

# REDBULL POLE POSITION

HOSPITALITY  EXPERIENCES

**Silverstone**  
HOSPITALITY

BRITISH GRAND PRIX  
2026



**FRIDAY**

- Berry Danish
- Lemon morning bun
- White chocolate and raspberry muffin
- Caramelised apricot and maple pancake pots
- Daily changing tropical fruit platter (ve)
- Bowls of Featherbed strawberries (ve)
- Selection of juices and smoothies

**SATURDAY**

- Pear and almond Danish
- Cinnamon morning bun
- Blueberry muffin
- Preserved lemon and pistachio pancake pots
- Daily changing tropical fruit platter (ve)
- Bowls of Featherbed strawberries (ve)
- Selection of juices and smoothies



**SUNDAY**

- Apple crumble Danish
- Sticky toffee pecan morning bun
- Lemon and poppy muffin
- Two Drifters rum pineapple and vanilla torn pancake pots
- Daily changing tropical fruit platter (ve)
- Bowls of Featherbed strawberries (ve)
- Selection of juices and smoothies

## BREAKFAST OFFERING



Kiln roast smoked salmon and lovage rilette, bergamot and earl grey gel, Siberian sturgeon caviar

Soft boiled duck egg, caramelized onion and parsley pistou, shaved truffle (v)

Sliced lomo, whipped ricotta, pickled pink peach gel pot

Whipped vegan feta, black olive and tarragon tapenade, savoury granola pot (ve)

James Martin's Ultimate Bacon sandwich; Smoked back bacon, tomato chutney, smoked portobello, all butter brioche & whipped maple butter

The Ultimate plant-based breakfast sandwich; Fermented mushroom, onion and beetroot burger, smoked portobello, tomato chutney, brioche (ve)



FRIDAY

**Proteins**

Beetroot cured monkish

Soy cured chalk stream trout,  
coriander and puffed amaranth

Sesame crusted chicken

Grapefruit tofu ceviche (ve)



SATURDAY

**Proteins**

Earl grey and bergamot cured halibut

Pink peppercorn and red dulce tuna  
tataki

Miso and sake glazed Iberico pork  
tenderloin

Soy glazed maitake mushroom (ve)



SUNDAY

**Proteins**

Kombu cured cod

Beetroot and vodka cured salmon  
Beef fillet tataki

Miso and chilli butternut (ve)

**Toppers (all days)**

Basmati rice with green herbs  
and black sesame

Shredded red cabbage and  
heritage carrot

Edamame

Candied jalapeno and mango

Smashed avocado

Radish

Pickled ginger

Citrus Ponzu

Sriracha mayo

FRIDAY

Korean fried chicken burger, kimchi slaw, charcoal bun

Fried turbot po' boy, Cajun celeriac remoulade, Oscietra caviar

"Dirty royals" loaded Jersey Royals, cola pulled beef brisket, smoked Applewood, crispy onion

Grilled Hampshire cucumber salad, toasted sesame, crisp chilli, garlic, shallot, lime, coriander & wakame dressing (ve)

Beyond meat burger, smoked tomato and roasted red pepper chutney, smoked applewood, grilled baby gem, charcoal bun (ve)

Circulated poke bowls

Beetroot cured monkish/Grapefruit tofu, basmati rice, edamame, candied jalapeño and mango, shredded cabbage and carrot, smashed avocado, ponzu (ve)



**SATURDAY**

West Country chicken fingerlings, siracha & heather honey butter glaze, crisp onions, coriander, daikon kimchi

Wild mushroom arancini, sugo di pomodoro, truffled Madeira mayonnaise, micro rocket (ve)

Next level mac and cheese; smoked paprika Iberico pork ragu

Scallop ceviche, mango and tomato salsa, blood orange gel, yuzu dressing, coriander (ve option available with tofu)

Loaded wedges; tandoori masala cauliflower, coriander and lime mayo, crispy onion (ve)

Circulated poke bowls  
Pink peppercorn and red dulce tuna tataki/Soy glazed maitake mushroom, basmati rice, edamame, candied jalapeño and mango, shredded cabbage and carrot, smashed avocado, ponzu (ve)

**SUNDAY**

Yorkshire lamb belly croquette, baby gem, brined cucumber, mint, pea, and feta salad

Cornish plaice goujons, crushed peas, dill gherkin ketchup, crisp capers, tartare sauce, lemon

James Martin's Ultimate Hot Dog Brioche hot dog bun, caramelised onions, smoked tomato chutney, crisp onions, chives, Sweet "senf" mustard, curry ketchup, tomato ketchup"

Moving Mountains Hot Dog Brioche hot dog bun, caramelised onions, smoked tomato chutney, crisp onions, chives, Sweet "senf" mustard, curry ketchup, tomato ketchup (ve)

