



York
RACECOURSE

PROPER HOSPITALITY

NON RACEDAY
DINING MENUS



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**WELCOME
TO YORK**

A WARM YORK(SHIRE) WELCOME AWAITS

A word from Our Executive Chef, Chris Scott:

At York Racecourse, our culinary team takes great pride in providing our guests with an unforgettable dining experience. We begin by carefully selecting local suppliers to source some of the finest ingredients from the Yorkshire region, including;

- Cryer and Stott- Based in Allerton Bywater, Castleford, a small local business who have created multiple award-winning cheeses and some bespoke cheeses for the Royal Family.
- Soanes of Yorkshire -Middleton-on-the-Wolds, East Yorkshire. A family business driven by animal welfare, quality and service since 1947.
- MH Poskitt - This family-owned farming business is based in the East Riding of Yorkshire and specialises in growing root vegetables for leading supermarkets. They grow, wash, pack and distribute all our products from their Yorkshire-based site.
- Annabel's of Garforth - British strawberries look and taste exquisite. Grown from May to October on their family farm in West Yorkshire's lush but rugged countryside. Making every effort to be carbon neutral, they send any waste berries to their packaging supplier's anaerobic digester, so their biodegradable strawberry punnets and cardboard trays are produced using strawberry power.
- W.S. Bentley of Gomersal, West Yorkshire and Selby, North Yorkshire. A range of our microgreens and living salads found in the majority of the UK supermarkets.

My team and I passionately plan menus, craft dishes, and customise them to cater to a variety of tastes. It brings me immense joy to witness our talented kitchen brigade creating these culinary delights using exceptional ingredients for our guests. I am always filled with pride when we receive such wonderful feedback.

We all look forward to welcoming you and your guests to the racecourse soon.



Chris Scott
Executive Chef

GOOD FOOD
DONE PROPER

DINING 2025 | CHEF'S SET MENU

Our starters are offered with platters of house baked bread with butter

All main courses are presented with seasonal vegetables

Coffee can be served with the table, or available from a station.

CHEF'S MENU 1

£41.00 per person inc VAT

HOMEMADE SOUP STARTER

Choose from:

Roasted vine tomato, balsamic basil oil (v, vgn mwog, mwod)

Carrot & coriander, coriander oil, carrot crisp (v, vgn mwog, mwod)

Cream of vegetable, vegetable crisp (v, vgn mwog, mwod)

MAIN COURSE

Chicken supreme, dauphinoise potato, leeks and mushrooms (mwog)

Vegetarian | Vegan (by pre-order only)

Roasted red pepper, artichoke, mushroom and chestnut charlotte (v, vgn mwog, mwod)

DESSERT

Glazed lemon tart, elderflower infused berries, raspberry cream

Freshly filtered coffee or Yorkshire tea served with milk, and dinner mints, served to the table

*Freshly filtered coffee or Yorkshire tea with milk & dinner mints, available from a station

*£40.40 per person inc VAT

CHEF'S MENU 2

£45.00 per person inc VAT

STARTER

York citrus infused salmon with heritage beetroot, pickled vegetables and cream cheese (mwog)

MAIN COURSE

Miso roasted loin of pork with dauphinoise potato, apple, carrot, pak choi and a star anise jus (mwod*, mwog)

Vegetarian | Vegan (by pre-order only)

Roasted red pepper, artichoke, mushroom and chestnut charlotte (v, vgn, mwog, mwod)

DESSERT

Salted caramel & dark chocolate miso tart with honeycomb, macerated raspberries and mascarpone cream mousse

Freshly filtered coffee or Yorkshire tea served with milk, and dinner mints, served to the table

*Freshly filtered coffee or Yorkshire tea with milk & dinner mints, available from a station

*£44.40 per person inc VAT

CHEF'S MENU 3

£55.00 per person inc VAT

STARTER

Carrot, cucumber, fennel and courgette, wrapped in rice paper served with a Som Tum dipping sauce (v, vgn, mwod, mwog)

