

**Silverstone**

**MUSIC  
AND  
THE ARTS**

**MENU**

BRITISH GRAND PRIX  
*2026*

# FRIDAY

## BREAKFAST

### Breakfast Circulated (09:00-11:00)

Starting Grid Suites Classic bacon sandwich

British treacle cured bacon, torched raclette hash brown, smoky tomato jam, all butter brioche, whipped bacon butter

Starting Grid Suites Classic plant-based sandwich (vg)

Portabello mushroom, torched raclette hash brown, smoky tomato jam, plant-based brioche

### Breakfast Station (08:15 - 10:15)

Passion fruit, mango & kaffir lime smoothie

Seasonal fruit skewers

Whipped goats, bresaola, glazed fig and Tiana cherry blossom honey, hazelnut

Belgian waffle, salted caramel & pecan

Pain au chocolate

Cinnamon morning bun

Raspberry & white chocolate muffin

## MID-MORNING LIGHT BITES

### Mid-Morning Grazing Station (10:30-11:45)

Schezwan & dill cured Scottish salmon

Celeriac remoulade

Shallot & caper salsa

Pink pepper pickled onion

Chive cream cheese

Sourdough croutes

Grissini sticks

Green tea, macadamia and cashew biscotti

# FRIDAY

## LUNCH

### Pan Asian Grazing Station (12:00-14:45)

#### Proteins

Jinda chilli beef

Ponzu sea bass

Smoked tofu, charred pepper (vg)

#### Accompaniments

Pad Thai noodle salad, cashew crumb,  
crispy noodles

Nam Jim salad, spiralised mouli & cucumber,  
pickled radish, tenderstem, toasted sesame

Spiced mango, toasted coconut salad

#### Toppers

Pineapple & pink pepper salsa

Edamame and chilli crack

Sesame tossed wakame seaweed, Thai sauce

Lotus root crisp, smoked chilli salt

Prawn crackers, nori seasoning

#### Circulated Grab Food

Ginger beer & soy pork belly milk bun,  
Eaten Alive kimchi, sriracha

Gouchujang crispy duck loaded tots

Katsu squash, Thai sauce (vg)

## DESSERT

### Dessert (14:00-16:00)

Matcha and dark chocolate choux bun,  
caramelia cremieux

Pandang panna cotta, Oolong tea,  
poached peaches, ginger crumb

Sichuan spiced pineapple pavlova,  
coconut cream mango & lime gel (vg,gf)

# FRIDAY

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## AFTERNOON BITES

### **Circulated Warm (15:00-17:00)**

Char Siu onigiri, pickled mooli, sesame crust

Dashi mushroom onigiri, pickled mooli  
sesame crust (vg)

Schezuan chicken wings, black garlic,  
yuzu kewpie

### **Station (15:00-17:00)**

Selection of sushi & condiments; pickled ginger,  
ponzu dressing, British wasabi, furikake

Lemon and turmeric crinkle cookie

Calamansi curd tart, scorched meringue

Matcha and strawberry macaron

## ALL DAY SNACKS

### **(08:30-18:00)**

Forest feast dark chocolate sour cherries

Forest Feast honey and sea salt cashews  
and peanuts

Forest feast Valencia orange and milk  
chocolate almonds

Torres black truffle crisps

Love Corn bbq

Love Corn Sour cream & chive

# SATURDAY

## BREAKFAST

### Breakfast Circulated (09:00-11:00)

Starting Grid Suites Classic bacon sandwich  
British treacle cured bacon, torched raclette  
hash brown, smoky tomato jam, all butter brioche,  
whipped bacon butter

Starting Grid Suites Classic plant-based  
sandwich (vg)

Portabello mushroom, torched raclette  
hash brown, smoky tomato jam,  
plant-based brioche

### Breakfast Station (08:15 - 10:15)

Blueberry, pomegranate & acai berry energy shot

Seasonal fruit skewers

Whipped La Peral, Serrano ham, melon,  
almond crumb

American pancakes, banana, Nutella,  
whipped cream

Twice baked almond croissant

Chocolate & orange morning bun

Blueberry muffin

## MID-MORNING LIGHT BITES

### Mid-Morning Grazing Station (10:30-11:45)

Whiskey & soy cured trout

Heritage tomato salsa

Pickled cucumbers

Roasted heritage beetroot

Horseradish crème fraiche

Sourdough croutes

Grissini sticks

Cranberry, hazelnut and orange biscotti

# SATURDAY

## LUNCH

### Spanish Grazing Station (12:00-14:45)

#### Mains

Pimento & citrus torched octopus, Seville orange, pickled fennel, radicchio, olive

Herb & grape mustard crusted Iberico pork fillet, Spanish peperonata, olives, capers

Basque grilled ceps, garlic & herbs, sherry vinegar, toasted pine nuts

#### Salads/Sides

Mediterranean butter bean and smoked paprika salad, pickled cucumber, crispy shallot

Ensalada rusa, seared tuna, russet potato, soft boiled egg

Grilled heritage courgette salad, radicchio, rocket

#### Accompaniments

Torched tenderstem broccoli, smoked Marcona almonds, sauce vierge

Pimentos de padron

Spanish antipasti; stuffed peppers, olives, balsamic onions

Artisanal bread selection

#### Circulated Grab Food

60 Day dry aged Galician roast sirloin, ox & potato terrine, foraged Spanish mushroom, Pedro Ximenez

Thyme roasted aubergine steak, potato terrine, foraged Spanish mushroom, Pedro Ximenez

Patatas bravas, aioli, spicy tomato sauce

## DESSERT

### Dessert (14:00-16:00)

Seville orange tart, candied orange

Chocolate & olive oil mousse sphere, almond sable

Licor 43 laced set custard, glazed figs, hazelnut brittle (vg)