Loaded Royals; crushed Jersey Royals, lemon thyme and oregano pulled aubergine, sun blushed tomato chutney, toasted pumpkin seeds (ve)

Circulated poke bowls  
Kombu cured cod/Miso and chilli butternut, basmati rice, edamame, candied jalapeno and mango, shredded cabbage and carrot, smashed avocado, ponzu (ve)



**FRIDAY**

James Martin's Satay  
pork belly

Black garlic king oyster  
(ve)

Green papaya and  
pink onion salsa

Sweet and sour  
cucumber

Roasted tenderstem,  
crispy chilli and garlic

Soy braised bean sprout  
and spring choi salad

Squid ink prawn  
crackers

**SATURDAY**

Charcoal roasted  
Sirloin steak

Charcoal roasted  
brown sugar and chilli  
butternut squash (ve)

Grilled ciabatta

Honey truffle mayo

James Martin's  
salsa verde

Shaved parmesan

Celeriac remoulade

**SUNDAY**

Tandoori butter  
monkfish skewer

Masala aubergine and  
paneer skewer (ve)

Crispy garlic and  
coriander naan

Onion bhajis

Yoghurt onion raita  
coriander cress

Tamarind chutney

Mazuri salsa

**FRIDAY**

**Paella station**

Salt cod, king prawn, clams, mussel,  
calamari Iberico bellota chorizo Paella

Vegetarian paella (ve)

Wild garlic and preserved lemon  
salsa verde

Pickled girolles

Barrel aged parmesan

Fresh flat leaf parsley

**SATURDAY**

**Curry station**

Makhani butter chicken curry

Tikka grilled cauliflower (ve)

Jewelled pilaf rice

Punjabi kasta potato samosas

Yoghurt onion raita coriander cress

Tamarind chutney

Mazuri salsa

**SUNDAY**

**Chilli station**

Braised wagyu beef shin, chipotle  
and green coffee chilli

Pulled jack fruit, chipotle, green  
coffee chilli (ve)

Tri colour corn chips

James Martin's signature Chimichurri

Hass avocado guacamole

Green tomato and Williams pickled  
pear salsa

Fire roasted pepper and nduja piperade

## FRIDAY

Gulab Jamun, crisp milk dough dumplings, sweet spiced syrup

## SATURDAY

Francesco Mazzei's Tiramisu

## SUNDAY

James Martin's signature white chocolate and whisky bread and butter pudding, honeycomb, whiskey anglaise

## ICE CREAM SUNDAY STATION (12:00-16:00)

### Friday

Madagascan vanilla soft serve ice-cream (v)

### Saturday

Roasted apple and butterscotch soft serve ice-cream (v)

### Sunday

Strawberry and clotted cream soft serve ice-cream (v)

### Toppings and sauces

Chocolate pretzels

White chocolate shavings

Freeze dried raspberry pieces

Mini fudge pieces

Meringue kisses

Chocolate popping candy



## FRIDAY

Ultimate choux buns, smoked mushroom duxelles, fresh truffle (v)

Sapling gin cured salmon loaded crumpets, pickled grape chutney, nasturtium

Miso and caramelised onion sausage roll

Butternut and spinach wellington (ve)

Loaded churros; raspberry, rosewater and caramelized white chocolate

Citrus brûlée tart, confit lemon crème fraiche

## SATURDAY

James Martin best-ever quiche, Welsh mature Cheddar, sherry cured tomatoes, thyme

Ultimate choux buns, Westcombe Cheddar and black truffle, cobble lane cured ham

Hampshire pork scotch eggs, garam masala curried mayonnaise, watercress

Vegan nduja sausage roll (ve)

Loaded churros; blood orange, Valrhona chocolate and candid hazelnut

Plant based crème cheese and Masala filled cannoli (ve)

## SUNDAY

“Croque Monsieur”, Wiltshire smoked ham and aged gruyere, Rocket

Montgomery’s Cheddar, malt pickled onions, watercress rarebit toastie

Hog roast sausage rolls, fruity “golden sultana” HP sauce

Curry empanada (ve)

Loaded churros; Nyetimber, black pepper strawberry compote, matcha cream

Caramelised white chocolate and hazelnut blondie, raspberry and lemongrass gel (v)



## CIRCULATED GRAB FOOD

(Saturday night only, food served 19:00-21:00)

### CIRCULATED GRAB FOOD

BBQ short rib taco, BBQ sauce, house slaw, pink onions, garlic aioli, pickled jalapenos

Lake District Farmers beef burger

Caramelised miso onions, Henderson's burger relish, lettuce, heritage tomato, shallot ring, brioche bun

Moving Mountains burger

Caramelised miso onions, Henderson's burger relish, lettuce, heritage tomato, shallot ring, brioche bun

Smokey BBQ aubergine, kiwi hot sauce, pink pepper gremolata, toasted flat bread

### SWEET TREAT

Salted caramel tart, toffee popcorn crunch

