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FAIR
BRASSERIE



The Fairwood Brasserie is situated on the ground floor of the Grandstand along the final furlong of home straight and boasts the best views of the winning line from its private terrace.

A sumptuous carvery has a pivotal role to play in everybody's winter and the Fairwood Brasserie at Chelmsford City Racecourse guarantees a mouth watering affair that few could rival, while in the summer months, enjoy a flavourful selection of cold meats and fresh seafood.



The Fairwood Brasserie has a casual dress code.
However, the racecourse does request that standards are maintained.

We kindly ask that you do not wear the following:

Beach flip flops, backless sandals/shoes, trainers, team shirts,
vests and bare tops, swimwear and shorts*

STARTERS

Soup of the day	Sun blushed tomatoes
Prawn cocktail	Coleslaw
Smoked salmon and gravadlax of salmon	Potato salad
Smoked mackerel	Caesar salad
House pate and melba toast	Pasta salad
Charcuterie board	Mixed leaf house salad
Mixed olives	

MAINS

Roast turkey or honey baked ham	Sage and onion stuffing
Roast sirloin of beef	Pan gravy
Chicken and pancetta in a tarragon sauce	Selection of fresh steamed vegetables
Vegan/vegetarian dish	Roast garlic and rosemary potatoes
Yorkshire pudding	Cauliflower cheese

DESSERTS

Selection of mini cheesecakes	Profiteroles with chocolate sauce
Tiramisu	Lemon tart
Strawberry trifle	Chocolate pudding and custard

*Please note this is a sample menu - the Fairwood is a self service gourmet buffet.
Our dishes are seasonal and are subject to change.*



COCKTAILS

PORNSTAR MARTINI	12
<i>Passionfruit liqueur and vanilla vodka – a real modern classic</i>	
ESPRESSO MARTINI	12
<i>A perfect after dinner cocktail of vodka, espresso & coffee liqueur</i>	
STRAWBERRY DAIQUIRI	12
<i>Fresh strawberries, vodka and lime make up this irresistibly refreshing Summer cocktail</i>	
CHAMBORD BRAMBLE	12
<i>Chambord liqueur combines with gin and lemon to create this deliciously sweet & sour cocktail</i>	
KUMQUAT MARGARITA	12
<i>A twist on a classic. El Rayo tequila, Kumquat liqueur, Agave nectar and lime juice</i>	
OLD FASHIONED	12
<i>A perfectly balanced smooth American classic of Bourbon, bitters and sugar syrup</i>	
MOJITO	12
<i>A crisp combination of rum, mint, lime & soda</i>	
AMARETTO SOUR	12
<i>The distinct Amaretto flavour paired with fresh lemon juice is both refreshing and satisfying</i>	
NEGRONI	12
<i>A timeless, sophisticated Italian classic of Gin, Vermouth and Campari</i>	
PALOMA (ALCOHOL FREE)	8
<i>Lime, grapefruit, fruit extracts and soda</i>	

CHAMPAGNE & PROSECCO

Champagne Collet, Brut 1er Cru 'Art Deco'	13/67
<i>Champagne, France, NV</i>	
Champagne Collet, Brut Rosé	15.50/78
<i>Champagne, France, NV</i>	
Champagne Taittinger, Brut Reserve	85
<i>Champagne, France, NV</i>	
Prosecco Extra Dry, Favola	8/36
<i>Veneto, Italy NV</i>	

WHITE

Verdejo 'Mesta', Ucles, Central Castile	8/26
<i>Spain, 2021</i>	
Viognier, Valle Central, Vina Edmara	9/28
<i>Chile, 2021</i>	
Grillo 'Vitiese', Sicily, Colmba Bianca	9.50/31
<i>Italy, 2021</i>	
Riesling Trocken, Kreuznacher, Nahe, Weingut Anton Finkenauer	10/34
<i>Italy, 2021</i>	
Pinot Grigio, Friuli-Venezia Giulia, Andrea di Pec	36
<i>Italy, 2021</i>	
Sauvignon Blanc 'Origin', Marlborough, Saint Clair	42
<i>New Zealand, 2021</i>	

ROSÉ

Peninsula de Setubal, Cintila	8/26
<i>Portugal, 2021</i>	
Solis Lumen, Pays d'Oc, Olivier Coste, Languedoc	11/37
<i>France, 2021</i>	
Whispering Angel, Côtes de Provence	59
<i>France, 2021</i>	

RED

Montepulciano d'Abruzzo 'Feudi d'Albe', Bove	8/26
<i>Italy, 2020</i>	
Cabernet Sauvignon Reserva, Valle de Curico, Vina Echeverria	9/28
<i>Chile, 2021</i>	
Syrah 'Winemakers Collection', Swartland, Swartland Winery	9.50/31
<i>Western Cape, South Africa, 2020</i>	
Côtes du Rhône 'Est-Ouest', Domaine Andre Brunel	10/34
<i>France, 2020</i>	
Rioja Reserva, Bodegas Ondarre, Rioja	38
<i>Spain, 2018</i>	
Malbec '1300', Uco Valley, Mendoza, Andeluna	42
<i>Argentina, 2021</i>	

