



CHRISTMAS & NEW YEAR  
**PARTY NIGHTS**  
AT YORK RACECOURSE




**York Racecourse**



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## THE RACE IS ON...


**...to book your Christmas party. You can win that race, by talking to us at York Racecourse!**

York Racecourse is all about the biggest Christmas parties featuring delicious meals with award-winning wine lists and resident DJ Nightshift Disco.

We have some each way bets for you:

If you've got the moves, we've got a disco to suit you. You could even take in a Take That or ABBA tribute act, or why not dance the night away with a live party band?

**The season runs November to New Year.  
Don't miss out..... Call us now on 01904 638 971**



# Christmas Parties are our speciality

Our Christmas Party Nights are renowned in York for being the very best place to celebrate the Festive Season, joining in with other parties to ensure that the atmosphere is buzzing. Our Christmas menus offer something for everyone, our resident DJ playing all your favorites, and a fantastic setting for Christmas.

## GLITTERING GOLD

£49.00 per person

Red carpet arrival &  
sparkling welcome drink

Four course meal with carvery main  
course and grand dessert buffet

Traditional novelties, crackers

Dancing to a live party band followed  
by Nightshift Disco

Times	Arrive	7.00pm
	Dine	7.45pm
	Bar	12.30am
	Carriages	1.00am

### Friday 8 December

Live party band followed by disco

### Saturday 9 December

Live party band followed by disco

### Friday 15 December

Live party band followed by disco

### Saturday 16 December

Live party band followed by disco

# CHRISTMAS

## SPARKLING SILVER

£42.00 per person

Christmas themed room

Traditional novelties, crackers.

Three course meal with carvery main course

Times	Arrive	7.00pm
	Dine	7.45pm
	Bar	12.30am
	Carriages	1.00am

### Friday 1 December

ABBA tribute and Disco

### Saturday 2 December

Choose from Simply Disco  
or Take That tribute and Disco

### Friday 8 December

Simply Disco

### Saturday 9 December

Simply Disco

### Thursday 14 December

Simply Disco

### Friday 15 December

Simply Disco

### Saturday 16 December

Simply Disco

### Thursday 21 December

Simply Disco

# PARTY NIGHTS

## BRILLIANT BRONZE

£39.00 per person

Christmas themed room,  
Traditional novelties, crackers  
Three course meal with carvery main  
course

Times	Arrive	7.00pm
	Dine	7.45pm
	Bar	12.30am
	Carriages	1.00am

Friday 24 November  
Take That tribute and Disco

Saturday 25 November  
ABBA tribute and Disco

Saturday 9 December  
Simply Disco

Saturday 16 December  
Simply Disco

## JOLLY GIMCRACK

£39.00 per person

Christmas themed room,  
Traditional novelties, crackers  
Three course plated meal

Times	Arrive	7.00pm
	Dine	7.45pm
	Bar	12.30am
	Carriages	1.00am

Saturday 9 December  
Simply Disco

Friday 15 December  
Simply Disco

# NEW YEAR PARTY NIGHTS

## VOLTIGEUR GLITTERING GOLD

£75.00 per person, 31st December

Red carpet arrival  
A glass of prosecco on arrival  
Four course meal with carvery main  
course and grand dessert buffet  
Dancing to our live party band  
followed by Nightshift disco

Late night “neeps and tatties”

Bagpiper at midnight

Times	Arrive	7.00pm
	Dine	7.45pm
	Bar	1.00am
	Carriages	1.30am

## EBOR SPARKLING SILVER

£52.00 per person, 31st December

Welcome by our bagpiper  
Welcome drink on arrival  
Four course meal  
with carvery main course  
Dancing to Nightshift disco

Times	Arrive	7.00pm
	Dine	7.45pm
	Bar	1.00am
	Carriages	1.30am

## WHAT TO DO NEXT

- 1) Choose your party
- 2) Check availability
- 3) Confirm your booking
- 4) Payment and menu pre orders

## HOW TO BOOK

### Availability

Call us on 01904 638971 to check availability for your preferred date.

### Confirm your booking

Confirm your booking with a non-refundable deposit of £15 per person

### Final payment

Full payment is required no later than 13th October.

### Ways to pay

Debit or credit card.

By cheque, made payable to CGC Events Ltd

BACS – Please contact us for further details on 01904 638971

### Menu choices

Pre-orders and notification of dietary requirements are required no later than 17th November. Details to be submitted using the form provided at the time of booking.

### Allergen Information

Food prepared in our kitchens may contain one of the 14 declared allergens shown below. If you or one of your guests have a special dietary need, please speak to our hospitality team on 01904 638971, who will be pleased to advise you.



