

We use some of Yorkshire's best local produce to create healthy, wholesome and interesting food at York Racecourse with a Yorkshire twist. York Racecourse Hospitality has been catering at York for over 30 years and have been gaining awards and accolades for our extensive catering offer at York Racecourse from real coffees, delicious food to go, extensive lunch options and gourmet hospitality. We take a huge pride in the fact that much of what we offer is made and cooked on the premises or supplied by local owner / producer suppliers.

We cater for vegetarian, nut allergies, soya free, Coeliac food (gluten free) and wheat free. We realise it is important to understand the difference as well as the complexity in producing the various types of allergy sensitive food. We therefore ensure we use separate toasters and fryers along with the more obvious separate knives and chopping boards. We understand that gluten free food is suitable for a wheat free diet but that wheat free food may not mean it is also gluten free.

Vegetarian Food

York Racecourse is renowned for its food and the vegetarian dishes created by our expert chefs are no exception - meaning that spending a day at York Racecourse as a vegetarian can be eagerly looked forward to.

We are proud to source many of our ingredients locally, meaning that much of our food, especially the cheeses, herbs and salads, have a distinct Yorkshire flavour. Our meals are prepared on site from scratch, giving all our dishes a real home cooked feel. We are proud to make it known that you won't find any pre-packed vegetables or tins of sauces in any of our kitchens!

As part of our welcome to vegetarians, this section is intended to provide some help on exactly where to pick up a delicious meal, and will provide a few examples of the type of dishes on offer.

County Stand Badgeholders

Hospitality Restaurants

If you are coming to the racecourse on a hospitality package in the Ebor Restaurant, Voltigeur Restaurant or Hospitality Club, you will find the gourmet buffet tables laden with an array of hot and cold vegetarian delights. Dishes to tempt include slow cooked roast tomatoes & shepherds purse and Thirsk fine fettle with basil and olives, or flambéed mushrooms with brandy & paprika cream yoghurt. Or the Dim Sum Bar is always popular, where you can enjoy wild mushroom & spinach or pumpkin and smoked cheese dim sum served on sea vegetables with an array of dipping sauces. If you are in any way unsure about the vegetarian options, please ask your table waiter / waitress, our restaurant managers or one of our chefs who are in the area.

Private Boxes

If you are dining in a private box or facility and have a food allergy or request, then it is helpful if you let us or your box host know in advance so we can have your meal ready for you. If not, do not worry, just let your box service team know and we will ensure your meal is specially prepared.

If you are not on a hospitality package you can still enjoy some fine vegetarian dishes – offering *so much more* than a plain salad or usual vegetarian lasagne. Read on to see which area will tempt you...

Champagne Terrace Area

The **Champagne and Seafood Bar**, located on the Champagne Terrace, is full of atmosphere and the place to be seen on a busy mid-summer's day.

There are some delicious vegetarian options available that have been created to be the perfect partner to a glass of crisp cool champagne, such as our Smorgasbord range including Somerset Brie with Green Grape, Walnut and Green Leaf. This and more are also available in the **Moet and Chandon Bar** and at the **Paddock Buffet**.

For something more substantial, head to the **Princess Mary Bar** where in addition you can also enjoy a stunning Yorkshire Cheese Ploughman's Platter with Pickles, Chutney, Celery, Sliced Bread, Salad & New Potatoes for just £6.75.

Or why not pre-order online our stunning **Vegetarian Picnic Platter for just £12.50**. Served in a self contained picnic tray, this includes a host of delicious items including whipped smoked Goats Cheese, chargrilled peppers, fresh asparagus, a tomato and Mozzarella tartlet, as well as a sugar glazed lemon tart and strawberries. Order online when buying your race badges and collect it on the day at your convenience from the Champagne Terrace.

Gimcrack Restaurant

In the beautiful Edwardian Splendour of the **Gimcrack Restaurant**, you can enjoy a 3 course seated lunch for £27.25 - which includes a vegetarian option. In the past this has ranged from a tomato & caramelized red onion & King Richard III Wensleydale tart with sweet potato chips and pesto dressing, to wild mushroom risotto with Madeira jellies, a poached hens egg and rocket.

