

A close-up photograph of several gourmet appetizers arranged on a dark, textured metal tray. The appetizers consist of rectangular slices of bread or toast, topped with a variety of ingredients including a creamy sauce, fresh green herbs, a dollop of dark brown spread, and a triangular piece of bread or cracker topped with a mix of white and black sesame seeds. The lighting is warm and focused, highlighting the textures and colors of the food.

IGNITION *CLUB*

HOSPITALITY  EXPERIENCES

Silverstone
HOSPITALITY

BRITISH *GRAND PRIX*
2026

FRIDAY

Cold

Melon and mango fruit pots, yuzu syrup

Toasted organic gluten free granola,
Greek yoghurt, summer berries

Acai bowls with blueberries, shaved coconut

Smoked salmon bagel, pink peppercorn
crème fraiche, pickled cucumber

Hot

Lightly smoked black treacle streaky bacon

Country style breakfast sausage

Scrambled free range eggs, crème fraiche

Thyme roasted vine tomatoes

Hash browns

Grilled mushrooms, Henderson sauce

Warm cinnamon French toast, salted
caramel apple compote, vanilla cream

SATURDAY

Cold

Pear, kiwi and pineapple fruit pots, passion
fruit syrup

Toasted organic gluten free granola,
Greek yoghurt, summer berries

Bircher Muesli, overnight oats,
strawberry, Greek yoghurt and apple

Pastrami bagel, sauerkraut, Emmental,
Russian dressing

Hot

Lightly smoked black treacle streaky bacon

Country style breakfast sausage

Scrambled free range eggs, crème fraiche

Thyme roasted vine tomatoes

Hash browns

Grilled mushrooms, Henderson sauce

Warm cinnamon French toast, salted
caramel apple compote, vanilla cream

SUNDAY

Cold

Melon and mango fruit pots, yuzu syrup

Toasted organic gluten free granola, Greek
yoghurt, summer berries

Acai bowls with blueberries, shaved coconut

Smoked salmon bagel, pink peppercorn
crème fraiche, pickled cucumber

Hot

Lightly smoked black treacle streaky bacon

Country style breakfast sausage

Scrambled free range eggs, crème fraiche

Thyme roasted vine tomatoes

Hash browns

Grilled mushrooms, Henderson sauce

Warm cinnamon French toast, salted
caramel apple compote, vanilla cream

Drinks

Fresh juices and
smoothies

Orange juice

Virgin bloody mary

Selection of fruit
smoothies

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.



LUNCH

Starter

Ham hock and Summer pea terrine, homemade piccalilli, sourdough toast, summer leaves

Courgette and red pepper poppy seed tart, grilled vegetable salad (v)

Fresh selection of artisan breads, rosemary focaccia, Sicilian olive sourdough, ciabatta, multi seed crisp bread

Pickles

Salads

Romaine, apple, celery and walnut salad, vegan herb dressing

Giant couscous, fire roasted piquillo peppers, toasted seeds and rocket

Mains

Spiced free range chicken, preserved lemon and thyme, rosemary jus, baby gem leaves, pomegranate

Teriyaki tuna, sesame crust, bok choy, crispy rice noodles

Slow cooked lamb shoulder fritter, warm carrot and cumin slaw, mint mayo

Gochujang aubergine, soy and sesame glazed tenderstem, crispy puffed rice, mint and chilli salsa

Table snacks, served daily

Norimaki rice cracker

Herb marinated olives

Sides

Lyonnaisse new potatoes

Roast butternut squash with cherry tomato, basil

Dessert

Mandarin Amarena cherry & lime tartlet

Mango and cardamom cheesecake with passionfruit and mango compote (vg)

CLASSIC BRITISH AFTERNOON TEA

Savoury

Coronation chicken on cheese and herb scones

London cure smoked salmon on Greenwich rye, dill cream cheese

Shaved mortadella, tomato, rocket and cheese on focaccia with basil mayo

Chargrilled vegetable wrap, fermented chilli and chickpea houmous, spinach leaves