Silverstone

MUSIC  
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# SATURDAY

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## AFTERNOON BITES

### **Circulated Warm (15:00-17:00)**

5-year aged corn-fed croquette de jamon aioli,  
tomato fondu, crispy ham

Manchego & Idiazabal croquette, paprika aioli,  
tomato fondu (v)

Gambas pil pil, infused garlic, paprika & chilli oil,  
charred lemon, crusty baguette

### **Station (15:00-17:00)**

Jamon de Bellota Iberico, Salchichon Bellota  
Iberico, Alejandro chorizo Juan Pedro

Tortilla classico, chive crème fraiche,  
Exmoor caviar (v)

Flourless chocolate and Pedro Ximenez cake,  
crème fraiche

Cinnamon churros, caramel & sherry dip

Tarta de Santiago, crème fraiche and  
candied orange

## ALL DAY SNACKS

### **(08:30-18:00)**

Forest feast dark chocolate sour cherries

Forest Feast honey and sea salt cashews  
and peanuts

Forest feast Valencia orange and milk  
chocolate almonds

Torres black truffle crisps

Love Corn bbq

Love Corn Sour cream & chive

# SUNDAY

## BREAKFAST

### Breakfast Circulated (09:00-11:00)

Starting Grid Suites Classic bacon sandwich  
British treacle cured bacon, torched raclette  
hash brown, smoky tomato jam, all butter brioche,  
whipped bacon butter

Starting Grid Suites Classic plant-based  
sandwich (vg)

Portabello mushroom, torched raclette  
hash brown, smoky tomato jam,  
plant-based brioche

### Breakfast Station (08:15 - 10:15)

Strawberry, cucumber & mint smoothie

Seasonal fruit skewers

Whipped British brie, coppa ham, melon,  
walnut crumb

Belgian waffle, Featherbed strawberries  
and cream

Pain au raisin

Sticky toffee pecan morning bun

Chocolate muffin

## MID-MORNING LIGHT BITES

### Mid-Morning Grazing Station (10:30-11:45)

Beetroot & gin cured salmon

Caviar with traditional garnish; blini, egg,  
caper, shallot, chive crème fraiche

Vegan caviar

Sourdough croutes

Grissini sticks

Dark chocolate, cherry and pistachio biscotti

# SUNDAY

## LUNCH

### British Grazing Station (12:00-14:45)

#### Mains

Lobster, British leek & Champagne terrine,  
Exmoor caviar

Smoked ham hock, parsley & Dijon terrine,  
popping rind

Home cured salt beef & grape mustard

Heritage beetroot terrine, beet gel,  
pickled Enoki mushroom (vg)

#### Salads/Sides

Cornish news, shaved English asparagus,  
wild garlic pesto, toasted pine nut

Roasted corn, avocado, cucumber & olive salad,  
British barrel aged feta avocado oil, Champagne  
vinegar dressing

Isle of white heirloom tomato, burrata, tarragon  
vinaigrette, sourdough croute, pickled onion

#### Accompaniments

Balsamic pickled onions

Golden beetroot Piccalilli

Artisanal bread selection

#### Circulated Grab Food

Loaded Yorkshire pudding, slow braised Barolo  
ox cheek, caramalised onions, shaved truffle

Loaded Yorkshire pudding, wild mushroom &  
spinach, caramalised onions, shaved truffle (v)

Shephard's pie, smoked Cheddar top,  
garlic herb breadcrumb

## DESSERT

### Dessert (14:00-16:00)

Raspberry & rose mousse bomb,  
lemon thyme sable

Gooseberry & elderflower fool,  
meringue kisses (vg)

Chocolate & hazelnut flowerpot,  
edible flowers

# SUNDAY

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## AFTERNOON BITES

### **Circulated Warm (15:00-17:00)**

Truffled three cheese & glazed Wiltshire ham toastie, ham butter

Three Cheese & balsamic onion toastie

Pork apple & Stilton sausage roll

### **Station (15:00-17:00)**

Free range Cumberland scotch egg, caramelised apple puree

Shallot, thyme & brandy tart, raspberry glaze & stracciatella (ve, gf)

Battenberg cake

Double chocolate scone, Salted caramel chantilly, raspberries

Lemon curd Bakewell tart

## ALL DAY SNACKS

### **(08:30-18:00)**

Forest feast dark chocolate sour cherries

Forest Feast honey and sea salt cashews and peanuts

Forest feast Valencia orange and milk chocolate almonds

Torres black truffle crisps

Love Corn bbq

Love Corn Sour cream & chive

# DRINKS

## WINES

### Sparkling

Coates & Seely Brut Reserve NV, England

### White

Whispering Angel, Château D'Esclans

### Rose

Whispering Angel, Château D'Esclans

### Red

Sogno Mediterraneo (S.G.M) Casedi, Tuscany  
(Organic) 2022

## BEER AND CIDER

Heineken Lager

Hawkstone IPA

Lucky Saint Lager 0.0%

Aspall Suffolk Draught Cyder

Hawkstone Hedgerow Fruit Cider

## SPIRITS

Grey Goose Vodka

Tanqueray No10 Gin

El Dorado 8yr Rum

Hennessy VS Cognac

The Singleton 12yr Old Whisky

1800 Reposado Tequila

## MIXERS

Double Dutch Tonic

Double Dutch Soda

Double Dutch Ginger Beer

## JUICES

Eager Apple Juice

Eager Orange Juice

Eager Cranberry Juice

Eager Pineapple Juice

## ADDITIONAL SOFT

Firefly Peach Green Tea

San Pellegrino Aranciata

San Pellegrino Limonata

Coke

Diet Coke

Belu Still and Sparkling Water

Fairtrade Coffee and Selection of Tea