MAIN COURSE

York Racecourse signature sirloin beef with dauphinoise potato, creamed leeks and spinach, charred shallot, stuffed mushroom, homemade Yorkshire pudding and a red wine jus (mwod*, mwog*)

Vegetarian | Vegan (by pre-order only)

Sweet pea and wild mushroom risotto, parmesan crisps, basil oil (v, vgn*, mwod, mwod)

DESSERT

Warm sticky toffee pudding, crème anglaise, toffee sauce

Freshly filtered coffee or Yorkshire tea served with milk, and dinner mints, served to the table

*Freshly filtered coffee or Yorkshire tea with milk & dinner mints, available from a station

*£54.40 per person inc VAT

Minimum numbers apply, please see our terms and conditions

DINING 2025 | TAILORMADE SELECTOR

The same starter, main and dessert will be served to the whole party, with the exception of guests who have dietary or allergen requirements. Please speak to a member of the team in advance to discuss and pre-order appropriate alternative dishes. All prices are per person and include VAT

STARTER

Select **one** for the whole party
offered with platters of house baked bread with butter

Choose from a delicious homemade soup or a chilled dish

HOMEMADE SOUP

£9.95

Choose **one** for all the party

Roasted vine tomato, balsamic basil oil (v, vgn mwog, mwod)
Carrot & coriander, coriander oil, carrot crisp (v, vgn mwog, mwod)
Cream of vegetable, vegetable crisp (v, vgn mwog, mwod)
Roasted cauliflower and mustard, cauliflower crisps (v, vgn mwog, mwod)
Minestrone (v, vgn, mwod)
Cream of mushroom (v, vgn mwog, mwod)

CHILLED STARTER

Choose **one** for all the party

Ham hock and pickled carrot terrine, celeriac remoulade, piccalilli (mwod, mwog)	£ 10.50
Melon Trio of cantaloupe, honeydew and galia, fresh mint syrup (v, vgn, mwod, mwog)	£ 10.50
Pulled duck croquette , summer vegetables, plum sauce (mwod)	£ 11.50
Chicken liver parfait , caramelised orange watercress & fennel salad, millers croute	£ 11.25
Carrot, cucumber, fennel and courgette , wrapped in rice paper, served with a som tom dipping sauce (v, vgn, mwog, mwod)	£ 10.50
York citrus infused salmon with heritage beetroot, pickled vegetables and cream cheese (mwog)	£ 11.50
Trio salmon tian , king prawns, cucumber, daikon and lime salad, rye bread crisp (mwod)	£ 15.70

MAIN

Please select **one** main course, this must be the same dish for all guests at the event and one vegetarian alternative (for pre-order only), both presented with seasonal vegetables

Chicken supreme , dauphinoise potato, leeks and mushrooms (mwog)	£ 18.95
Duo of chicken chicken supreme, chicken lollipop, chicken fat braised hispi cabbage, pomme purée	£ 18.65
Miso roasted loin of pork , dauphinoise potato, apple, carrot, pak choi, star anise jus (mwod*, mwog)	£ 18.75
Slow-cooked daube of beef with horseradish mashed potato, roasted carrot, bourguignon sauce	£ 22.50
Herb crusted lamb rump , lamb bon-bon with bone marrow braised mini fondants, roasted carrot purée, port infused baby onions, podded peas, red wine jus	£ 29.40
Pan fried hake with sautéed scalloped new potatoes, cauliflower, samphire lemon cream sauce (mwog)	£ 33.85
Roast sirloin of beef with dauphinoise potato, creamed leeks and spinach, charred shallot, stuffed mushroom, homemade Yorkshire pudding and a red wine jus (mwod*, mwog*)	£ 34.50

PLANT BASED VEGETARIAN | VEGAN

The chosen dish is offered by pre-order only

Please select **one** dish, this must be the same dish for all guests at the event