Warm

Classic Scotch egg, brown sauce

Mushroom, spinach and gruyere quiche, meadow herb crème fraiche

Sweet

Warm scones with Kentish strawberry jam and Cornish clotted cream

Mango and coconut cheesecake

Earl Grey and raspberry tartlet

Vanilla and strawberry Victoria sponge cake

Bowls of Kent Strawberries with cream and sugar





LUNCH

Starter

Smoked chicken Caesar salad, served in romaine leaves, shaved parmesan, egg, sourdough croutons, Caesar dressing

Caramelised red onion tart, crumbled feta, figs, hot honey dressing, spinach and toasted pumpkin seed salad (v) and (vgo)

Fresh selection of artisan breads, rosemary focaccia, Sicilian olive sourdough, ciabatta, multi seed crisp bread

Pickles



Salads

Summer slaw, fragrant Thai dressing
Salt baked beetroot, seeded quinoa salad and sheep's milk labneh

Mains

Free range Hampshire roast pork belly, crispy crackling, miso apple jam, cider sauce

Jerk spiced cod fillet, sweetcorn and chilli salsa, bourbon barbecue sauce

Harissa chicken, Catalan sauce

Chimichurri glazed cauliflower steak, black beans, pickles, toasted chickpeas

Table snacks, served daily

Norimaki rice cracker

Herb marinated olives

Sides

Crushed new potatoes, salsa verde

Fine green beans, sunflower seeds

Dessert

Chocolate mousse, crème brulee, gooey brownie, chocolate crunch

Plant raspberry and fig cheesecake with raspberry jelly (vg)

CLASSIC BRITISH AFTERNOON TEA

Savoury

Coronation chicken on cheese and herb scones

London cure smoked salmon on Greenwich rye, dill cream cheese

Shaved mortadella, tomato, rocket and cheese on focaccia with basil mayo

Chargrilled vegetable wrap, fermented chilli and chickpea houmous, spinach leaves

Warm

Mini chicken and leek pie

Spicy Jack fruit sausage roll, cumin and chilli crust

Sweet

Warm scones with Kentish strawberry jam and Cornish clotted cream

Lemon tart, lemon zest sponge with lemon namelaka

Baked vanilla choux bun with blueberry jam and whipped crème fraiche ganache

Banoffee with caramelised banana and mascarpone mousse

Bowls of Kent Strawberries with cream and sugar





LUNCH

Starter

Coronation chicken terrine, spiced aubergine pickle, mango salsa, toasted onion bread

Heritage tomato and mozzarella tart, avocado, purple basil, oil and balsamic dressing, rocket and mizuna salad (v) and (vgo)

Fresh selection of artisan breads, rosemary focaccia, Sicilian olive sourdough, ciabatta, multi seed crisp bread

Pickles

Salads

San marzano panzanella salad

Butternut squash roasted with fermented chilli oil, compressed radicchio with roast tomato dressing

Mains

Treacle roast Sirloin of Yorkshire beef, thyme and garlic shallots, bone marrow and horseradish crumble, watercress

Cold poached salmon, pickled prawns, samphire, dill emulsion

Chicken tikka masala, coconut rice, Herb naan breads

Summer vegetable pithivier, chive beurre blanc (v) (vgo)

Table snacks, served daily

Norimaki rice cracker

Herb marinated olives

Sides

Roast baby new potatoes, parsley, olive oil

Broccoli, baby carrots, sugar snaps

Dessert

Strawberry and yuzu chiboust, strawberry compote

Mango and cardamom cheesecake with passionfruit and mango compote (vg)

CLASSIC BRITISH AFTERNOON TEA

Savoury

Coronation chicken on cheese and herb scones

London cure smoked salmon on Greenwich rye, dill cream cheese

Shaved mortadella, tomato, rocket and cheese on focaccia with basil mayo

Chargrilled vegetable wrap, fermented chilli and chickpea houmous, spinach leaves

Warm

Barbecue free range pork sausage rolls, fennel and sea salt crust

Triple cheese toasties, apple and ale pickle

Sweet

Warm scones with Kentish strawberry jam and Cornish clotted cream

Mango and coconut cheesecake

Earl Grey and raspberry tartlet

Vanilla and strawberry Victoria sponge cake

Bowls of Kent Strawberries with cream and sugar

