

Starters

A

Plum tomato & basil soup (V) (GF), Pesto oil & crème fraiche

Can be: Vg

B

Pressed ham hock terrine (DF), English mustard mayo, pea shoot & parsley salad

C

Roasted red onion & blue cheese tart (V), Sweet balsamic syrup, peppered watercress & rocket

Mains

A

12hr roast shin of beef (GF)

Red wine & onion jus, Horseradish mashed potato, baked root vegetables

Can be: DF

B

Pan-fried sea bass fillet

Giant cous cous, chickpea and sultana salad, Spiced herb and red pepper dressing

C

Leek and wild mushroom risotto (V)

Dressed rocket & pea shoots, Crispy fried leeks & onions

Can be: Vg

Desserts

A

Red berry Eton mess (GF) (V), Whipped vanilla cream

B

Sticky toffee pudding (V), Toffee sauce & vanilla ice cream

Can be: GF

C

Apple & almond tart (V), Vanilla ice cream

Can be: Vg (GF) (No ice cream)

V - vegetarian

GF - Gluten Free

DF Dairy Free Vg - Vegan

If you have any concerns regarding food allergens please contact the CSCC Office.

Accommodation, room rates: Single £87 inc Breakfast / Double £99 inc Breakfast

As of 26th October there were just 48 rooms available, these will sell out, they are now available to the general public.

Guests will need to call the central reservations number to book a room, on: 0330 107 1599

Quoting the date of event and **CLASSIC SPORTS CAR CLUB** to obtain discounted rates.