

WEDDINGS AT YORK RACECOURSE

DRINKS OPTIONS

For guest numbers 75

Minimum numbers apply, please see our terms and conditions

Price per person includes VAT

DRINKS | OPTION A

A glass of Buck's Fizz post-ceremony or on arrival

A glass of house wine, and re-filled with your meal

A glass of Prosecco for a toast

PRICES:

2025 £26.00

2026 £27.50

2027 £28.75

DRINKS | OPTION B

A glass of Prosecco on arrival

Half a bottle of house red and white wine per person

A glass of chilled house Champagne for a toast

PRICES:

2025 £32.75

2026 £34.25

2027 £35.75

DRINKS | OPTION C

A glass of chilled house Champagne on arrival

Half a bottle of fine wines per person
Kuki Sauvignon Blanc and Rioja Vega Tempranillo

A glass of chilled house Champagne for a toast

PRICES:

2025 £41.75

2026 £43.75

2027 £45.75

GLASS OF PROSECCO

One glass per person

PRICES:

2025 £ 8.50

2026 £ 8.95

2027 £ 9.35

WINES

We have an extensive wine list compiled by House of Townend from which you are welcome to upgrade to a wine of your choice if you wish. Please ask a member of the team.

FOOD ALLERGIES AND INTOLERANCES

If you have an allergy or intolerance, please discuss this with a member of our F&B team
Minimum numbers apply, please see T&C's on booking contract.

GET IN TOUCH: 01904 638 971 • weddings@yorkracecoursehospitality.co.uk • yorkracecourse.co.uk

WEDDINGS AT YORK RACECOURSE

MENU A

For guest numbers 75
Minimum numbers apply, please see our terms and conditions
Price per person includes VAT

PRICES:
2025 £52.50
2026 £55.00
2027 £57.50

HOMEMADE SOUP

Offered with platters of house baked bread with butter

Choose one for all the party:

Cream of Vegetable, Vegetable Crisp (v, vgn, mwod, mwog)
Minestrone (v, vgn, mwod)
Cream of Mushroom (v, vgn, mwod, mwog)

MAIN COURSE

Please select **one** main course, this must be the same dish for all guests at the event and one vegetarian alternative (for pre-order only)

Traditional Pan Roasted Chicken Supreme,
Roast Potatoes, Sauteed Greens, Roasted Root Vegetables Thyme Jus (mwog)

Chicken Supreme,
Dauphinoise Potato, Wilted Greens, Roasted Carrot, Thyme Jus (mwog)

Porchetta Spiced Loin of Pork,
Artichoke Puree, Dauphinoise Potato, Seasonal Vegetables, Red Wine Jus (mwog)

PLANT BASED VEGETARIAN | VEGAN

The chosen dish is offered by **pre-order only**
Please select **one** dish, this must be the same dish for all guests at the event

Sweet Pea and Wild Mushroom Risotto, Parmesan Crisps, Basil Oil (v, vgn*, mwod, mwog)

Cauliflower Steak, Sage Infused Fondant Potato, Butternut Squash Puree, Lemon and Caper Dressing (v, vgn, mwod, mwog)

Cavatelli Pasta, Grilled Stuffed Aubergine, Purple Broccoli, Four Herb Sauce (v, vgn, mwod)

DESSERT

Please select **one** dessert for the whole party

Annabel of Garforth Strawberry Eton Mess (v, vgn*, mwog)
Lemon Meringue, Torched Meringue, Candied Lemon, Lemon Cream (mwog)
Warm Sticky Toffee Pudding, Crème Anglaise, Gingerbread Cream

COFFEE

Freshly filtered coffee or Yorkshire Tea served with milk, dinner mints, served to the table

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WEDDINGS AT YORK RACECOURSE

MENU B

For guest numbers 75
Minimum numbers apply, please see our terms and conditions
Price per person includes VAT

PRICES:
2025 £70.00
2026 £74.50
2027 £77.95

CHILLED STARTER

From the below options please select one **STARTER**, this must be the same dish for the whole party. Offered with platters of house baked bread with butter

