

DINING 2026

YORK RACECOURSE

CHEF'S SET MENUS 1-2-3

PRICE APPLICABLE 01.01.2026-31.12.2026



CHEF'S CHOICE 1

HOMEMADE SOUP STARTER

offered with Herb Focaccia Bread Board and Butter

CHOOSE FROM:

Roasted Tomato and Balsamic, Basil Oil
Vegetable Soup, Vegetable Crisps

MENU | COFFEE SERVED

MENU | SELF HELP COFFEE STATION

£43.85

£43.00

MAIN COURSE

presented with seasonal vegetables

Parmesan Crusted Chicken Fillet, Dauphinoise Potato, Collard Greens, Garlic and Herb Sauce

Plant Based by Pre-Order

Sun-dried Tomato Gnocchi, Tomato Variations, Crispy Bocconcini*, Basil Gel (v)

DESSERT

Glazed Lemon Tart, Raspberry Cream, Berry Compote

COFFEE | Choose from served to the table or a coffee station for guest to help themselves

CHEF'S CHOICE 2

STARTER

offered with Herb Focaccia Bread Board and Butter

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

MENU | COFFEE SERVED

MENU | SELF HELP COFFEE STATION

£47.70

£46.96

MAIN COURSE

presented with seasonal vegetables

Pressed Pork Belly, Dauphinoise Potatoes, Carrots, Charred Leeks

Plant Based by Pre-Order

Sun-dried Tomato Gnocchi, Tomato Variations, Crispy Bocconcini*, Basil Gel (v)

DESSERT

Glazed Lemon Tart, Raspberry Cream, Berry Compote

COFFEE | Choose from served to the table or a coffee station for guest to help themselves

CHEF'S CHOICE 3

STARTER

offered with Herb Focaccia Bread Board and Butter

Smoked Salmon, Prawns, Baby Gem, Heritage Tomatoes, Compressed Cucumber, Crème Fraîche Marie Rose

MENU | COFFEE SERVED

MENU | SELF HELP COFFEE STATION

£62.50

£61.70

MAIN COURSE

presented with seasonal vegetables

Yorkshire Lamb Rump, Smoked Aubergine, Baby Onions, Hispi Cabbage, Fondant Potato, Redcurrant Jus

Plant Based by Pre-Order

Sun-dried Tomato Gnocchi, Tomato Variations, Crispy Bocconcini*, Basil Gel (v)

DESSERT

Warm Sticky Toffee Pudding, Crème Anglaise, Toffee Sauce

COFFEE | Choose from served to the table or a coffee station for guest to help themselves

DINING 2026

YORK RACECOURSE

TAILORMADE SELECTOR | STARTER AND MAIN COURSE

PRICE APPLICABLE 01.01.2026-31.12.2026



STARTER

Select **one** for the whole party

All offered with Herb Focaccia Bread Board and Butter

HOMEMADE SOUP

9.95

Choose from:

Roasted Tomato and Balsamic, Basil Oil

Carrot and Coriander, Coriander Oil

Vegetable Soup, Vegetable Crisps

Leek and Potato Soup, Crispy Leek Garnish

Roasted Cauliflower Mustard, Cauliflower Crisps

Cream of Mushroom

CHILLED STARTER

10.95

Pressed Chicken and Herb Terrine, Sweetcorn Salsa, Black Garlic Aioli, Sourdough Croûte

10.95

Carrot Terrine, Salted Puffed Grains, Chervil, Pickled Walnut (ve)

12.50

Caprese Salsa: Heritage Tomato, Burrata, Basil, Pine Nuts

10.95

Chicken Liver and Chorizo Parfait, Sticky Bacon Jam, Savoury Granola, Focaccia Croûte

11.50

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

14.50

Smoked Salmon, Prawns, Baby Gem, Heritage Tomatoes, Compressed Cucumber, Crème Fraîche Marie Rose

15.55

Reuben Salad: Salt Beef, Capers, Pickled Onions, Mustard Emulsion, Baby Leaf

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), both presented with seasonal vegetables

28-Day Aged Ridings Reserved Sirloin Beef,

34.50

Dauphinoise Potato, Poskitt Goole Carrot, Parsnip Puree, Wilted Spinach, Yorkshire Pudding, Red Wine Jus

Daube of Yorkshire Beef,

23.45

Dauphinoise Potato, Poskitt Goole Carrot, Parsnip Puree, Wilted Spinach, Yorkshire Pudding, Red Wine Jus

Chicken Supreme,

19.75

Dauphinoise Potato, Heritage Carrots, Tenderstem Broccoli, Mushrooms, Tarragon Cream Sauce

Parmesan Crusted Chicken Fillet

19.35

Dauphinoise Potatoes, Collard Greens, with a Garlic and Herb Sauce

Yorkshire Lamb Rump,

29.85

Smoked Aubergine, Baby Onions, Hispi Cabbage, Fondant Potato, Redcurrant Jus

Pressed Pork Belly,

19.50

Dauphinoise Potatoes, Carrots, Charred Leeks

Buttered Poached Cod,

23.45

New Potatoes, Confit Egg Yolk, Samphire, Lemon Foam

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

Sun-dried Tomato Gnocchi, Tomato Variations, Crispy Bocconcini*, Basil Gel (v)

Wild Mushroom Risotto, Crispy Mushrooms, Truffle, Amaranth (v) (ve)

DINING 2026

YORK RACECOURSE

TAILORMADE SELECTOR | DESSERTS AND ENHANCEMENTS

PRICE APPLICABLE 01.01.2026-31.12.2026



DESSERT

Please select **one** dessert for all guests at the event

Warm Sticky Toffee Pudding, Crème Anglaise, Toffee Sauce	11.45
Rhubarb Cheesecake, Set Custard, Poached Rhubarb, Crumble	13.50
Glazed Lemon Tart, Raspberry Cream, Berry Compote	11.45
Chocolate Orange Cake, Milk Chocolate Ganache, Chocolate Soil, Orange Gel, Lime Sorbet	14.05
Lemon Posset, Passion Fruit Gel, Strawberry Cream, All Butter Shortbread	13.50

PLANT BASED VEGETARIAN | VEGAN

The chosen dish is offered by pre-order only

Rhubarb and Yoghurt Panna Cotta, Elderflower Gel, Rhubarb Puree, Vegan Margarita	13.50
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COFFEE

Freshly filtered coffee or Yorkshire Tea with dinner mints served to the table	2.70
Freshly filtered coffee or Yorkshire Tea with dinner mints served to a coffee station in the room for guests to help themselves	1.90

ENHANCEMENTS

ENHANCE YOUR MEAL WITH CANAPÉS TO START, OR ARTISAN YORKSHIRE CHEESES TO FINISH
PRICE PER PERSON

CANAPÉS

PLEASE CHOOSE THREE FROM BELOW

Beef Fat Brioche, Whipped Parmesan Truffle	12.95
Duck Liver Parfait, Cherry Gel	
“Fish and Chip” Confit Potato, Taramasalata, Salt and Vinegar	
Salmon Roulade, Cucumber Gel, Lemon Zest	
Celeriac and Beetroot Tart, Pickled Blackberry (ve) (mwog*)	
Whipped Feta, Honey and Balsamic Roasted Cherry Tomato (v) (mwog*)	

YORKSHIRE CHEESE TASTER BOARD

A fine selection of Cryer & Stott of Castleford
Yorkshire Cheeses, Artisan Biscuits, Grapes, Celery, Homemade Caramelised Onion Chutney

12.95

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.

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