

PRIVATE CHRISTMAS PARTY 2024

Dates | Please ask our hospitality team for available dates

Minimum numbers will apply dependant on the chosen room

Price £52.50 per person inc VAT

Three-course home-cooked meal • Room hire • traditional novelties, crackers •

Entertainment not included - please contact us for details

Times | Bar close 12.30am • Carriages 1.00am

M E N U

STARTER

CHOOSE ON THE NIGHT

offered with mixed warm bread rolls

“Proper” salmon roulade

with peeled Atlantic prawns, marie rose sauce with a cucumber and lime salad (mwog, mwod)

OR

Homemade Soup

Roast plum tomato, red pepper and basil soup (v, vgn, mwog, mwod)

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MAIN COURSE

York Racecourse Matured Sirloin of Beef,
pig in blanket, cranberry and sage stuffing, Yorkshire pudding,
château potato, honey and star anise roasted carrots, roasted parsnips and red cabbage

OR

Traditional Roast Turkey
pig in blanket, cranberry and sage stuffing, Yorkshire pudding,
château potato, honey and star anise roasted carrots, roasted parsnips and red cabbage

OR

Wild Mushroom, Spinach & Chestnut Pithivier
château potato, honey and star anise roasted carrots, roasted parsnips and red cabbage (v, vgn)

Made without gluten available by pre order

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DESSERT TRIO

PLATED AND SERVED TO YOUR TABLE

Glazed lemon tart, Winter berry Eton mess and Dark chocolate & cassis mousse

Made without gluten and vegan available by pre order

FRESH FILTER COFFEE STATION “HELP YOURSELF”

FOOD ALLERGIES OR INTOLERANCES : If you have a food allergy, intolerance, or coeliac disease, please speak to our catering team for further information about the ingredients in the food and drink before making your choice. Thank you

KEY: mwod - made without dairy | mwod* - can be made without dairy | mwog - made without gluten | mwog* - can be made without gluten | v - vegetarian | vgn - vegan | vgn* - can be made vegan