



York
RACECOURSE

PROPER HOSPITALITY

BOX PACKAGE MENUS 2026



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WELCOME TO YORK

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)



SILKS | HOT FORK BUFFET

MENU SELECTOR

A selection of hot food presented on a self-help table.

Please select two meat, one plant based and two sides for the whole party. Both desserts will be served.

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

HOT MEAT & SEAFOOD

CHOOSE **TWO** FROM THIS SECTION (Additional dishes £14.55 per person)

Soanes of Yorkshire chicken supreme (mwod, mwog)

with mushrooms, baby onions, and smoked bacon, all in a rich, savoury red wine jus

Firecracker crispy chicken & sautéed vegetables (mwod)

Crispy fried chicken tossed in firecracker sauce, a sweet and spicy glaze with hints of chilli and garlic, served with sautéed seasonal vegetables

Five layered beef lasagne served garlic bread

Slow-cooked beef ragù, pasta sheets, and creamy cheese, baked until golden and served with garlic bread

Kashmiri lamb & spinach curry with garlic naan bread (mwod, mwog*)

Tender lamb slow-cooked in a fragrant Kashmiri spiced sauce—a mild, aromatic blend of fennel, ginger, and warming spices—with spinach, served alongside garlic naan bread

Scarborough wild trout & a lemon caviar cream sauce (mwog)

Pan-seared Scarborough wild trout, finished with a delicate lemon caviar cream sauce

Cajun blackened salmon & stir-fried vegetables (mwod, mwog)

Cajun-spiced blackened salmon, seared for a smoky finish and served with crisp stir-fried vegetables

Theakston braised beef & herb dumplings (mwod)

Beef slow-cooked in Theakston ale until tender, served with fluffy herb dumplings

HOT PLANT BASED

CHOOSE **ONE** FROM THIS SECTION

Vegetable cobbler (v, vgn, mwod, mwog)

locally sourced root vegetables, cooked in a rich tomato sauce

Buffalo cauliflower wings & sautéed vegetables (v, vgn, mwod)

Crispy cauliflower wings tossed in tangy Buffalo sauce—a bold blend of chilli, vinegar, and butter—served with sautéed vegetables

Chickpea & okra curry, garlic naan bread (v, vgn, mwod, mwog*)

Traditionally known as chana palak masala, originating from northern India, this curry is packed full of iron and protein

Three bean vegan chilli (v, vgn, mwod, mwog)

A hearty vegan chilli made with three beans, tomatoes, and warming spices

Miso-glazed roasted aubergine & pan-fried chilli, garlic pak choi (v, vgn, mwod, mwog)

Roasted aubergine glazed with miso, a savoury Japanese soybean paste, served with pan-fried chilli and garlic pak choi

Yorkshire three cheese & onion pie (v)

Homemade pie using 'good old' Yorkshire cheddar cheese then topped with an all-butter shortcrust pastry

SIDES

CHOOSE **TWO** FROM THIS SECTION (Additional sides £3.90 per person)

Buttered mash potato (v, mwog)

Braised basmati rice (v, vgn, mwod, mwog)

Salt & pepper chips (v, vgn, mwod, mwog)

Panache green vegetables (v, vgn, mwod, mwog)

Dressed house salad (v, vgn, mwod, mwog)

TO FINISH

Mini lemon posset, passion fruit gel, strawberry cream (v, mwog)

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

Tea | Coffee | Mints

TEA & WARM SCONES

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

SILKS | CHEF'S GRAZING BUFFET SET MENU

7.85 inc VAT per person upgrade supplement

A selection of hot and cold finger food presented on a self-help table

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

HOT BITES

Panko-coated Whitby cod goujons & tartare sauce (mwod)

Soanes of Yorkshire mini chicken fillets (mwod)

Yorkshire honey & wholegrain mustard sausages (mwod)

Bao bun filled with pulled beef brisket, red chilli, fresh coriander, sriracha mayo (mwod)

Minted lamb slider, pickled onions & tzatziki

Salmon & crab parcels

Salt & pepper skin-on fries (v, vgn, mwog, mwod)

CHILLED BITES

Pesto-roasted chicken, sun dried tomatoes & rocket sub roll

Hand-carved cold cuts of maple-glazed bacon (mwod, mwog)

Roasted king prawns, kimchi, beansprouts & black onion seeds (mwod, mwog)

Traditional coleslaw (v, vgn, mwod, mwog)

Potato salad, peas, pickled shallots, lemon (v, vgn, mwod, mwog)

House salad (v, vgn, mwod, mwog)

TO FINISH

Mini lemon posset, passion fruit gel, strawberry cream (v, mwog)

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

Tea | Coffee | Mints

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

TEA AND WARM SCONES

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

BUFFET ENHANCEMENTS

Why not upgrade your menu by adding additional items

Cheese board	10.45 inc VAT per person
Warm savoury selection	8.35 inc VAT per person
Strawberries & cream	6.75 inc VAT per person
Sharing salad selection	13.15 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

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)

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

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

Scotch egg with a pickled fennel salad and caramelised apple puree

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

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*)