- Ham Hock and Pickled Carrot Terrine**, Celeriac Remoulade, Piccalilli (mwod, mwog)
- Trio of Melon**, Fresh Mint Syrup (v, vgn, mwod, mwog)
- Butter Poached Chicken Terrine**, Charred Corn, Sweetcorn Puree, Black Garlic Aoili (mwog)
- Heritage Tomatoes**, Red Pepper Houmous, Rosemary & Parmesan Tuille (v, vgn* mwog, mwof*)
- Roasted Coronation Cauliflower**, Chicory, Pickled Raisins, Avocado (v, vgn, mwod, mwog)

MAIN COURSE

Please select **one** main course, this must be the same dish for all guests at the event and one vegetarian alternative (for pre-order only)

- 18hr Slow Cooked Short Rib Beef**, Braised Ox Cheek Croquette, Orange and Aniseed Carrot, Fondant Potato, Red Wine Jus (mwod)
- Pork Fillet wrapped in Pancetta**, served with Crisp Belly Pork, Wild Mushroom & Madeira Sauce, Chateau Potato, Wilted Greens
- Shoulder of Lamb with Rosemary Jus**, Dauphinoise Potato, Orange Glazed Carrots and Parsnip Puree

PLANT BASED VEGETARIAN | VEGAN

The chosen dish is offered by **pre-order only**
Please select **one** dish, this must be the same dish for all guests at the event

- Sweet Pea and Wild Mushroom Risotto**, Parmesan Crisps, Basil Oil (v, vgn*, mwod, mwog)
- Cauliflower Steak**, Sage Infused Fondant Potato, Butternut Squash Puree, Lemon and Caper Dressing (v, vgn, mwod, mwog)
- Cavatelli Pasta**, Grilled Stuffed Aubergine, Purple Broccoli, Four Herb Sauce (v, vgn, mwod)

DESSERT

Please select **one** dessert for the whole party

- Key Lime Pie**, Chocolate Lime Gel, Orange Macaron
- Dark Chocolate and Caramelised White Chocolate Mousse**, Macerated Strawberries (mwog)
- Annabel of Garforth Strawberry Delice**, Balsamic Glazed Strawberries, Strawberry Pearls, Shortbread Crumb

COFFEE

Freshly filtered coffee or Yorkshire Tea served with milk, dinner mints, served to the table

FOOD ALLERGIES AND INTOLERANCES

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WEDDINGS AT YORK RACECOURSE

MENU C

For guest numbers 75
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PRICES:
2025 £90.00
2026 £94.50
2027 £98.95

CHILLED STARTER

From the below options please select one **STARTER**, this must be the same dish for the whole party. Offered with platters of house baked bread with butter

Butter Poached Chicken Terrine, Charred Corn, Sweetcorn Puree, Black Garlic Aoili (mwog)
Pave of Poached Salmon, Prawns, Pickled Vegetables, Lemon Gel, Sourdough Crostini (mwod, mwog*)
Gin Cured Salmon, King Prawns, Radish Two Ways, Cucumber Gel, Horseradish Crisp (mwod, mwog)
Heritage Tomatoes, Red Pepper Houmous, Rosemary & Parmesan Tuille (v, vgn*mwog, mwof*)
Roasted Coronation Cauliflower, Chicory, Pickled Raisins, Avocado (v, vgn, mwod, mwog)

MAIN COURSE

Please select **one** main course, this must be the same dish for all guests at the event and one vegetarian alternative (for pre-order only)

Herb Crusted Lamb Rump

Lamb Bon-Bon, Bone Marrow Braised Mini Fondants, Roasted Carrot Puree, Port Infused Baby Onions, Podded Peas, Red Wine Jus

Cod Supreme,

Bouillabaisse, Garlic and Herb Fleuron (mwog*)

Roast Sirloin of Beef,

Dauphinoise Potatoes, Charred Shallot Puree, Seasonal Vegetables, Bordelaise Sauce (mwog*)

