

HAVE YOURSELF A

# PROPER

LITTLE CHRISTMAS



**York**  
RACECOURSE



# CHRISTMAS 2026

## YORK RACECOURSE | PRIVATE PARTY

### TRADITIONAL SERVED MENU OPTION

MON - THU £54.50

FRI - SAT £59.50

Price applicable 01.01.2026 - 31.12.2026

Prices include VAT | Terms and Conditions apply

Minimum numbers: 90

Exclusive party room and hire  
Chef's delicious three-course menu  
Traditional novelties, crackers  
Disco and welcome drink included

### HOMEMADE STARTER

Choose on the night  
Offered with artisan bread and salted butter

Roast vegetable soup, coriander oil (v, vgn, mwog, mwod)

OR

Smoked salmon, prawns, baby gem, heritage tomatoes, compressed cucumber, crème fraîche Marie rose

### MAIN COURSE

Choose on the night  
York Racecourse matured sirloin of beef

Pigs in blankets, cranberry and sage stuffing, Yorkshire pudding, chateau potato, braised red cabbage, sprouts, honey and star anise roasted carrot and parsnip and gravy

OR

Traditional roast turkey

Pigs in blankets, cranberry and sage stuffing, Yorkshire pudding, chateau potato, braised red cabbage, sprouts, honey and star anise roasted carrot and parsnip and gravy

OR

Plant Based | By Pre-Order

Cauliflower steak, quinoa, wilted greens, heritage beetroot, carrots, caper dressing (v, vgn, mwog, mwod)

### DESSERT TRIO

Chocolate orange cheesecake, lemon meringue tart and a white chocolate and raspberry choux bun

Plant based and Made without Gluten alternative available by pre-order

Chocolate orange tart, lemon meringue tart and a white chocolate and raspberry panna cotta (v, vgn, mwog, mwod)

Coffee | Choose from served to the table or a coffee station for guests to help themselves to



# CHRISTMAS 2026

## YORK RACECOURSE | PRIVATE PARTY

### CARVERY MENU OPTION

MON - THU £54.50

FRI - SAT £59.50

Price applicable 01.01.2026 - 31.12.2026

Prices include VAT | Terms and Conditions apply

Minimum numbers: 90

Exclusive party room and hire

Chef's delicious three-course menu featuring carvery main course

Traditional novelties, crackers

Disco and welcome drink included

### HOMEMADE STARTER

Choose on the night

Offered with artisan bread and salted butter

Roast vegetable soup, coriander oil (v, vgn, mwog, mwod)

OR

Smoked salmon, prawns, baby gem, heritage tomatoes, compressed cucumber, crème fraîche Marie rose

### MAIN COURSE

Choose on the night

Traditional roast sirloin of beef | Rosemary roast crown of Turkey | Roast gammon loin

All of the above offered with:

Winter greens, braised red cabbage, cauliflower cheese, roast roots, buttered chive mashed potato, traditional roast potatoes, cranberry and sage stuffing, homemade Yorkshire puddings, pork chipolata

OR

Seafood Medley | By Pre-Order

Buttered poached cod, new potatoes, confit egg yolk, samphire, lemon foam (mwog)

OR

Plant Based | By Pre-Order

Cauliflower steak, quinoa, wilted greens, heritage beetroot, carrots, caper dressing (mwog, mwod, v, vgn)

### DESSERT TRIO

Chocolate orange cheesecake, lemon meringue tart and a white chocolate and raspberry choux bun

Plant based and Made without Gluten alternative available by pre-order

Chocolate orange tart, lemon meringue tart and a white chocolate and raspberry panna cotta (v, vgn, mwog, mwod)

Coffee | Choose from served to the table or a coffee station for guests to help themselves to



# CHRISTMAS 2026

## YORK RACECOURSE | PRIVATE PARTY

### CHRISTMAS CURRY BUFFET

MON - THU £34.95

FRI - SAT £39.95

Price applicable 01.01.2026 - 31.12.2026

Prices include VAT | Terms and Conditions apply

Minimum numbers: 90

Exclusive party room and hire

Chef's delicious curry buffet

Traditional novelties, crackers

Disco at additional cost - please ask the team

Choose on the night from the buffet, no pre-orders required

### PICKLE TRAY

Poppadom's and pickle tray, chutneys and onions

### THREE CURRIES AND SIDES

Kashmiri lamb and spinach curry

Chicken tikka

Chickpea and okra

Pilau rice

Aloo gobi saag

Onion bhajis

Naan bread

### ENHANCEMENTS

Dessert £5.00pp

Add mini desserts to your evening, choose from:

Lemon posset

Chocolate tart

### ENJOY A BEER WITH YOUR CURRY?

### WHY NOT ADD A BUCKET OF CHILLED BEERS (8X330ML)

See our drinks packages for details



# FOOD INFORMATION FOR ALLERGIES, INTOLERANCES AND DIETARY REQUIREMENTS

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