GLUTEN



PEANUTS



TREE NUTS



CELERY



MUSTARD



MOLLUSCS



SOYA



EGGS



MILK



SESAME



FISH



CRUSTACEANS



SULPHITES



LUPIN

# GLITTERING GOLD MENU

£49.00 per person

## STARTERS (by pre-order)

Crayfish and prawn cocktail with remoulade of poached salmon, caper berry oil, wholemeal bread crisp

Chargrilled asparagus with Yorkshire blue cheese red onion filo tart, hollandaise sauce 

Haddock, prawn and salmon pinwheel, truffle potato samphire salad, dill mayo, soft herb dressing

Confit duck and port terrine, butter baked focaccia crisp, autumn fruit chutney, semi dry tomato, basil dressing

Falafel patties on chargrilled ribbons of courgette, aubergine, red pepper, coriander lemon oil  (gf, df)

## INTERMEDIATE (by pre-order)

Roast butternut soup with chilli crème fraîche  (gf)

Yorvale gin and elderflower sorbet  (gf)

## MAIN COURSES

### Carvery main course

Muscovado glazed ham


Salt-aged sirloin of home hung beef, homemade Yorkshire puddings

Traditional crown of roast turkey, thyme & apple stuffing, and pork chipolata


### Seafood (by pre-order)

Salmon, prawn and sea bass with clams & white wine stew

### Vegetarian (by pre-order)

Butternut, spinach, leek & chestnut pie, fennel topped, thyme gravy 

### Vegan (by pre-order)

Roast vegetable stack, tenderstem broccoli & heritage purple potato, thyme gravy 

### All mains offered with:

Panache of winter greens | braised red cabbage | cauliflower mornay | roast roots  
buttered new potatoes | roast potatoes | chestnut & cranberry bites

## DESSERTS FROM THE BUFFET

Homemade hot and cold desserts including:  
traditional Christmas pudding | exotic fruit display  
selection of cheeses with biscuits, celery, grapes and homemade chutney

Selection of teas, freshly ground coffee served with chocolates

## SPARKLING SILVER MENU

£42.00 per person

### STARTERS (by pre-order)

Crayfish and prawn cocktail with remoulade of poached salmon, caper berry oil, wholemeal bread crisp

Chargrilled asparagus with Yorkshire blue cheese red onion filo tart, hollandaise sauce **V**

Haddock, prawn and salmon pinwheel, truffle potato samphire salad, dill mayo, soft herb dressing

### MAIN COURSE

#### Carvery main course

Muscovado glazed ham

Salt-aged sirloin of home hung beef, homemade Yorkshire puddings

Traditional crown of roast turkey, thyme & apple stuffing, and pork chipolata

#### Seafood (by pre-order)

Salmon, prawn and sea bass with clams & white wine stew

#### All mains offered with:

Panache of winter greens | braised red cabbage | cauliflower mornay | roast roots  
buttered new potatoes | roast potatoes | chestnut & cranberry bites

### DESSERTS FROM THE BUFFET

Homemade hot and cold desserts including:  
traditional Christmas pudding | exotic fruit display  
selection of cheeses with biscuits, celery, grapes and homemade chutney

Selection of teas, freshly ground coffee served with chocolates

Confit duck and port terrine, butter baked focaccia crisp, autumn fruit chutney, semi dry tomato, basil dressing

Falafel patties on chargrilled ribbons of courgette, aubergine red pepper, coriander lemon oil **V** (gf, df)

#### Vegetarian (by pre-order)

Butternut, spinach, leek & chestnut pie, fennel topped, thyme gravy **V**

#### Vegetarian (by pre-order)

Roast vegetable stack, tenderstem broccoli & heritage purple potato, thyme gravy **V**



## BRILLIANT BRONZE MENU

£39.00 per person

### STARTERS (by pre-order)

Crayfish and prawn cocktail with remoulade of poached salmon, caper berry oil, wholemeal bread crisp

Confit duck and port terrine, butter baked focaccia crisp, autumn fruit chutney, semi dry tomato, basil dressing

Falafel patties on chargrilled ribbons of courgette, aubergine red pepper, coriander lemon oil **V** (gf, df)

### MAIN COURSE

#### Carvery main course

Muscovado glazed ham

Salt-aged sirloin of home hung beef, homemade Yorkshire puddings

Traditional crown of roast turkey, thyme & apple stuffing, and pork chipolata

#### Seafood (by pre-order)

Salmon, prawn and sea bass with clams & white wine stew

#### Vegetarian (by pre-order)

Butternut, spinach, leek & chestnut pie, fennel topped, thyme gravy **V**

#### Vegetarian (by pre-order)

Roast vegetable stack, tenderstem broccoli & heritage purple potato, thyme gravy **V**

