

# HERITAGE **CLUB**

HOSPITALITY  EXPERIENCES

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**Silverstone**  
HOSPITALITY

BRITISH *GRAND PRIX*  
*2026*

**FRIDAY & SATURDAY**

Brioche Roll with your choice of filling – Smoked Back Bacon, Old Spot Pork Sausages, Free Range Mini Omelette (NGCI available)

Brioche Roll with Sage & Onion Sausage Pattie, Grilled Tomato, Smoked Cheddar (PB, NGCI available)

Potato Puffs, Sriracha Ketchup

Stokes Tomato Ketchup & Brown Sauce

Banana Yoghurt, Strawberry Salad, Granola (PB, NGCI)

Mini Chocolate Twists, Cinamon Swirls, Cranberry Twists, Custard Roll

Honey & Bergamot Granola, Golden Syrup Oaties (PB, NGCI), Popdots  
Mini Cheese & Ham Puffs, Boursin, Tomato & Courgette Muffin

Tropical Fruit Kebabs, Hedgerow Berries (PB, NGCI)

**SUNDAY**

Silverstone Breakfast – Smoked Back Bacon, Old Spot Pork Sausage, Roasted Plum Tomato, Traditional Black Pudding, Fried Slice, Farmhouse Potatoes, Sautéed Mushrooms, Free Range Scrambled Eggs

Plant Based Breakfast – Plant Based Sausage, Roasted Plum Tomato, Fried Sourdough, Farmhouse Potatoes, Sautéed Mushrooms (PB)

Stokes Tomato Ketchup & Brown Sauce

Banana Yoghurt, Strawberry Salad, Granola (PB, NGCI)

Mini Chocolate Twists, Cinamon Swirls, Cranberry Twists, Custard Roll

Honey & Bergamot Granola, Golden Syrup Oaties (PB, NGCI), Popdots  
Mini Cheese & Ham Puffs, Boursin, Tomato & Courgette Muffin  
Tropical Fruit Kebabs, Hedgerow Berries (PB, NGCI)

**Drinks**

Freshly Squeezed Valencia Orange Juice, Tropical Smoothie

**All day grazing**

Garlic & Chilli Marinated Olives (PB, NGCI)

Wild Thyme & Rosemary Crisps (PB, NGCI)

**Allergens – our commitment:** If you have any specific allergy or dietary requirements, please let us know and our team will be happy to assist with supplying our allergen information in order for you to make informed choices. Please be aware our food and beverages are produced in allergen containing environments and we are therefore unable to guarantee that menu items can be completely free from traces of allergens, and their derivatives.

**PB** Plant based; **NGCI** Non-gluten containing ingredients.

**STARTERS**

Cobble Lane Charcuterie – Salt & Pepper Salami, Bresaola, Coppa, Lomo, Melon & Figs

Array of Cured & Smoked Fish, Prawns, Crayfish & Sushi

Chargrilled Vegetables, Mozzarella, Salt Baked Beets, Sun-blush Tomatoes (PB)

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**MAIN COURSES**

Crispy Chicken, Buffalo Summer Slaw, Blue Cheese Ranch Dressing  
Cajun Black-eyed Pea & Sweet Potato Cake, Citrus & Herb Tzatziki (PB, NGCI)

Louisiana Potato Salad (PB, NGCI)

Old Fashioned Southern Greens (PB, NGCI)

Ranch Wedge Salad (PB, NGCI)

Heritage Tomato, Cucumber & Red Onion Salad (PB, NGCI)

Artisan Breads, Gluten Free Bread, Netherend Farm Butter Coins, Flora Sunflower Spread

**DESSERTS**

Mixed Berry Whoopie Pie

Treacle Tart

Dark Chocolate Jaffa Pot (PB, NGCI)





### CHEESEBOARD

Snowdonia Red Storm, Harrogate Blue, Clara Goat's Cheese, Bath Soft Cheese

Apple & Fig Chutney, Tomato & Chilli Chutney, Flame Grapes, Apricots

Cranberry & Raisin Toast, Sourdough Crackers, Oatcakes (NGCI) & Charcoal Wafers

### AFTERNOON NIBBLES

Farmhouse Cheddar & Onion Sausage Roll

Southwest Pulled Pork Slider, Red Cabbage Slaw, Pickle, Crispy Onions

Vegetable Kibbeh, Salsa Verde, Pomegranate (PB, NGCI)

