



**York**  
RACECOURSE

# PROPER HOSPITALITY

BOX PACKAGE MENUS 2026  
CLASSIC PACKAGE



## A WARM YORK(SHIRE) WELCOME AWAITS

### A word from Our Executive Chef, Chris Scott:

At York Racecourse, our culinary team is dedicated to delivering an unforgettable dining experience for our guests. We start by carefully choosing local suppliers to source some of the finest ingredients from the Yorkshire region and bespoke flavours, including:

- Cryer and Stott, Castleford; this small local business has crafted multiple award-winning cheeses, including bespoke varieties for the Royal Family.
- Ridings Reserve, Yorkshire; The Sirloin and Fillet of beef we serve throughout the season come from the renowned. We meticulously select cuts of beef such as chuck, brisket, and short rib, enhancing our signature beef burgers with added bone marrow for extra depth and flavour.
- Chilli Jam Man, Malton; In the John Carr Griddle, we feature hot sauce and BBQ sauce. Making everything in-house at their commercial kitchen in the heart of the Yorkshire Wolds, Simon now runs a small team and still prides himself in using the best local ingredients.
- MH Poskitts, Goole; This family-owned farming specialises in growing root vegetables for leading supermarkets, handling everything from growing to washing, packing, and distributing all our products from their Yorkshire site.

Our delicious desserts that you will see across all the menus in this brochure are lovingly handcrafted in our on-site pastry kitchen by our very own pastry chef Hannah.

My team and I are passionate about planning menus, creating dishes, and customising them to suit a variety of tastes. It brings me immense joy to see our talented kitchen brigade crafting culinary delights using exceptional ingredients for our guests. I feel a great sense of pride when we receive such wonderful feedback. We eagerly anticipate welcoming you to the racecourse this season!



**Chris Scott**  
Executive Chef



# ARRIVAL OPTIONS

Special dietary and additional vegan options are available by pre-order

## BAR NIBBLES 3.75 inc VAT per person

CHOOSE **THREE** FROM THIS SECTION

Salted pretzels                      Cheese bites  
BBQ crunch crackers              Caramel popcorn  
Mixed olives

## CANAPÉS 12.95 inc VAT per person

CHOOSE **THREE** FROM THIS SECTION

Beef fat brioche, whipped parmesan, truffle  
Duck liver parfait, cherry gel  
'Fish & chip' confit potato, taramasalata, salt and vinegar (mwog)  
Salmon roulade, cucumber gel, lemon zest (mwog)  
Celeriac and beetroot tart, pickled blackberry (v, vgn, mwod)  
Whipped feta, hot honey, and balsamic roasted cherry tomato (v)



# CLASSIC | TRADITIONAL THREE COURSE MENU 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 appropriate alternative dishes.

A selection of teas and fresh coffee with shortbread and cookie selection is served on arrival

## BAR NIBBLES ON ARRIVAL

CHOOSE **THREE** FROM THIS SECTION

Salted pretzels  
BBQ crunch crackers  
Mixed olives

Cheese bites  
Caramel popcorn

## UNDER STARTERS ORDERS

Select one **STARTER** for the whole party

Served with assorted mixed rolls

York Racecourse beetroot cured salmon with horseradish panna cotta, beetroot variations & parmesan crisps (mwog)

Scotch egg with a pickled fennel salad and caramelised apple puree

Smoked salmon & prawns served with baby gem, heritage tomatoes, compressed cucumber in a crème fraîche marie rose sauce (mwod, mwog)

Roasted cauliflower croquette with pickled vegetables and butternut squash puree (v, vgn\*)

Chicken liver & chorizo parfait with a sticky bacon jam, savoury granola and focaccia croûte

Caprese salad: heritage tomatoes, burrata, basil & pine nuts (v)

## HOME STRETCH

Select one **MAIN** for the whole party

28-day aged Ridings Reserve sirloin beef served with dauphinoise potato, Poskitts of Goole carrot, parsnip puree, wilted spinach, Yorkshire pudding, red wine jus (mwod\*, mwog\*)

Pressed pork belly served with dauphinoise potatoes, carrots, charred leeks (mwog)

**Upgrade to Fillet of Beef for £14.00 per person**

Parmesan crusted chicken fillets served with dauphinoise potato, collard greens, garlic mushroom and herb sauce