Afternoon tea is also served here including stunning vegetarian mini sandwiches - as well as the all important tea and cake!

Ebor Bistro

On the ground floor of the Ebor Stand, the **Ebor Bistro** is just the place for an informal meal without needing to be away from the action for too long. This bistro is well known for its delicious Chef's Carvery but the vegetarian dishes on offer are also mouth watering, such as the Moroccan veggie couscous with aubergine, sweet potato, chickpeas and red pepper dressing hot pot (£5.50), or a Mediterranean seeded baton with roasted peppers, mozzarella, black olive tapenade and sun dried tomatoes (£4.60).

Eclipse Restaurant

The **Eclipse Restaurant** has an informal feel with some great views from its two terraces up on the top floor of the Ebor Stand. The Restaurant serves an array of salads and potato dishes, notably a roast red pepper, new potato and feta cheese frittata with fresh summer salad (£9.55). Vegetarian Sandwiches are also available.

Grandstand & Paddock

Knivesmire Self Service Restaurant

The **Knivesmire Restaurant** is a large self-service restaurant, one of the most popular in the stand. It offers a range of hot meals, sandwiches and salads. Tempting vegetarian options available include the onion marmalade and Yorkshire goats cheese, spring onion, stir fry of summer vegetables (£5.95), and our roast courgette, chickpeas, soya bean and cannelloni salad with torn mozzarella with sun blush tomato, popular with vegetarians and meat-eaters alike, at just £6.30.

The mobile units offering takeaway food in this part of the racecourse are usually seen as being a meat eaters paradise, so if you are wanting a quick and healthy vegetarian take away – *what do you do?*

At York Racecourse we have provided the answer by lining up a mobile food unit that answers this exact need. Head to **Deli...cious**, just opposite the Knivesmire Stand, where they can rustle up a delicious Vegetarian Combo Sandwich complete with sautéed spiced peppers with mozzarella, tomatoes and basil pesto, or you can even create your own delight from their large range of lovely fresh ingredients and have them pop it in a baked potato.

Alternatively there are other options across from the Knivesmire Stand, if you want some real comfort food, head to where they offer a Cheese and Onion Hand Crimped Pasty for £3.60, or Yorkshire Rustic Chips at £2.00 a serving. Kiosks in this area also offer traditional chips.

One final option is to preorder a stunning **Vegetarian Picnic Platter** – a great deal at just £12.50 - and collect it at **the Roberto Seafood Bar** in the Grandstand & Paddock area. Served in a self contained picnic tray, this includes a host of delicious items including whipped smoked Goats Cheese, chargrilled peppers, fresh asparagus, a tomato and mozzarella tartlet, as well as a beautiful sugar glazed lemon tart and strawberries for pudding.

Order your picnic online when buying your Grandstand and Paddock badge and collect it on the day at your convenience.

Gluten Free Food

Meeting the needs of those with gluten and other wheat intolerances, we are delighted to now be able to offer a range of truly delicious gluten free options across all areas of the racecourse. Just look for the blue logo!



For those with **County Stand** tickets, the **Ebor Bistro** serves delicious gluten free salads such as smoked chicken and brown rice salad, or honey and mustard salmon, prawn and potato salad - all prepared by our chefs on site for maximum taste and freshness. And... we are delighted to now be offering Gluten Free sandwiches and homemade bakery selection. These have been sourced from the award winning Gluten Free Kitchen – a dedicated bakery producing gluten, wheat and dairy free breads, savories and cakes based in Leyburn, North Yorkshire and popular in many local farm shops and delicatessens.

For those with **Grandstand and Paddock tickets**, head to the **Knavesmire Bistro**, where all of the above options are also available.

Nut Allergy Disclaimer

The vast majority of food available at York Racecourse has been freshly prepared on site with no pre-preparation. The racecourse makes every attempt to identify ingredients on the labelling that may cause allergic reactions for those with food allergies. However, due to the nature of our hard working kitchens, the racecourse cannot guarantee any of our products free from nuts or traces of nuts.