

CHILDREN'S MENU

A 3 course meal package - £10* (last order 8:30pm)

STARTERS

Soup Of The Day (V)

Homemade soup of the day.
(please ask for details)

Potato Boats

Cheese & ham or plain cheese filled potato boats (V),
served with a sour cream and chive sauce.

'Cheezy' Garlic Bread

3 pieces of garlic bread with melted cheese.

'Cheezy' Sticks & Dip

3 breaded mozzarella cheese sticks accompanied by
homemade tomato sauce.

MAIN COURSES

Jacket Potato (V)

Oven baked potato filled with cheese and beans.

Vegetarian Spaghetti (V)

Spaghetti served in a tomato sauce.

Cheese Burger & Chips

4oz** beef burger and cheese in a bun, served with chips and 3 onion rings.

Junior Spaghetti Bolognese

Homemade beef and herb Bolognese sauce, served with spaghetti.

Ham, Egg, Chips & Beans

Slice of home cooked ham topped with a fried egg,
served with chips and baked beans.

Fish Fingers

5 breaded fish fingers served with chips and baked beans.

Stadium Fried Chicken

5 Southern fried chicken strips served with chips, 3 onion rings and gravy.

DESSERTS

Chocolate Brownie

Warm chocolate brownie served with a scoop of ice cream.

Dippin Doughnuts

4 mini doughnuts served with a warm chocolate sauce.

House Crumble And Custard

Homemade fruit crumble served with warm custard.

Profiteroles

3 cream filled little choux buns drizzled with chocolate sauce.

Mixed Ice Cream With Mini Marshmallows

3 scoops from a selection of chocolate, strawberry and vanilla ice cream
sprinkled with mini marshmallows, chocolate or strawberry syrup and a wafer.

CHILDREN'S FAVOURITE DRINKS

supplement charges apply

Robinsons Fruit Shoot (200ml)	Blackcurrant & Apple	£1.30
Orange	£1.30	
Ribena (288ml)	Blackcurrant	£1.30
J2O (275ml)	Apple & Raspberry	£2.00
	Apple & Mango	£2.00
	Orange & Passion fruit	£2.00

(V) Vegetarian.

*The admission charge will apply to under 18's - over 16's inclusive if this
age group wish to choose from the Children's Menu. (£16)

** Uncooked weight.

Menu items are subject to change and availability. All prices inclusive of VAT.

CELEBRATION AND SPONSORSHIP PACKAGES

Platinum Package - £130

- Name inside the race card
- Message or poem inside the race card
- PA announcement
- Named race (subject to approval)
- Trophy presentation and photograph
(copy of photograph subject to availability and supplement)
- Bouquet of flowers
- Bottle of Champagne

Gold Package - £110

- Name inside the race card
- Message or poem inside the race card
- PA announcement
- Named race (subject to approval)
- Trophy presentation and photograph
(copy of photograph subject to availability and supplement)
- Bouquet of flowers

Silver Package - £65

- Name inside the race card
- Message or poem inside the race card
- PA announcement
- Named race (subject to approval)
- Wrapped bottle of house wine (red or white)

Bronze Package - £25

- Name inside the race card
- Message or poem inside the race card
- PA announcement

Sponsoring A Race - from £150*

- Trophy Presentation
- Photograph of presentation
- Personalised named race
- Name in the front of the race card
- Message or poem inside the race card
- Trackside advertising: 1 banner (1m x 3m)**

*Price may vary. If 12 races sponsored on the day/night a small discount may apply.

** Maximum of 6 banners for 12 races, subject to availability.

Individual Items

• Screen messages per race	£10
• Message inside the race card	£20
• Flowers	£30
• Named race	£35
• Bottle of Champagne	£45
• Gift vouchers	£5, £10, £20
(only available to purchase during office hours)	

All Celebration and Sponsorship Packages must be booked and
paid for in advance. All payments are non refundable.

**For more information or to book please
call our Sales & Information Team
08457 023952**

THE SKYLINE RESTAURANT

MENU



THE SKYLINE RESTAURANT

Saturday Evening Package

To include admission and race card, a £1 Pick-6 jackpot voucher and a 3- course meal (supplement charges apply to steaks).
Last order 8:30pm; please note that beverages are not included.

