# The Parade Ring Restaurant





NEW for the 2015 Season.

A fine dining experience right at the heart of the equine activity.

# The Parade Ring Restaurant

The new Parade Ring Restaurant, opening on the first day of the 2015 season, is now taking advance bookings. Situated on the top floor of the new Weighing Room, overlooking the Parade Ring, Saddling Boxes and Pre-Parade Ring, it provides the ideal location for a fine dining experience. With a dedicated entrance, welcoming, timber clad, main room with feature roof window, air conditioning, bespoke Axminster carpet and all the best in modern facilities. The private balcony offers a stunning view of the thoroughbreds as they prepare to enter the Knavesmire track, with the main stands and course itself spreading out towards the horizon.



The Parade Ring Restaurant will offer a haven for smaller parties (up to six diners) who can look forward to a three course luncheon, afternoon tea and drinks served to their private table, for the whole day. Chefs who love working with fresh local ingredients will design a menu that would grace establishments well known to the discerning diner.

Building on the popularity of the Melrose Club Lounge, the new restaurant will follow the same "badge + restaurant" style, meaning that the restaurant element of the raceday can easily be booked directly by owners, horsemen and annual badgeholders; as well as County Stand day racegoers who can take advantage of the range of early bird and other deals for their badge element.

Prices for the new restaurant will start at £120 including VAT for the Dante Festival and for nine other racedays between late May and mid-October. Places for the four days of the Welcome to Yorkshire Ebor Festival are available at £150 including VAT. This includes a three course luncheon and afternoon tea as well as the reserved table for the raceday but excludes the badge and bar.

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# Sample Menu

Chargrilled Salmon & Tiger Prawn Medallion, Smoked Haddock & Gruyere Risotto, Grape Beurre Blanc

Potted Duck & Goose Liver on a Confit of Jerusalem Artichoke, Wild Cèpes & Girolles

Baked Yellowstone Yorkshire Goat's Cheese and Red Onion Tart Lemon and Candied Fennel Salad

Sirloin of aged Yorkshire Beef, Claret Jus Shin of Beef, Wild Mushroom, Baby Onion Tatin, Chateau Potato, Celeriac Confit

Filo Crusted Halibut, on a Smoked Salmon Brandade, Shellfish Bisque Wilted Greens, Glazed Carrots

Baked Wensleydale, Tomato & Pepper Soufflé Sand Hutton Asparagus & Pea Risotto, Tomato Cream (v/gf)

Baked Rhubarb Cheesecake & Rhubarb Jam, Vanilla Panna Cotta, Strawberry Salsa & Passion Fruit Caviar

Or

Yorkshire Cheese Plate
Yorkshire Brewery Hell Fire Cheddar with Ale & Mustard
Rhuby Crumble, Shepherds Purse Blue Monday
Homemade Grape & Apple Chutney & Crisp Celery Sticks

Arabia Ground Coffee, Homemade Truffles

### Afternoon Tea

Freshly Baked Sultana and Plain Scones with Cornish Clotted Cream & Jam Glazed Fruit Tarts Macaroons Chocolate and Passion Fruit Gateau Traditional Yorkshire, Earl Grey & Tea Infusions

### Fine Wines & Bar

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

# Location

Top floor of the new Weighing Room, overlooking the Parade Ring, Saddling Boxes and Pre-Parade Ring.

# How to Book

To book for sixteen of our racedays in 2015 call 01904 638971 specifying your requested date and party size between 1-6 guests.

There is ample free car parking at the course.



View from south facing balcony

### Prices and available dates:

£120 inc. VAT for the Dante Festival on Wed 13, Thu 14 & Fri 15 May & Sat 30 May, Fri 12, Sat 13 June, Fri 10, Sat 11 July, Fri eve 24, Sat 25 July, Fri 9, Sat 10 Oct. £150 inc. VAT for the Ebor Festival on Wed 19, Thu 20, Fri 21 & Sat 22 Aug. On all dates, guests will also require a County Stand admission and to settle their bar account.



For more information or to book:

01904 638971 yorkracecourse.co.uk