

# COCKTAILS

## MOJITO

White rum, lime juice, sparkling water, sugar and mint

## BELLINI

Prosecco and Archers Peach Schnapps

## SNOWGLOBE

Smirnoff Gold, Captain Morgans Spiced and lemonade

## SEX on the TRACK

Vodka, Archers and cranberry juice

## PINA COLADA

Malibu Rum with pineapple and coconut

## CRANBERRY COOLER

Disaronno and Cointreau with cranberry juice

## GREYHOUND SPECIALS

### SOLERO

Double Southern Comfort, Vodka, pineapple and orange juice

### THE HARRISON

Double Gin, Mango Sourz, pineapple and orange juice

## MOCKTAILS

### PINEAPPLE COBBLER

Strawberry, lime, pineapple and soda

### VIRGIN MOJITO

Non-Alcoholic Mojito!

### SPICED APPLE

Apple 55 and Pepsi

### SPICED CRANBERRY

Cranberry, pineapple, orange, cherry and ginger ale

## Why not enjoy a Prosecco?!

Glass

Bottle

£4.85

£4.85

£4.85

£4.85

£4.85

£4.85

£5.95

£5.95

£3.10

£3.10

£3.10

£3.10

£4.75

£18.75



# BEVERAGES

The Silver and Gold packages include a black or white, coffee or tea. You can upgrade to any coffee, tea or hot chocolate (excluding liqueur coffees) for £1

## COFFEE

Americano (£1.95)      Café au Lait (£2.40)      Espresso (£1.85)

Cappuccino (£2.40)      Latte (£2.40)      Mocha (£2.50)

Decaf Black or White (£1.95)

## TEA

Pot of Traditional English Tea (£1.95)

Speciality Teas (£1.95)

Peppermint, Blackberry and Blueberry, Lemon and Ginger, Chamomile, Green Tea, Earl Grey, Strawberry and Raspberry

## HOT CHOCOLATE

(£2.55)

## MILKSHAKE

(£2.35)

Vanilla, Chocolate, Strawberry, Cappuccino Cool

## 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



# RACEVIEW RESTAURANT

## MENU



peterboroughgreyhounds.com

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# MAINS

## Steak and Ale Pie

Hand finished, butter enriched short crust pastry pie with British beef in a Doom Bar ale gravy, served with seasonal vegetables and potatoes

## Honey and Mint Lamb Shank (G/F)

Succulent lamb shank slowly braised with honey and fresh mint served with a rich root gravy, seasonal vegetables and new potatoes

## Summer in Winter Chicken

Poached chicken breast in a white wine sauce with pan roasted cheery tomatoes, fresh basil and cracked pepper served with seasonal vegetables and new potatoes OR rice

## Red Thai Vegetable Curry (V) (G/F)

Medium hot aromatic sauce of Thai herbs and spices with mixed vegetables, tomato, creamed coconut, red pepper and chillies served with white rice and prawn crackers

## Potato, Cheese, Onion and Leek Bake (V)

Layered potato dish with onions and leeks topped with a cheese sauce and sliced tomato served with a salad or seasonal vegetables

## Swordfish Supreme (G/F)

Served with a burnt butter glaze, sliced red pepper, cucumber and coriander served with salad or seasonal vegetables. ***Although every care is taken to remove all bones, some small bones may remain***

# 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 apricot compote

## Seafood Cocktail (G/F\*)

Salmon, prawns and white fish in a creamy mayonnaise, served with salad garnish, brown bread and butter

## Game Pate

Medium course pate combining pheasant, rabbit, venison, chicken liver, duck liver with a rich port and prune glaze served with fresh bread and butter

# SIDE ORDERS

**Potato Chips** (G/F)  
(£2.50 Extra)

**Side Salad** (G/F)  
(£2.75 Extra)

**Jacket Potato** (G/F)  
(£2.50 Extra)

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

**Peas** (G/F)  
(£1.00 Extra)

**Beer Battered Onion Rings**  
(£2.00 Extra)

**Potato Wedges** (G/F)  
(£2.50 Extra)

**Mushrooms** (G/F)  
(£1.75 Extra)

**Corn on the Cob** (G/F)  
(£1.95 Extra)

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.

# DESSERTS

## Bramley Apple Pie

Deep shortcrust pastry pie filled with Bramley apples

## New York Raspberry and Vanilla Cheesecake (G/F)

Old style vanilla flavoured New York cheesecake nestling on a biscuit base drizzled with an optional raspberry coulis

## Lemon and Lime Bavaois

Zesty, light lemon and lime mousse on a sponge base

## 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?

## Ice Cream (G/F\*)

Vanilla, strawberry, chocolate or any combination if you can't decide! Why not add a choice of toppings and sauce?

## 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

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

# THE GRILL

## 8oz English Fillet Steak\*\* (G/F\*) (£4.50 Extra)

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 grilled tomato, onion rings, garden peas and chips

## Why not add a sauce or side?

**Peppercorn Sauce (£1.50 Extra)**

**Mushroom Sauce (£1.50 Extra)**

**Honey and Mustard Sauce (£1.50 Extra)**

(V) Vegetarian, (V\*) Vegetarian option available.

(G/F) Gluten Free, (G/F\*) Can be served Gluten Free.

\*\*Approximate weight uncooked



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.