



MAINS

Chicken Tikka

Medium spiced yoghurt based curry infused with red chilli, ginger and lime juice served with rice mini naan bread, poppadums' and mango chutney

Vegetable Korma (V)

Seasonal vegetables with onion, ginger, garlic, cumin and coriander in a mild spiced yoghurt based curry served with rice, mini naan bread, poppadums' and mango chutney

Slow Braised Lamb Shank (G/F)

Succulent lamb shank slowly braised with winter root vegetables served with a red wine and rosemary gravy and seasonal vegetables

Fisherman's Pie

White fish, smoked haddock with salmon and king prawns in a white wine sauce topped with creamy mash, oven baked and served with garden peas

Steak, Mushroom and Irish Stout Pie

Shortcrust pastry case filled with beef steak, mushrooms and onions in an Irish Stout and ale gravy served with seasonal vegetables



SOMETHING TO CELEBRATE?

Enjoy an evening in a private Suite with your own bar and at table Tote messenger service

With packages for up to 40 people starting at only £500, including Sponsored Race, it'll be a night to remember!

BOOK NOW

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peterboroughgreyhounds.com

STARTERS

Soup of the Day (V) (G/F)

Freshly homemade soup, served with either a white, brown or gluten free roll and butter

Seasonal Melon (V) (G/F)

Trio of melon served with an Winter fruit and ginger compote

Prawn Cocktail (G/F)

Juicy prawns in a Marie Rose sauce served on a salad garnish with granary (or gluten free) bread and butter

Pulled Chicken Terrine (G/F)

Sliced terrine of pulled chicken and herbs served with a seasonal salad and sliced bread

THE GRILL

8oz English Fillet Steak** (G/F*) (£4.50 Extra) NOT AVAILABLE ON WEDNESDAY EVENINGS

Grilled fillet steak which we'll cook to your liking, served with chips, tomato, beer battered onion ring, garden peas and a field mushroom

Gammon Steak or Maple Gammon Steak (G/F)

Thick cut gammon steak (with the option of a maple glaze) served with a piece of fresh pineapple, chips, tomato and garden peas

Why not add a Sauce or a Side?

Peppercorn Sauce (£1.50 Extra)

Mushroom Sauce (£1.50 Extra)

Honey and Mustard Sauce (£1.50 Extra)

SIDE ORDERS

Potato Chips (G/F)
(£2.50 Extra)

Sweet Potato Fries (G/F)
(£2.50 Extra)

Potato Wedges (G/F)
(£2.50 Extra)

Jacket Potato (G/F)
(£2.50 Extra)

Peas (G/F)
(£1.00 Extra)

Mushrooms (G/F)
(£1.75 Extra)

Side Salad
(£2.75 Extra)

Beer Battered Onion Rings
(£2.00 Extra)

Corn on the Cob (G/F)
(£1.95 Extra)

Why not enjoy a bot-
Wine with your meal?



Please discuss any dietary needs, for example allergies and intolerances, you think we should be aware of with your Host. We always have Gluten Free bread available. All meals listed are subject to availability. **Approximate weight uncooked (V) Vegetarian, (V*) Vegetarian option available, (G/F) Gluten Free, (G/F*) Can be served Gluten Free.

Your meal will be served at a leisurely pace throughout the evening to allow greater enjoyment of the racing action. We hope you enjoy your evening with us, however should you have any cause for complaint please ask to speak with our Manager. Please ensure you make payment for drinks and any extras at the end of your evening directly to your Host.

COCKTAILS

- MOJITO** £4.85
White rum, lime juice, sparkling water, sugar and mint
- BELLINI** £4.85
Prosecco and Archers Peach Schnapps
- SNOWGLOBE** £4.85
Smirnoff Gold, Captain Morgans Spiced and lemonade
- SEX on the TRACK** £4.85
Vodka, Archers and cranberry juice
- PINA COLADA** £4.85
Malibu Rum with pineapple and coconut
- CRANBERRY COOLER** £4.85
Disaronno and Cointreau with cranberry juice

GREYHOUND SPECIALS

- SOLERO** £5.95
Double Southern Comfort, Vodka, pineapple and orange juice
- THE HARRISON** £5.95
Double Gin, Mango Sourz, pineapple and orange juice

MOCKTAILS

- PINEAPPLE COBBLER** £3.10
Strawberry, lime, pineapple and soda
- VIRGIN MOJITO** £3.10
Non-Alcoholic Mojito!
- SPICED APPLE** £3.10
Apple SS and Pepsi
- SPICED CRANBERRY** £3.10
Cranberry, pineapple, orange, cherry and ginger ale

Why not enjoy a Prosecco?!

- Glass £4.75
Bottle £18.75

DESSERTS

Cheese and Biscuits (£1.95 Extra) (£4.95 Extra including a glass of port)

Brie, Stilton, Cheddar and Red Leicester cheeses served with grapes, celery and, if you'd like, chutney

Why not enjoy a glass of port with your cheese and biscuits?

All of our desserts are served with your choice of custard, fresh cream or ice cream.

BEVERAGES

LIQUEUR COFFEES

- BAILEYS IRISH** (£4.25)
Baileys and Jameson's Irish Whiskey
- COFFEE ROYALE** (£4.25)
Martell Brandy
- IRISH** (£4.25)
Jameson's Irish Whiskey
- JAMAICAN CALYPSO** (£4.25)
Tia Maria

Apple and Blackberry Crumble

Slices of Bramley Apple and whole blackberries topped with a golden crumble. Served hot.

Vanilla Cheesecake (G/F)

Old style vanilla flavoured New York cheesecake nestling on a biscuit base drizzled with an optional salted caramel sauce

Triple Chocolate Soufflé Cup (G/F)

Rich chocolate cream mousse with a chocolate sauce centre set in a milk chocolate cup

Chocolate Fudge Gateau (G/F)

Chocolate sponge layered with, and covered in, a rich chocolate butter icing. Why not enjoy it warmed with ice cream?

Lemon Tart

Simple yet tasty lemon tart dusted with icing sugar in a pastry base

Ice Cream Sundae (G/F*)

Vanilla, strawberry, chocolate or any combination if you can't decide!

COFFEE

- Americano** (£1.95) **Café au Lait** (£2.40)
Cappuccino (£2.40) **Latte** (£2.40)
Mocha (£2.50) **Espresso** (£1.85)
Decaf Black or White (£1.95)

TEA

- Pot of Traditional English Tea** (£1.95)
Speciality Teas (£1.95)
Peppermint, Chamomile, Blackberry and Raspberry.
Green Tea, Earl Grey

HOT CHOCOLATE (£2.55)

MILKSHAKE (£2.35)

Vanilla, Chocolate, Strawberry, Cappuccino Cool



RACEVIEW RESTAURANT

MENU

