

LEGENDS CLUB

HOSPITALITY  EXPERIENCES

Silverstone
HOSPITALITY

BRITISH *GRAND PRIX*
2026

FRIDAY

Cured Pork Belly, Hot Honey & Apple Slaw Roll (NGCI available)

Hash Brown Bites, Sriracha Ketchup (PB, NGCI)

Sweet Potato Rosti, Roasted Red Pepper, Smashed Avocado, Brioche Toast (PB, NGCI available)

Stokes Tomato Ketchup & Brown Sauce

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

Mango Chia Seed Breakfast Pot (PB)

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

Honey & Bergamot Granola, Golden Syrup Oaties (PB, NGCI), Popdots

Smoked Salmon Mini Croissants

Tropical Fruit Kebabs, Hedgerow Berries (PB, NGCI)

SATURDAY

Bacon, Coriander Cream Cheese, Chilli Jam, Naan Bread

Caramelized Onion Hash, Chipotle Relish (PB, NGCI)

Plant Based Chorizo, Black Bean & Feta Burrito (PB)

Stokes Tomato Ketchup & Brown Sauce

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

Mochaccino Overnight Oats (NGCI)

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

Honey & Bergamot Granola, Golden Syrup Oaties (PB, NGCI), Popdots

Welsh Rarebit, Farmhouse Crumpet, Tomato Chutney

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)

Mango Chia Seed Breakfast Pot (PB)

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

Honey & Bergamot Granola, Golden Syrup Oaties (PB, NGCI), Popdots

Smoked Salmon Mini Croissants

Tropical Fruit Kebabs, Hedgerow Berries (PB, NGCI)

All day grazing

Garlic & Chilli Marinated Olives (PB, NGCI)

Wild Thyme & Rosemary Crisps (PB, NGCI)

Drinks

Freshly Squeezed Valencia Orange Juice, Tropical Smoothie

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

English Ploughman's Bowl – Cheese Mousse, Ham Hock, Red Leicester, Spiced Vegetable, Apple Chutney, Silverskin Onions, Music Bread or Cheese Straw

Selection of Sushi, Wasabi, Pickled Ginger, Soy Sauce, Edamame, Crispy Onions

Thai Salad, Spiced Tofu Crumble, Asian Pear, Ginger & Lime Dressing (PB, NGCI)



MAIN COURSES

Crispy Chicken, Buffalo Summer Slaw, Blue Cheese Ranch Dressing

Catalan Monkfish, White Bean, Tomato & Red Pepper Stew

Cajun Black-eyed Pea & Sweet Potato Cake, Citrus & Herb Tzatziki (PB, NGCI)

Louisiana Potato Salad (PB, NGCI)

Old Fashioned Southern Greens (PB, NGCI)

Roasted Corn Ribs, Lime & Coriander Glaze (PB, NGCI)

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

DESSERTS

Toasted Vanilla Bean Mousse, Plums Strawberry Shortcake

Dark Chocolate Jaffa Pot (PB, NGCI)



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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

Asparagus & Leek Tart, Romesco Aioli

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

Jerk Chicken, Corn & Bean Salad,
Mango & Ancho Salsa, Lime Crema
(NGCI)

Smoked Haddock & Manchego Tart,
Crispy Leeks

Charred Asparagus, Glazed Fig,
Balsamic Onion Petals, Beetroot &
Puffed Quinoa Salad (PB, NGCI)



MAIN COURSES

Lemon & Oregano Lamb Skewer,
Preserved Lemon, Fresh Herbs

Confit Pork Belly, Shaved Fennel,
Pickled Apple, Chorizo Crisp, Cider Jus

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

Smoked Garlic Potato Wedges
(PB, NGCI)

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

Balela Salad (PB, NGCI)

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

DESSERTS

Banoffee Pie

Pear & Miso Dome

Chocolate Brownie Sundae (PB, NGCI)



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CHEESEBOARD

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

AFTERNOON NIBBLES

Sticky Moroccan Lamb & Feta Sausage Roll
Szechuan Popcorn Prawns, Chilli Sweet & Sour (NGCI)
Mini Silverstone Sub
Jamaican Vegetable Patty, Scotch Bonnet Jam (PB)
Turmeric & Onion Seed Shortbread, Hari Chutney, Crispy Sev (PB, NGCI)

SWEET TREATS

Lemon Verbena Cheesecake
Raspberry & Ruby Aero, Meringue
Lemon & Blackberry Slice (PB, NGCI)
Silverstone Macaron

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STARTERS

Coronation Chicken Verrine (GF)

Selection of Sushi, Wasabi, Pickled Ginger, Soy Sauce,
Edamame, Crispy Onions

Mediterranean Artichoke & Potato Salad, Salsa Verde



MAIN COURSES

Bourbon Glazed Beef Brisket, BBQ Jus

Pan Fried Hake, Caper Butter Sauce,
Sea Vegetables

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

Rosemary & Cracked Black Pepper
Roast Potatoes (PB, NGCI)

Roasted Cauliflower, Broccoli &
Crispy Kale (PB, NGCI)

Scented Rainbow Carrot Salad
(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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Apple & Fig Chutney, Tomato & Chilli Chutney, Flame Grapes, Apricots

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

AFTERNOON NIBBLES

Hog Roast Sausage, Mustard Mayo & Pork Crunch

Teriyaki Chicken Slider, Asian Pear Chutney, Pickled Daikon

Goat's Curd & Chive Cheesecake, Red Onion Marmalade (NGCI)

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

Beetroot & Horseradish Pinwheel (PB)

SWEET TREATS

Macerated Strawberries, Clotted Cream Parfait, Raisin Breton

Lime & Yuzu Meringue Tart

Salted Caramel Chocolate Ganache (PB, NGCI)

Silverstone Macaron (PB, NGCI)

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