Buttered poached cod served with new potatoes, confit egg yolk, samphire with a lemon and caviar cream sauce (mwog)

Yorkshire lamb rump served with smoked aubergine, baby onions, hispi cabbage, fondant potato, redcurrant jus (mwod, mwog)

Sun-dried tomato gnocchi served with tomato variations, crispy bocconcini & basil oil (v, vgn\*, mwod\*)

## THE FINAL FURLONG

Select one **DESSERT** for the whole party

Sticky toffee pudding with crème anglaise and a toffee sauce

Glazed lemon tart with raspberry cream and a berry compote

Rhubarb cheesecake with a set custard, poached rhubarb and crumble (contains gelatine)

Hickory smoked s'more: gram cracker tart filled with smoked chocolate ganache topped with French meringue (v)

Lemon posset with passion fruit gel, strawberry cream and an all-butter shortbread (mwog\*)

Rhubarb and yoghurt panna cotta with elderflower gel, rhubarb puree, vegan margaritas (v, vgn, mwod, mwog)

Chocolate orange cake with milk chocolate ganache, chocolate soil, orange gel and a lime sorbet

Tea | Coffee | Mints

UPGRADE TO A FOUR COURSE BY ADDING A CHEESE BOARD

10.45 inc VAT per person

## TRADITIONAL AFTERNOON TEA

A selection of sandwiches with warm sultana fruit scones, strawberry preserve & clotted cream

Earl grey, infusions & traditional Yorkshire tea

Special dietary and additional plant-based options are available by pre-order

# CHILDREN'S CHOICE

## SET MENU AGE 11 and UNDER

Please choose one dish from each course for all children in your party, with the exception of those who have dietary or allergen requirements.

Children aged 0-5 will be charged £22.70 for the below menu

### HALF PORTION OF YOUR CHOSEN PARTY MENU **OR** FROM THE CHILDREN'S SELECTION BELOW

#### **STARTER** for all children

Crudit , salad and houmous dip (v, vgn mwog, mwod)

Mini prawn cocktail with marie rose sauce (mwog, mwod)

Duo of melon with fruit coulis (v, vgn mwog, mwod)

#### Select one **MAIN** for all children

Mini Yorkshire sausage, creamed mash potato, garden peas

Crispy chicken goujons, barbecue sauce, slaw, shoestring fries and garden peas

Char grilled cheeseburger with slaw and shoestring fries

Breaded fish with tartare sauce, shoestring fries and garden peas

Vegetable Bolognese with gluten free penne pasta (v, mwog)

#### Select one **DESSERT** for all children

Fresh strawberries, Northern Bloc vanilla pod ice-cream with sauce (v, mwog)

Vegan ice-cream is available on request

Warm double chocolate brownie with chocolate sauce (v, mwog)

# ADDITIONAL COSTS

## Bar Arrangements

We have four drinks options to choose from depending on what type of a day you wish to provide your guests. Please see the separate drinks menu pack for these options

## Food Enhancements

### Cheese Board

A selection of Yorkshire cheeses from Cryer & Stott  
Served with grapes, celery, savoury biscuits and chutney

Special dietary and additional plant-based options are available by pre-order

10.45 inc VAT per person

### Warm Savoury Selection | All three items will be served

Mini sausage rolls with mustard mayo  
Mini sautéed vegetable bites with a sweet chilli sauce (v, vgn, mwod)  
Ham & cheese croquettes

8.35 inc VAT per person

### Sharing Salad Selection | Select two

- House salad (v, vgn, mwod, mwog)
- Coronation cauliflower, crispy chickpeas salad (v, vgn, mwod, mwog)
- Traditional coleslaw (v, vgn, mwod, mwog)
- Potato salad, peas, pickled shallots, lemon (v, vgn, mwod, mwog)
- Roasted beetroot, squash, courgette and couscous (v, vgn, mwod)
- Heritage tomato, red onion, cucumber, black olive and feta salad (v, mwog)

13.15 inc VAT per person

Strawberries & cream

6.75 inc VAT per person

Fillet of roast beef with gravy

32.30 inc VAT per person

Dressed crab

31.25 inc VAT per person

Half-dressed freshly boiled lobster

39.75 inc VAT per person

# 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.

Please engage with our hospitality team at 01904 638 971 to discuss your specific needs and ensure the best possible experience for you.

## 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](mailto:events@yorkracecoursehospitality.co.uk)  
01904 638 971

