

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 Vodka, Cherry Sourz and lemonade

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

£18.85



BEVERAGES

£4.95

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

£4.95

£4.95

COFFEE

Americano (£1.95)

Café au Lait (£2.40)

Espresso (£1.85)

£4.95

Cappuccino (£2.40)

Latte (£2.40)

Mocha (£2.50)

£4.95

Decaf Black or White (£1.95)

£4.95

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

Baileys and Jameson's Irish Whiskey

£4.35

COFFEE ROYALE

Martell Brandy

£4.35

IRISH

Jameson's Irish Whiskey

£4.35

JAMAICAN CALYPSO

Tia Maria

£4.35



peterboroughgreyhounds.com

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RACEVIEW RESTAURANT

AUTUMN MENU





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

Red Currant Roasted Lamb Shank (G/F)

Slowly braised succulent lamb shank served with a mix of root vegetables, rich red currant glaze, seasonal vegetables and new potatoes

Chicken and Wild Mushrooms

Poached chicken breast with a medley of mushrooms, combined in a reduced wine sauce, served with seasonal vegetables and new potatoes OR white rice

Mediterranean Roasted Vegetables and Bell Pepper Pie (V) (G/F)

Vegan pie of roasted courgettes, red and yellow peppers, red onion, aubergine and butter beans in a delicious smoked paprika and rustic tomato sauce encased in a gluten free short crust pastry served with peas and vegan gravy

Mexican Bean Burger (V)

Savoury combination of mixed beans in a crispy coating served in a toasted roll with salad garnish, relish and fries

Steamed Cod Romesco

Steamed cod served on a bed of spinach with a rich tomato and almond sauce served with garden peas and parsley buttered new potatoes

DESSERTS

Blackberry and Apple Pie

Shortcrust pastry pie filled with Cripps and Bramley apples, and blackberries

Baked Caramel Vanilla Cheesecake (G/F)

Baked New York style cheesecake drizzled with a caramel sauce

Lemon Meringue

Traditional tangy lemon meringue pie

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.

STARTERS

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

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

Seasonal Melon (V) (G/F)

Galia and Honeydew melon served with a stem ginger chutney

Savoury Prawn Mayonnaise

Prawns in a savoury mayonnaise served with salad garnish, brown bread and butter

Jerk Chicken Drumsticks

Spicy taste of the Caribbean with sliced onion and peppers, served with a choice of dip

Rosemary and Garlic Crusted Brie Wedges

Brie wedges coated in a rosemary and garlic crumb, served with a tangy relish and mixed leaves

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.

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



IT'S TIME TO BOOK FOR CHRISTMAS!

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.