

The Parade Ring Restaurant



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

The Parade Ring Restaurant

The Parade Ring Restaurant, opened in 2015, 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. It features 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.



Offering 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 working with fresh, local, ingredients have designed a menu that would grace establishments well known to the discerning diner.

Prices and How to Book

See the back cover for prices by raceday. Prices include admission.

To keep the pricing flexible, racegoers will be able to purchase their drinks on account.

To book call 01904 638971 and the team will guide you through your requested date and choice of table.

Please note, there is ample free car parking.

Sample Menu

Amuse-Bouche Beetroot Shot with Sour Cream and Pampushka

Trio of Cured Fish Halibut, Salmon, Tuna Niçoise Salad, Caper Cream

Duck & Goose Terrine, Pickled Wild Mushrooms, Damson Chutney

Smoked Goats Cheese, Roast Pepper Parfait marbled with Asparagus
Vegetable Noodle Salad (v)

Medallion Black Spot Pork Fillet

Spinach & Wild Mushroom, twice-baked Belly Pork Bubble & Squeak, Cider Cream

Seared fillet of Yorkshire Beef, Oxtail Ravioli

Pommes Anna, Mini Yorkshire with Root Vegetable Casserole

Filo crusted Monkfish, Lobster Wonton, Crab Brandade Braised Pak Choi
Lemongrass Beurre Blanc

Gâteau Chargrilled Vegetables, Basil & Tomato Cappelletti Salad
stuffed Courgette Flower, Tomato Cream (v)

Rhubarb and Orange Tart, Gin and Tonic Jelly, Lime Sorbet

Plum, Apple, Pear and Passion Crumble, Lemon and Ginger Anglaise

Yorkshire Cheese Plate

Skegness Blue, Kit Calvert Hawes Wensleydale & Fountains Gold
Homemade Apple, Pear & Apricot Chutney, Crisp Celery Sticks

Arabia Ground Coffee, Homemade Truffles

Afternoon Tea

Wholegrain Finger Sandwiches and Hot Savouries

Fresh Crème Palmier, Glazed Fruit Tarts, Macaroons, Rocky Road

Traditional Yorkshire, Earl Grey and Tea Infusions

Fine Wines & Bar

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





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| MAY | Dante Festival | Wed 17 | £185 |
| | | Thurs 18 | £190 |
| | | Fri 19 | £190 |
| | May Spring Saturday | Sat 27 | £165 |
| JUNE | June Meeting | Fri 16 | £170 |
| | | Sat 17 | £185 |
| JULY | Summer Saturday | Sat 1 | TBC |
| | John Smith's Meeting | Fri 14 | £170 |
| | | Sat 15 | £190 |
| | Music Showcase Weekend | Fri 28 (eve) | TBC |
| | | Sat 29 | TBC |
| AUG | Welcome to Yorkshire | Wed 23 | £275 |
| | Ebor Festival | Thurs 24 Ladies Day | £275 |
| | | Fri 25 | £275 |
| | | Sat 26 | £250 |
| SEPT | September Sunday | Sun 10 | £125 |
| OCT | October Finale | Fri 13 | £170 |
| | | Sat 14 | £185 |

Prices are per person and inclusive of VAT.



For more information or to book:
 01904 638971
yorkracecourse.co.uk