

8 AUGUST 2026

# MOTORS BY THE MOAT MENU

## IGNITION STARTERS

### THREE WAY SALMON

Wrapped around prawn mousseline, saffron mayonnaise, pearls of roe.

### SMOKED DUCK BREAST

Roasted rhubarb & chicory, pistachio crumb.

### VEGETABLE & BLACK GARLIC CREAM CHEESE ROULADE <sup>[V]</sup>

Cherry tomato bed, pine nut sauce.

## FULL THROTTLE MAINS

### ENRICHED BEEF BRISKET & OX CHEEK PIE

Savoy cabbage, caraway seeds, herb oil crushed new potatoes.

### SEARED BREAM

Marinated fennel & orange, crushed new potatoes, red pepper sauce, spring onion oil.

### BAKED POLENTA & SWEET POTATO STACK <sup>[VE]</sup>

Beetroot, pomegranate & sunflower garnish.

## ALLERGEN & CALORIE INFORMATION

**V = vegetarian**

**VE = vegan**

*Please be aware that our recipes may change at short notice due to unforeseen circumstances such as supplier issues or product specification changes, this could change the allergens listed for any or all dishes.*

*If you have a food allergy or special dietary requirement, please inform a member of our catering team. Please be aware the fish dish may contain bones. Adults need around 2000 Kcal a day.*

## VICTORY LAP DESSERTS

### GLAZED LEMON & CARDAMOM TART

Raspberry sorbet, quenelle of clotted cream.

### FRESH VANILLA POD PANNA COTTA

Mixed berry compote, sugar shard.

### DOUBLE CHOCOLATE TART

Sweetened whipped mascarpone, fruit coulis.