



# York

RACECOURSE



## THE PARADE RING RESTAURANT





## A proper fine dining experience at the heart of the equine activity.

The award winning Parade Ring Restaurant, is situated on the top floor of the new Weighing Room, overlooking the Parade Ring.

Ideal for smaller parties (up to six diners) with a three course luncheon, afternoon tea and drinks served to their private table, for the whole day.

County Stand admission & car park label included.

See the back cover for prices by raceday and details of how to book.



### Chefs working with fresh, local, ingredients design a menu that suits the raceday, as an example:

Amuse-Bouche, Crayfish & ginger sushi, Japanese mayo, keta caviar, shiso

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Hot and cold Bleiker's Yorkshire smoked salmon, saffron gelée, rapeseed mayonnaise, caper berries and crispy hen's egg

Ham hock and duck pressé, with chicken liver parfait, cornfed chicken & white truffle croquette, pickled walnuts, marinated figs, bramley apple gel, focaccia crisp

Escabeche of seared scallops baby vegetables and langoustine, tomato, lime & coriander, aioli

Heritage tomato, Burrata and Yellinson goats cheese salad houmous, kalamata olives, sauce gribiche, micro basil (v)

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Roast fillet of beef

crispy feather blade pressing, bone marrow & red wine jus, fresh horseradish sauce

Loin of lamb

rolled in redcurrant and fine herbs miniature shepherd's pie, Provençal vegetables, mint hollandaise and honeycomb

Tranche of Halibut with crab, prawn & herb crust

pomme mousseline, julienne of mangetout & samphire, semi dried plum tomato, vermouth and star anise bisque

Chilled choice: Norwegian style half lobster & prawns, pickled shallots, dill mayonnaise, cornichons, garden salad and ratte potato

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Homemade light honey, mascarpone & orange mousse, blood orange gel, chocolate & fruit compote

Chocolate fondant

orange sorbet, glazed citrus fruit crisps, fudge sauce

Vanilla panna cotta

with balsamic glazed strawberry compote rose petal shortbread finger

Yorkshire & English Cheese Plate

Hawes Yorkshire Mature Cheddar, Wensleydale Blue 16, Barncliffe Brie, Pete's Proper apple, apricot, stem ginger & foraged pear chutney

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Fairtrade Arabica Ground Coffee, Petit Fours

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Traditional Afternoon Tea

with a selection of finger sandwiches and cakes Traditional Yorkshire and Earl Grey teas & infusions

Fine Wines & Bar

Fine wines and full bar service to table, available on account basis



MAY	Dante Festival	Wed 12	£197
		Thu 13	£217
		Fri 14	£217
	First Saturday	Sat 22	£175
JUNE	June Meeting	Fri 11	£189
		Sat 12	£205
	Summer Saturday	Sat 26	£207
JULY	John Smith's Meeting	Fri 9	£189
		Sat 10	£217
	Music Showcase	Fri 23(e) & <b>Live Music</b>	£175
	Weekend	Sat 24 & <b>Live Music</b>	£217
AUG	Welcome to Yorkshire	Wed 18	£310
	Ebor Festival	Thu 19 Ladies Day	£310
		Fri 20	£310
		Sat 21	£275
SEPT	September Sunday	Sun 5	£135
OCT	October Finale	Fri 8	£189
		Sat 9	£210

Prices are per person and inclusive of VAT, excludes drinks.



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For more information or to book:

01904 638971 [yorkracecourse.co.uk](http://yorkracecourse.co.uk)