



York  
RACECOURSE

# PROPER HOSPITALITY

TAILOR MADE DINING 2026



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WELCOME  
TO YORK

# A WARM YORK(SHIRE) WELCOME AWAITS

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

Message 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

## MORNING COFFEE & BISCUITS 3.65 inc VAT per person

## 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)



# HOT FORK BUFFET

## MENU SELECTOR **60.00** inc VAT per person

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.

### 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

# CHEF'S GRAZING BUFFET

## SET MENU **70.50** inc VAT per person

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

### 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

## 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

# TRADITIONAL THREE COURSE MENU SELECTOR

78.50 inc VAT per person

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.

## 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)

Glazed lemon tart with raspberry cream and a berry compote

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

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

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

# CHILLED THREE COURSE SET MENU **89.50** inc VAT per person

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. Dishes denoted as “suggested” can be amended for an alternative at the time of booking

## 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)

Tea | Coffee | Mints

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

**UPGRADE TO A FOUR COURSE BY ADDING A CHEESE BOARD**

**10.45 inc VAT per person**

# FESTIVAL BUFFET

## SET MENU **110.00** inc VAT per person

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

### UNDER STARTERS ORDERS

Warm bread rolls, flavoured whipped butters, balsamic vinegar, flavoured oils  
Dishes denoted as "suggested" can be amended for an alternative at the time of booking

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

## HOME STRETCH | FESTIVAL BUFFET

### SEAFOOD BUFFET

Lemon and dill poached salmon (mwod, mwog)

Potted crab

Sushi selection (mwog)

Colchester rock oysters (mwod, mwog)

Smoked Salmon (mwod, mwog)

Harissa roasted king prawns (mwod, mwog)

Salad prawns (mwod, mwog)

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)

## 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
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

# CHILDREN'S CHOICE 22.70 inc VAT per person

## 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

### 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)

# AFTERNOON TEA

Made without gluten scones and vegan scones, cakes and sandwiches are all available on request

## TEA AND WARM SCONES **8.55** inc VAT per person

Warm sultana fruit scones, strawberry preserve & clotted cream

Earl grey, infusions & traditional Yorkshire tea

## TRADITIONAL **17.50** inc VAT per person

Tea and warm sultana fruit scones served with strawberry preserve & clotted cream, and a selection of sandwiches

Earl grey, infusions & traditional Yorkshire tea

## LUXURY **27.65** inc VAT per person

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

Earl grey, infusions & traditional Yorkshire tea

Made without gluten and plant-based scones, cakes and sandwiches are all available on request.

## AFTERNOON TEA 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

# 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

**Admission Badges** charged at the daily County Stand rate

**Service Staff** your racing coordinator will advise minimum staffing numbers required for your private facility, however one member of service/bar staff per 10 guests is recommended as a guide.

One member of staff per 10 guests

166.90 inc VAT

# 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