Sweet pea and wild mushroom risotto, parmesan crisps, basil oil (v, vgn*, mwod, mwog)
Roasted red pepper, artichoke, mushroom and chestnut charlotte (v, vgn, mwod, mwog)
Fennel, leek and carrot pithivier, hazelnut mash, sage gravy (v, vgn, mwod)

Minimum numbers apply, please see our terms and conditions

DINING 2025 | TAILORMADE SELECTOR

DESSERT

Choose **one** for all the party

Glazed lemon tart , elderflower infused berries, raspberry cream (mwog*)	£ 10.95
Crème brûlée with vodka steeped strawberries and a homemade all butter shortbread (mwog*)	£ 14.95
Warm sticky toffee pudding , crème anglaise, toffee sauce	£ 10.95
Flavours of apple sea salted caramel, cinnamon biscuit crumb, apple sorbet and a cinnamon tuille	£ 14.40
White peach mousse tartlet , raspberry gel, coconut meringue, fresh raspberries (v, vgn, mwod, mwog)	£ 13.50
Dark chocolate delicé with hazelnut praline, chocolate crumb, whipped cream (contains nuts)	£ 13.90
Salted caramel & dark chocolate miso tart with honeycomb, macerated raspberries and mascarpone cream mousse	£ 13.50

COFFEE

Freshly filtered coffee or Yorkshire Tea with dinner mints **served to the table** £2.60

OR

Freshly filtered coffee or Yorkshire Tea with dinner mints £1.80
served to a coffee station in the room **for guests to help themselves**

Minimum numbers apply, please see our terms and conditions

ENHANCEMENTS

All prices are per person and include VAT

CANAPÉS

Please choose **three** from the below

£13.20

Chicken liver parfait and caramelised orange crostini
Confit pork rilette, yorkshire apple, sage and cider chutney (mwod)
Smoked salmon roulade and citrus pearls (mwog)
Whipped goat's cheese, beetroot and balsamic caviar (v)
Sundried tomato polenta and basil pesto (mwog, mwod,v,ve)
Prosciutto ham and compressed melon (mwog, mwod)

YORKSHIRE CHEESE TASTER BOARD

Eh up Yorkshire • Lilibet Blue • Cornish Brie
served with grapes, celery, fresh plum, savoury biscuit selection, fruit chutney

Table Platter per table

(platter per table - price per person)

£ 12.65

Or

Individual Plate

plate for one person
(must be for the whole group)

£ 15.55

Vegan cheese available on request

Gluten free biscuits available on request

Minimum numbers apply, please see our terms and conditions

FOOD INFORMATION FOR ALLERGIES, INTOLERANCES AND DIETARY REQUIREMENTS AT YORK RACECOURSE

York Racecourse is fully committed to ensuring a safe and enjoyable experience for customers with allergies and dietary needs. Strict protocols and training programs are in place to manage allergens, and our comprehensive matrix details allergens and potential cross-contamination risks in our food and drinks.

Customer safety is paramount; please inform our teams of allergies for necessary precautions. While we can't guarantee zero human error in serving undisclosed ingredients, we allocate resources to minimise risks. We prioritise safety and satisfaction, striving to minimise risks through our processes.

To ensure your safety, we request that an Allergen Form be completed and returned to our hospitality team, along with the rest of the menu requirements, in advance of your event. For safety reasons, customers should inform our F&B teams of any allergies, intolerances, or dietary requirements before serving any dish, even if the same F&B team member is serving it.

Food Allergy or Intolerance?

If you have a food allergy, intolerance, or coeliac disease – please speak to our F&B Team for further information about the ingredients in your food and drink before you order.

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

MORE THAN JUST RACING:

Weddings, Celebrations
Dinners and RACEDAYS!

CONFERENCE & DINING EVENT SPACE
AVAILABLE TO HIRE ALL YEAR ROUND



York
RACECOURSE

Hospitality and Events done the proper way
events@yorkracecoursehospitality.co.uk
01904 638 971



GET IN TOUCH:

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