Smoked Tomato & Piquillo Bruschetta (PB)

### SWEET TREATS

Silverstone Choux Bun

Crème au Cacao Mille-feuille

Wild Strawberry Eton Mess (PB, NGCI)

Silverstone Macaron

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### STARTERS

Cobble Lane Charcuterie –  
Salt & Pepper Salami, Bresaola,  
Coppa, Lomo, Melon & Figs

Array of Cured & Smoked Fish,  
Prawns, Crayfish & Sushi

Chargrilled Vegetables,  
Mozzarella, Salt Baked Beets,  
Sun-blush Tomatoes (PB)

### MAIN COURSES

Lemon & Oregano Lamb Skewer,  
Preserved Lemon, Fresh Herbs

Courgette & Sweetcorn  
Fritter, Pickled Pink Onions,  
Cucumber Ribbons, Spiced  
Yoghurt (PB, NGCI)

Harissa Spiced Baby Couscous  
(PB, NGCI)

Roasted Pimento Pepper,  
Charred Aubergine & Baby  
Onions, Balsamic Glaze  
(PB, NGCI)

Balela Salad (PB, NGCI)

Greek Salad (PB, NGCI)

Artisan Breads, Gluten Free  
Bread, Netherend Farm Butter  
Coins, Flora Sunflower Spread

### DESSERTS

Banoffee Pie

Strawberry Clotted Cream Slice

Chocolate Brownie Sundae  
(PB, NGCI)

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**CHEESEBOARD**

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Apple & Fig Chutney, Tomato & Chilli Chutney, Flame Grapes, Apricots

Cranberry & Raisin Toast, Sourdough Crackers, Oatcakes (NGCI) & Charcoal Wafers

**AFTERNOON NIBBLES**

Sticky Moroccan Lamb & Feta Sausage Roll

Mini Silverstone Sub

Jamaican Vegetable Patty, Scotch Bonnet Jam (PB)

Turmeric & Onion Seed Shortbread, Hari Chutney, Crispy Sev (PB, NGCI)

**SWEET TREATS**

Victoria Sponge Cake

Mango & Passionfruit Slice

Lemon & Blackberry Slice (PB, NGCI)

Silverstone Macaron

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STARTERS

Cobble Lane Charcuterie  
– Salt & Pepper Salami,  
Bresaola, Coppa, Lomo,  
Melon & Figs

Array of Cured & Smoked  
Fish, Prawns, Crayfish  
& Sushi

Chargrilled Vegetables,  
Mozzarella, Salt Baked  
Beets, Sun-blush Tomatoes  
(PB)

MAIN COURSES

Bourbon Glazed Beef  
Brisket, BBQ Jus

Exotic Mushroom, Leek &  
Summer Grain Puff Pastry  
(PB)

Garden Herb Potato Salad  
(PB, NGCI)

Tenderstem Broccoli &  
Crispy Kale Salad (PB, NGCI)

Scented Rainbow Carrot  
Salad (PB, NGCI)

Old Bay Style Coleslaw  
(PB, NGCI)

Artisan Breads, Gluten  
Free Bread, Netherend  
Farm Butter Coins, Flora  
Sunflower Spread

DESSERTS

Baked Apple & Fennel  
Mousse

Illy Espresso Crème Brûlée

Black Forest Gateau  
(PB, NGCI)



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### CHEESEBOARD

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Apple & Fig Chutney, Tomato & Chilli Chutney, Flame Grapes, Apricots

Cranberry & Raisin Toast, Sourdough Crackers, Oatcakes (NGCI) & Charcoal Wafers

### AFTERNOON NIBBLES

Hog Roast Sausage Roll

Teriyaki Chicken Slider, Asian Pear Chutney, Pickled Daikon

Tomato, Basil Pesto & Truffled Mozzarella Arancini (PB, NGCI)

Beetroot & Horseradish Pinwheel (PB)

### SWEET TREATS

Fruit Filled Mini Scone

Lime & Yuzu Meringue Tart

Salted Caramel Chocolate Ganache (PB, NGCI)

Silverstone Macaron (PB, NGCI)

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