

# Roots at the Races

Menu | York Racecourse | Saturday 27th June 2026

## CANAPÉS

Aged Beef on Toast, Shallot, Gherkin  
pickled | raw

Oldstead Charcuterie Croquette, Bronze Fennel  
cured | fried

Beetroot & Celeriac Croustade, Nasturtium  
preserved | fried

## LUNCH

Wild Mushroom, Oldstead Potato  
braised | smoked

Cod, Parsley, Senshyu Onion  
brined | steamed

Herdwick Lamb & Wild Garlic  
roasted | glazed

Chicory & Potato  
preserved | roasted

## AFTERNOON TEA

Pork & Madeira Sausage Roll

Cheese & Tomato Tart

Salmon & Cream Cheese Sandwich

Salted Caramel Sablé

Lovage & Chicory Fudge

Sea Buckthorn & Dark Chocolate Choux

**£640pp** | Includes the five-course menu, afternoon tea,  
perfectly chilled glass of Lanson Champagne with each course,  
post-performance pies from Tommy's Pie Shop and access to a  
private balcony

race day menu



# Roots at the Races

Vegan Menu | York Racecourse | Saturday 27th June 2026

## CANAPÉS

Smoked Beetroot on Toast, Shallot, Gherkin  
pickled | raw

Mushroom Croquette, Bronze Fennel  
preserved | fried

Beetroot & Celeriac Croustade, Nasturtium  
preserved | fried

## LUNCH

Wild Mushroom, Oldstead Potato  
braised | smoked

Roscoff Onion, Almond, Chive  
roasted | infused

Potato & Mushroom Wellington, Burnt Lettuce, Truffle  
roasted | caramelised

Dark Chocolate, Strawberry, Meadowsweet  
infused | macerated

## AFTERNOON TEA

Cauliflower & Lentil Pie

Cheese & Tomato Tart

Cucumber Sandwich

Lemon Tart

Mocha Cake

**£640pp** | Includes the five-course menu, afternoon tea,  
perfectly chilled glass of Lanson Champagne with each course,  
post-performance pies from Tommy's Pie Shop and access to a  
private balcony

race day vegan menu



# Champagne Pairing

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York Racecourse is delighted to be partnering with renowned Champagne House, Lanson, at Roots at the Races. This is a unique opportunity to taste six Champagnes from the Maison Lanson range, from the flagship Le Black Création, to the rare and exceptional Le Green Bio-Dynamic and Le Vintage 2014 cuvées, which are rarely available by the glass.

What is remarkable about Champagne, is how naturally it compliments food, and these cuvées have been thoughtfully paired with each course to showcase the versatility of Champagne and elevate each one. Its acidity, freshness and complexity tie a dish together beautifully and highlight the finer details, working in harmony to give guests a truly unique experience.

## PAIRING NOTES

### 1. Le Black Création - Arrival & Canapés

Generous with flavours of ripe orchard fruit, notes of mandarin, lemon and grapefruit that burst on the palate, providing a sensation of freshness. Maturity is expressed through notes of brioche and dried fruit.

### 2. Le Black Réserve - Amuse-Bouche

Intense fruitiness layered with notes of biscuits, marzipan, honey and sweet spices. Fresh notes of citrus and chalk which highlight the density and vitality of the wine.

### 3. Le Green Bio-Organic - Starter

Great vitality on the palate, with flavours of ripe fruit such as pear, mirabelle plum, a hint of exotic fruit and notes of spice. The finish is long and fresh with profound minerality.

### 4. Le Vintage 2014 - Main Course

Intensely fruity with flavours of candied lemon and marzipan prolong the perception of sweet delicacies picked up on the nose, creating a chiselled wine that is both intense and well-defined. The lingering finish enchants with its delicacy.

### 5. Le White Label - Dessert

Scents of summer pear, pastries, honey and marzipan as well as mineral notes evoke the freshness and delicacy of the wine. With notes of white fruits, of peach and minerality bring out the sweetness of the wine.

### 6. Le Rosé Création - Afternoon Tea

The fine scents of raspberry, pomegranate and blood orange enhance a delicate note of rose. With a beautiful mineral crispness accompanied by subtle floral and fruity notes of strawberry, redcurrant and pomelo.

champagne pairing

