

KWIK FIT BRITISH TOURING CAR CHAMPIONSHIP 2026

LEGENDS *CLUB*

SATURDAY *MENU*

- BREAKFAST -

Breakfast Roll with your choice of

Smoked Back Bacon, Old Spot Pork Sausages, Free Range Mini Omelette

Plant Based Breakfast Roll with your choice of

Sage & Onion Sausage Pattie, Grilled Tomato Slices, Smoked Cheddar,
Crispy Mini Hash Browns

Condiments

Tomato Ketchup & Brown Sauce

Pastry Selection

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

Cold Selection

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

- ALL DAY GRAZING -

Garlic & Chilli Marinated Olives (PB, NGCI)

Wild Thyme & Rosemary Crisps (PB, NGCI)

CONTINUED //

- LUNCH -

Main Courses

Chicken Parmigiana
Cannelloni Ripieni Di Agnello
Spinach & Basil Arancini, Smoked Garlic Aioli

Accompaniments

Tuscan Style Roast Butternut Squash & Sweet Potato
La Peperonata
Grilled Peach, Roquette & Bocconcini Salad, Lemon Dressing
Marinated Roasted Red Pepper, Sundried Tomatoes, Olives
Focaccia & Ciabatta
Pesto, Balsamic & Olive Oil

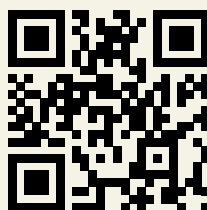
Desserts

Rhubarb & Custard Macaron
Espresso Crème Brûlée
Summer Berry Eton Mess
Black Forest Pot

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

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 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.



KWIK FIT BRITISH TOURING CAR CHAMPIONSHIP 2026

LEGENDS *CLUB*

SUNDAY *MENU*

- BREAKFAST -

Breakfast Roll with your choice of

Smoked Back Bacon, Old Spot Pork Sausages, Free Range Mini Omelette

Plant Based Breakfast Roll with your choice of

Sage & Onion Sausage Pattie, Grilled Tomato Slices, Smoked Cheddar,
Crispy Mini Hash Browns

Condiments

Tomato Ketchup & Brown Sauce

Pastry Selection

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

Cold Selection

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

- ALL DAY GRAZING -

Marinated Olives

Wild Thyme & Rosemary Crisps

CONTINUED //

- LUNCH -

Main Courses

Steak & Ale Pie
Sage & Onion Stuffed Crispy Pork Belly
Bubble & Squeak Cake, Mustard & Cream Sauce

Accompaniments

Lemon & Thyme Roasted Potatoes
Charred Broccoli & Cauliflower, Crispy Onions
Brown Sugar Glazed Parsnips
Yorkshire Pudding

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

Desserts

Victoria Sponge
Chocolate Filled Mille-Feuille
Miso Caramel Pear
Chocolate Jaffa Pot

Cheeseboard

Snowdonia Red Storm, Harrogate Blue, Clara Goat's Cheese Log, Bath Soft Cheese
Apple & Fig Chutney, Tomato & Chilli Chutney, Flame Grapes, Apricots
Cranberry and Raisin Toast, Sourdough Cracker, Oatcakes & Charcoal Wafers

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