad leaves, bacon pieces, crusty croutons and a Caesar dressing

Homemade Lasagna

Panfried beef mince in a rich tomato ragu, layered with pasta sheets and a creamy cheese bechamel sauce, served alongside crisp garlic ciabatta and crisp seasonal salad

Chicken Balti

Tender pieces of chicken in a Balti sauce served with fragrant rice, poppadom and mango chutney

Grilled Vegetable and Sundried Tomato Tart **V**

Served with a crisp salad and drizzled with a balsamic glaze

DESSERTS

Rich and Indulgent Chocolate Fudge Cake **V**

Drizzled with a luscious toffee sauce

Tangy Lemon Cheesecake **V**

Served with a lemon drizzle and Chantilly cream

Black Forest Gateau **V**

Light and fluffy chocolate sponge layered with smooth cream and a fruity cherry filling, and served with a Belgian chocolate sauce

30/01/2026

Scan for allergen and
nutritional information



Please inform your server if you have any food allergies, intolerances or dietary requirements.

Data is obtained from our approved suppliers. As with any catering establishment there is always the potential for cross contamination to occur. Whilst we endeavour to prevent this as far as possible, the nature of allergens means we cannot fully guarantee that cross contamination has not occurred

© - Please note these products may be contaminated as they are cooked in a multi-use fryer. All calories shown are representative per portion. Adults need around 2000 kcal per day.