#### All mains offered with:

Panache of winter greens | braised red cabbage | cauliflower mornay | roast roots  
buttered new potatoes | roast potatoes | crispy bubble and squeak bites

### DESSERTS (by pre-order. gluten free made to order)

Pear & apple oat crunch & Christmas pudding strudel, hot boozy berry cream

Rich chocolate torte, praline cream, sea salt caramel sauce

Yorkshire cheeses, biscuits, celery and grapes, homemade chutney

# JOLLY GIMCRACK MENU

£39.00 per person

## STARTERS (by pre-order)

Crayfish and prawn cocktail with remoulade of poached salmon, caper berry oil, wholemeal bread crisp

Confit duck and port terrine, butter baked focaccia crisp, autumn fruit chutney, semi dry tomato, basil dressing

Falafel patties on char-grill ribbons of courgette, aubergine red pepper, coriander lemon oil **V** (gf, df)

## MAIN COURSE (by pre-order)

### Turkey

Roast turkey and all the trimmings, thyme & apple stuffing, pork chipolata, mini Yorkshire pudding

### Vegetarian

Butternut, spinach, leek & chestnut pie, fennel topped, thyme gravy **V**

### Beef

Salt aged sirloin of home hung beef mini Yorkshire pudding, oxtail broth

### All mains offered with:

Buttered mashed potato | château potato | seasonal vegetables

## DESSERTS (by pre-order)

Pear & apple oat crunch & Christmas pudding strudel, hot boozy berry cream

Rich chocolate torte, praline cream, sea salt caramel sauce

Yorkshire cheeses, biscuits, celery and grapes, homemade chutney

# GLITTERING GOLD NEW YEAR'S EVE MENU

£75.00 per person

## STARTERS (by pre-order)

Confit Duck terrine with charred pheasant and smoked chicken bon bon Caesar dressing (gf)

Lobster & langoustine thermidor mousseline broad bean, sweet pea, tomato & asparagus with crème fleurette

Blue cheese croquette with red onion marmalade tatin, roast butternut, spiced plum compote **V**

Slow pressed sticky belly pork chorizo and apple, balsamic dust

Smoked and gravadlax salmon scallop cous cous, beetroot sorbet

## INTERMEDIATE (by pre-order)

Crab and mascarpone squid ink tortellini, shellfish bisque

Parsnip and toffee apple soup, thyme cream **V** (gf)

## MAIN COURSES

Carvery main course

Muscovado glazed ham

Salt-aged sirloin of home hung beef, homemade Yorkshire puddings

Traditional crown of roast turkey, thyme & apple stuffing, and pork chipolata

Seafood (by pre-order)

Salmon, prawn and sea bass with clams & white wine stew

Vegetarian (by pre-order)

Butternut, spinach, leek & chestnut pie, fennel topped, thyme gravy **V**

Vegan (by pre-order)

Roast vegetable stack, tenderstem broccoli & heritage purple potato, thyme gravy **V**

All mains offered with:

Panache of winter greens | braised red cabbage | cauliflower mornay | roast roots  
buttered new potatoes | roast potatoes | chestnut & cranberry bites

## DESSERTS FROM THE BUFFET

Homemade hot and cold desserts including:  
traditional Christmas pudding | exotic fruit display | selection of cheeses with biscuits, celery, grapes and homemade chutney

Selection of teas or freshly ground coffee and chocolates

## LATE NIGHT NEEPS & TATTIES

(vegetarian alternative available)

# SPARKLING SILVER NEW YEAR'S EVE MENU

£52.00 per person

## STARTERS (by pre-order)

Smoked and gravadlax salmon scallop cous cous, beetroot sorbet

Confit duck terrine with charred pheasant and smoked chicken bon bon caesar dressing (gf)

Blue cheese croquette with red onion marmalade tatin, roast butternut, spiced plum compote **V**

## INTERMEDIATE (by pre-order)

Parsnip and toffee apple soup thyme cream (gf) **V**

## MAIN COURSES

### Carvery main course

Muscovado glazed ham

Salt-aged sirloin of home hung beef, homemade Yorkshire puddings

Traditional crown of roast turkey, thyme & apple stuffing, and pork chipolata

### Seafood (by pre-order)

Salmon, prawn and sea bass with clams & white wine stew

### Vegetarian (by pre-order)

Butternut, spinach, leek & chestnut pie, fennel topped, thyme gravy **V**

### Vegan (by pre-order)

Roast vegetable stack, tenderstem broccoli & heritage purple potato, thyme gravy **V**