PLANT BASED VEGETARIAN | VEGAN

The chosen dish is offered by **pre-order only**

Please select **one** dish, this must be the same dish for all guests at the event

Sweet Pea and Wild Mushroom Risotto, Parmesan Crisps, Basil Oil (v, vgn*, mwod, mwog)

Cauliflower Steak, Sage Infused Fondant Potato, Butternut Squash Puree, Lemon and Capers Dressing (v, vgn, mwod, mwog)

Cavatelli Pasta, Grilled Stuffed Aubergine, Purple Broccoli, Four Herb Sauce (v, vgn, mwod)

DESSERT

Please select **one** dessert for the whole party

Dark Chocolate Miso Tart, Honeycomb and Citrus Cream

Blueberry Cheesecake, Blueberry Gel, Candied Pistachios

Annabel of Garforth Strawberry Delice, Balsamic Glazed Strawberries, Strawberry Pearls, Shortbread Crumb

COFFEE

Freshly filtered coffee or Yorkshire Tea served with milk, dinner mints, served to the table

FOOD ALLERGIES AND INTOLERANCES

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WEDDINGS AT YORK RACECOURSE

EVENING RECEPTION | CROWD PLEASERS

For guest numbers 75

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Bar closure 00.30hrs • Carriages 01.00hrs

Choose either option **A** or **B** or **C** for all guests from the following:

EVENING A

Bacon Rolls with Sauces

Served with Wedges

Or

Fish Finger Sandwiches

with Tartare Sauce and Ketchup

Served with Wedges

PRICES:

2025 £11.50

2026 £15.75

2027 £26.25

EVENING B

Barbecue Pulled Pork

Apple Sauce

Served in Soft Rolls

PRICES:

2025 £12.00

2026 £16.50

2027 £27.50

EVENING C

Closed Sandwiches:

Double Egg, Rocket and Chive

Wensleydale & Carrot Chutney

Ham and Wholegrain Mustard

Lemon Pepper Chicken

Hot Savoury Items:

Carrot & Fennel Fritters

Breaded Chicken Tenders,

Sweet Chilli Dip

Honey and Mustard Chipolata

Sausages

Mini Vegetable Samosas,

Vegetable Chutney

Wild Mushrooms Arancini,

Truffle Mayonnaise

Mini Lamb Koftas in Flatbread,

Rocket Tzatziki, Pickled Red Onions

PRICES:

2025 £12.50

2026 £17.25

2027 £28.75

WHY NOT ADD A GLASS OF PROSECCO TO WELCOME YOUR GUESTS?

2025 £8.50

2026 £8.95

2027 £9.35

FOOD ALLERGIES AND INTOLERANCES

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WEDDINGS AT YORK RACECOURSE ENHANCEMENTS | CANAPÉS & CHEESE

For guest numbers 75
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CANAPÉS

Please choose 4 from the below

Chicken Liver Parfait and Caramelised Orange Crostini
Confit Pork Rillette, Yorkshire Apple, Sage and Cider Chutney (mwod)
Smoked Salmon Roulade and Citrus Pearls (mwog)
Whipped Goat's Cheese, Beetroot and Balsamic Caviar (v)
Sundried Tomato Polenta and Basil Pesto (mwog, mwod, v, ve)
Prosciutto Ham and Compressed Melon (mwog, mwod)

PRICES:

2025 £15.75
2026 £16.50
2027 £17.00

YORKSHIRE CHEESE TASTER BOARD

Seasonal Artisanal Cheese served with Grapes, Celery, Savoury Biscuit Selection,
Apple Cider & Basil Chutney

PLATTER PER TABLE

(price per person)

PRICES:

2025 £13.00
2026 £15.75
2027 £16.45

Or

INDIVIDUAL PLATE

plate for one person
(must be for the whole group)

PRICES:

2025 £15.75
2026 £16.50
2027 £17.25

Vegan Cheese available on request
Gluten Free Biscuits available on request

ARTISANAL CHEESE WEDDING CAKE (PoA)

We can provide an Artisanal Cheese Wedding Cake in either a 4, 5 or 6 Tier (POA)

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