STARTERS

Soup Of The Day (V)

Homemade soup of the day.
(please ask for details)

Roasted Red Pepper Humus (V)

Roasted red peppers, chickpeas, olive oil and garlic blended to a smooth paste, served with roquette and pitta bread strips.

Goat's Cheese With Caramelised Red Onion Tart (V)

Slow sautéed red onions in a savoury pastry case topped with tangy goat's cheese, oven baked and served with dressed salad leaves.

Smoked Trout And Beetroot Salad

Delicate smoked trout and home roasted pickled beetroot, drizzled with a crème fraîche and horseradish dressing.
(may contain small bones)

BBQ Chicken Wings

3 chicken wings marinated in a BBQ sauce and served with a BBQ dip.

Homemade Ham Hock Terrine

Slowly poached ham hock, flaked and layered with carrots and gherkins, set in a savoury parsley jelly and served with piccalilli and crusty French bread pieces.

STARTER TO SHARE

(minimum 2 people)

Meat Platter

A selection of ham, salami, chorizo, mozzarella cheese, stuffed chilli, mixed olives, olive oil, cherry tomatoes and crusty French bread pieces.

(V) Vegetarian. ** Uncooked weight.

Allergen information is available on request. Please speak to the management team who will be able to provide a listing of allergens contained in our menu.

The allergen information we provide is specifically produced for our menu items.

Customers who suffer from food intolerance or allergies are advised to assess their own level of risk.

All of our menu items are subject to availability and change.

All prices inclusive of VAT.

MAIN COURSES

House Roasted Red Pepper (V)

Roasted stuffed red pepper filled with Quorn, carrot, parsnip, red lentil, cumin, coriander, tomatoes and red onions, served with potatoes parmentier.

Linguine Pesto (V)

Linguine pasta coated in a homemade basil, pine nut, garlic and olive oil pesto, scattered with halved roasted cherry tomatoes and parmesan shavings, served with 2 pieces of garlic bread.

Roasted Duck With Blackberry And Apple Sauce

Slow roasted, sliced duck breast in a blackberry, apple and port sauce, served with seasonal vegetables and potatoes.
(may contain bone)

Beef Short Rib (recommended by the Head Chef)

Slow cooked Asian flavoured beef short ribs served with fried rice.
(may contain bone and natural fat)

Chicken With Leek & Bacon Sauce

Pan fried chicken supreme coated with a leek and bacon sauce, served with potatoes and seasonal vegetables.
(may contain bones)

Baked Salmon

Fresh baked salmon, served with hollandaise sauce, seasonal vegetables and potatoes parmentier.
(may contain small bones)

SALAD

House Salad With Cold Meat

A mixture of homemade potato salad and coleslaw on a bed of mixed salad, topped with pulled chicken and diced home cooked honey roast ham, served with French dressing.

House Salad with Quorn also available for vegetarians (V)

STEAKS

supplement charges apply

Grilled Sirloin Steak

8oz grilled sirloin steak cooked to your liking, served with grilled tomato, mushrooms, chips and peas.
(Supplement £4 / contains natural fat)

Pepper Steak

As per sirloin steak served with a portion of pepper sauce.
(Supplement £6.50 - contains natural fat)

DESSERTS

Chocolate Brownie

Warm chocolate brownie served with a scoop of ice cream.

Banoffee Cookies Crust Cheesecake

Cheesecake meets Banoffee in this creamy soft-set cheesecake dessert, a digestive biscuit base layered with baked banana cheesecake, studded with caramel fudge, banana flavoured fudge and vanilla flavoured mousse, finished with a sprinkling of milk chocolate, served with a half baked banana.

Spotted Dick And Custard

Classic spotted dick sponge pudding served with custard.

Cheese And Biscuits

Choose from Cheddar, Brie or Stilton, served with biscuits and celery.

Lemon Or Mango Sorbet

Two scoops of lemon or mango sorbet.

Mixed Ice Cream

Choose three scoops from a selection of chocolate, strawberry and vanilla ice cream, sprinkled with chopped nuts and served with chocolate or strawberry syrup and a wafer.

EXTRAS

charges apply

SIDE ORDERS

Bread Roll & Butter (set of 4)

£2.75

Garlic Bread (4 slices)

£2.75

Portion Of Chips

£3.00

Side Salad

£3.00

HOT BEVERAGES

Tea/Coffee/Mocha/Cappuccino/Latte/Hot Chocolate

£2.50

Liqueur Coffee

£5.50