

2026 Ebor & Voltigeur Restaurant

Sample Menu

Please note : The below menu's are sample menu's and are subject to change throughout the season. What you see below may not be served in the restaurant but will give you a good idea on the type of things that will be served

Canapes and a welcome drink on arrival

STARTER | Change each meeting

York Racecourse Beetroot Cured Salmon, Horseradish Panna Cotta, Beetroot Variations, Parmesan Crisps

A selection of breads and Flavoured Whipped Butters, Balsamic Vinegar and Flavoured Oils

SEAFOOD BUFFET AREA

Lemon and Dill Poached Salmon | Potted Crab | Sushi Selection | Colchester Rock Oysters | Smoked Salmon |

Gravadlax | Roll Mops | Harisa Roasted King Prawns | Salad Prawns | Green Lip Mussels | Smoked Trout |

Marinated Anchovies | Seafood Salad

CHARCUTERIE TABLE

28-Day Aged Sirloin Beef | Turkey Breast | York Hand-Carved Maple Glazed Bacon Loin and piccalilli

Napoli Salami | Chorizo | Pastrami | Chicken & Apricot Terrine | Ham Hock and Sweet Pea Terrine

ANTIPASTI AND CHILLED PLANT BASED

Sweet Potato Falafel, Houmous and Roasted Red Pepper Wrap | Roasted and Chargrilled Artichoke Hearts |

Sesame and Garlic Roasted Broccoli | Stuffed Peppers | Roasted Peppers | Grilled Aubergines | Balsamic

Onions | Beetroot Houmous | Red Pepper Houmous

SEASONAL SALADS

House Salad | Coronation Cauliflower, Crispy Chickpeas Salad | Traditional Coleslaw | Potato Salad, Peas,

Pickled Shallots, Lemon | Roasted Beetroot, Squash, Courgette and Couscous | Heritage Tomato, Red Onion,

Cucumber, Black Olive and Feta Salad

HOT CARVERY

Ridings Reserve Yorkshire Roast Sirloin | Lemon and Thyme Basted Turkey (mwog, mwod) | Maple Glazed

Bacon Loin (mwog, mwod) | Roasted Red Pepper, Artichoke, Mushroom and Chestnut Wellington

Homemade Yorkshire Puddings | Sage and Onion Stuffing

MARKET FRESH VEGETABLES

Cauliflower Cheese | Buttered New Potatoes | Panache of fresh Greens | Beef Dripping Roast Potatoes |

Yorkshire Honey and Thyme Roasted Root Vegetables

LIVE COOK STATION | Choices will change per race meeting - Examples are

Cajun Blackened Salmon, Stir Fry Vegetables, Teriyaki Dressing | Beef Stroganoff and Wild Rice |

Miso-Glazed Roasted Aubergine, and Pan-Fried Chilli, Garlic Pak Choi

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DESSERTS

Mini Crème Brûlée | Lemon Posset | Milk Chocolate Mousse with Macerated Raspberries | Pavlova with Mixed Berries and Fresh Cream | Annabel of Garforth Strawberry Tart | Raspberry and Pistachio Blondie | Double Chocolate Chip Brownie | Biscoff Rice Krispie Cake | Fresh market Strawberries with cane sugar | Mixed Berries steeped in Elderflower | Northern Bloc Ice Cream Selection

CHOCOLATE FOUNTAIN

Fresh Strawberry Skewers | Strawberry and Marshmallow | Green and Black Grapes

CHEESE STATION

Yorkshire Cheeses supplied by Cryer and Stott | Savoury Biscuits | Celery | Grapes | Fruit Chutney

AFTERNOON TEA

SANDWICHES

Egg Mayonnaise & Rocket (v) | Roast Ham & Wholegrain Mustard | Cream Cheese and Cucumber
Roast Beef, Horseradish and Rocket

CAKES

Millionaires Shortbread | Victoria Sponge | Coffee Cake | Homemade Mini Lemon Tart
Mini Fruit Scone, Strawberry Preserve and Clotted Cream

HOT SAVOURY SELECTION

Fresh Crêpes | Mushroom and Truffle Arancini | Mini Sausages with Yorkshire Honey and Mustard Glaze
BBQ Beef Brisket Bites | Ham and Cheese Croquettes