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

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

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

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

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

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

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

Glazed lemon tart with raspberry cream and a berry compote

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

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

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

WINNERS | FOUR COURSE LUNCH SET MENU

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*)

Upgrade to Fillet of Beef for £14.00 per person

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

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

YORKSHIRE CHEESE

A selection of Artisan Yorkshire Cheeses served with grapes, celery, savoury biscuit selection, fruit chutney

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

Tea | Coffee | Mints

LUXURY AFTERNOON TEA

A selection of sandwiches & cakes 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

FOOD ALLERGIES OR INTOLERANCES : If you have a food allergy, intolerance, or coeliac disease, please speak to our catering team for further information about the ingredients in the food and drink before making your choice. 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

WINNERS | CHILLED FOUR COURSE LUNCH SET MENU

The lunch below follows a set menu. Meats will be served as a plated trio with salads being served family style in the middle of your table.

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	Cheese bites
BBQ crunch crackers	Caramel popcorn
Mixed olives	

UNDER STARTERS ORDERS

This dish is denoted as “suggested” can be amended for an alternative at the time of booking

York Racecourse beetroot cured salmon, horseradish panna cotta, beetroot variations, parmesan crisp

HOME STRETCH

PLATED MEATS

Lemon and dill poached salmon (mwod, mwog)

Soanes of Yorkshire butter chicken and herb terrine (mwog)

Seasoned Ridings Reserve fillet of beef (mwod, mwog)

FAMILY STYLE SALADS

Coronation cauliflower, crispy chickpea salad (v, vgn, mwod, mwog)

Traditional coleslaw (v, vgn, mwod, mwog)

Dressed mix leaf salad (v, vgn, mwod, mwog)

Warm new potatoes (v, vgn, mwod, mwog)

THE FINAL FURLONG

Mini lemon posset, passion fruit gel, strawberry cream (v, mwog)

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

YORKSHIRE CHEESE

A selection of Artisan Yorkshire Cheeses served with grapes, celery, savoury biscuit selection, fruit chutney

Tea | Coffee | Mints

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

LUXURY AFTERNOON TEA

Warm sultana fruit scones served with strawberry preserve & clotted cream, mini cakes and a selection of sandwiches

Earl grey, infusions & traditional Yorkshire tea

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

WINNERS | FESTIVAL BUFFET SET MENU

20.35 inc VAT per person upgrade supplement

This is a mini adaptation of the Voltigeur & Ebor restaurant buffet. A selection of hot and cold items presented on a self-help table

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

Warm bread rolls, flavoured whipped butters, balsamic vinegar, flavoured oils

This dish is denoted as "suggested" can be amended for an alternative at the time of booking

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

MAIN COURSE | FESTIVAL BUFFET

SEAFOOD BUFFET

Lemon and dill poached salmon (mwog, mwod)
Potted crab
Sushi selection (mwog)
Colchester rock oysters (mwog, mwod)
Smoked Salmon (mwod, mwog)

Harissa roasted king prawns (mwog, mwod)
Salad prawns (mwog, mwod)
Smoked herring
Gravlax (mwog, mwod)

ANTI PASTI TABLE

Roasted and chargrilled artichoke hearts (v, vgn, mwod, mwog)
Stuffed peppers (v, mwog)
Grilled aubergines (v, vgn, mwod, mwog)

Balsamic onions (v, vgn, mwod, mwog)
Beetroot houmous (v, vgn, mwod, mwog)
Red pepper houmous (v, vgn, mwod, mwog)

CARVED MEAT BOARD

Ridings Reserve Yorkshire roast sirloin (mwod, mwog)
Maple glazed bacon loin (mwog, mwod)
Sage and onion stuffing (mwod)

Yorkshire puddings (mwog*)
Jug of gravy (mwod, mwog)

VEGETABLES

Yorkshire honey and thyme roasted vegetables (v, mwog, mwod)
Beef dripping roast potatoes (mwod, mwog)
Buttered new potatoes (v, vgn, mwod, mwog)

Panache green vegetables (v, vgn, mwog, mwod)
Cauliflower cheese (v, mwog)

SALADS

Coronation cauliflower, crispy chickpeas salad (v, vgn, mwod, mwog)
Traditional coleslaw (v, vgn, mwod, mwog)
House Salad (v, vgn, mwod, mwog)

Potato salad, peas, pickled shallots, lemon (v, vgn, mwod, mwog)
Roasted beetroot, squash, courgette and couscous (v, vgn, mwod)

TO FINISH

Mini lemon posset, passion fruit gel, strawberry cream (v, mwog)

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

Tea | Coffee | Mints

LUXURY AFTERNOON TEA

Warm sultana fruit scones served with strawberry preserve & clotted cream, mini cakes and a selection of sandwiches

Earl grey, infusions & traditional Yorkshire tea

Gluten free and vegan scones, cakes and sandwiches are all available on request

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

10.45 inc VAT per person

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

Warm Savoury Selection | All three items will be served

8.35 inc VAT per person

Mini sausage rolls with mustard mayo

Mini sautéed vegetable bites with a sweet chilli sauce (v, vgn, mwod)

Ham & cheese croquettes

Sharing Salad Selection | Select two

13.15 inc VAT per person

- 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)

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

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