

Sandown Park

RACECOURSE

TWO COURSE FINGER BUFFET

MAIN

Selection of hand-crafted sandwiches (Vegan/GF/Dairy Free to be made available)

Coronation chicken goujons lightly dusted with salted spices | Mango & raisin dipping pot
(Quorn chicken alternative will be made available)

Goats cheese and caramelised onion gluten free tartlets (VE GF)

Sustainably caught king prawns in a crisp batter | Chipotle & lime mayo

Traditional hand crimped chorizo sausage rolls | Cider chutney
(Vegan alternative will be made available)

Allotment garden vegetable crudités | Red pepper tapenade (VE GF)

Hand cut king size potato wedges (VE GF)

DESSERT

Selection of bite size desserts to include:

Esher mess cheesecake | Toffee Apple gyoza | Chocolate brownie (GF)

TEA AND COFFEE

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like to know any more information on allergens in our food and drink, please ask a member of the catering team. Please note, our menus are samples only and they are subject to change due to supply or delivery issues.