### All mains offered with:

Panache of winter greens | braised red cabbage | cauliflower mornay | roast roots buttered new potatoes | roast potatoes | chestnut & cranberry bites

## DESSERTS (by pre-order)

Pear & apple oat crunch & Christmas pudding strudel, hot boozy berry cream

Rich chocolate torte, praline cream, sea salt caramel sauce

Yorkshire cheeses, biscuits, celery and grapes, homemade chutney

Followed by Coffee with truffles

## DRINKS OPTIONS

Why not take advantage of our great value drinks options  
Our bar team will have your table drinks ready when you sit down

### Option 1

Soft Drinks Bucket  
£21.50

4 bottles J20 (250ml)  
2 bottles Diet Coca-cola (200ml)  
2 bottles Coca-cola (200ml)  
2 bottles Still water

### Option 2

Chilled Lager Bucket  
£30.00

4 Tiger Beers (330ml)  
4 Heineken Bottles (330ml)

### Option 3

£99.00

2 bottles Sun & Air Sauvignon Blanc (white)  
1 Sun & Air Cinsault (red)  
2 Pinot Grigio Blush  
1 bottle Still water  
1 bottle Sparkling water

### Option 4

£129.00

2 bottles Pinot Grigio (white)  
1 Shiraz Rookes Lane (red)  
2 Pinot Grigio Blush  
4 Tiger Beers (330ml)  
4 Heineken bottles (330ml)  
1 bottle Still water  
1 bottle Sparkling water

### Option 5

£175.00

2 bottles Prosecco  
2 bottles Marlborough Sauvignon Blanc (white)  
2 Malbec Argentina (red)  
2 Pinot Grigio Blush  
1 bottle Still water  
1 bottle Sparkling water

### Note

These discounted drinks options are available for pre-order only, and are not offered for purchase on the night



# CANCELLATION POLICY

## Christmas Cancellation and Refund Policy 2017

1. Due to the popularity of our party nights, York Racecourse Hospitality is unable to accept provisional bookings. To secure places, please contact a member of the team on 01904 638971 or e-mail [christmas@yorkracecoursehospitality.co.uk](mailto:christmas@yorkracecoursehospitality.co.uk).

### 2. Payments

A £15.00 deposit per person is required to secure the booking. This deposit is non-refundable after Wednesday 30th August 2017.

Final payments for any places booked, are due by Friday 13th October 2017. After this date no refunds or transfer of funds will be issued.

3. Additional places are subject to availability.

4. Menu selections and dietary requirements must be returned by Friday 17th November 2017.

5. Round tables to seat up to 12 guests. Parties of 13 or more may be split onto 2 tables or one long sprig however if you would prefer to be sat all together on one table, please ask at the time of booking if this is possible. We endeavour to accommodate table requests but cannot guarantee we can meet every request due to the constraints of each room.

6. York Racecourse Hospitality reserves the right to cancel a Party Night, in this instance an alternative date or full refund would be given. In exceptional circumstances, York Racecourse Hospitality reserves the right to transfer bookings between facilities or dates. The customer can opt for a full refund in advance if they are not happy with the proposal.

7. York Racecourse Hospitality reserves the right to amend or substitute the menu content should circumstances demand.

8. York Racecourse Hospitality will endeavour to accommodate all pre notified dietary requests but not guarantee there will be no traces of allergens transferred during the preparation finishing process.

9. York Racecourse Hospitality reserves the right to change the entertainment or individual scheduled act(s), a suitable replacement will be provided.

10. Whilst there is no formal dress code in place guests are asked to dress in an appropriate manner.

11. By booking with York Racecourse Hospitality you are agreeing to the terms and conditions outlined.



## Christmas nights come down to the right venue and great staff.....

Here at York Racecourse our team are experts in creating perfect packages and memorable events. We'll take care of every detail ... from the tastiest food, highly trained, friendly staff, and venues to suit any group and every budget, we have got it all wrapped up.

For a more bespoke Christmas celebration, rooms are available for exclusive hire on other December dates.

## Whatever your plans this Christmas, get the party started at York Racecourse



CHRISTMAS & NEW YEAR  
**PARTY NIGHTS**  
AT YORK RACECOURSE

For more information:  
visit: [yorkracecourse.co.uk](http://yorkracecourse.co.uk)  
email: [christmas@yorkracecourse.co.uk](mailto:christmas@yorkracecourse.co.uk)  
or call: 01904 638 971



**York Racecourse**

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