



York
RACECOURSE

HOSPITALITY

DINING

MENUS







EXPERIENCE EXCEPTIONAL DINING AT YORK RACECOURSE



Whether you are entertaining clients, celebrating with friends, or simply indulging in a memorable day out, York Racecourse offers a welcoming atmosphere where quality and comfort come together.

Our hospitality experiences are designed to suit every occasion, from stylish restaurants overlooking the track to exclusive private boxes that offer comfort, privacy, and spectacular views. Each setting offers carefully prepared menus created by expert chefs using fresh, seasonal ingredients, complemented by a selection of fine wines and beverages.

With a variety of hospitality packages available, York Racecourse provides a unique setting where exceptional hospitality and culinary excellence are always at the forefront.

DINING

CHEF'S CHOICE 1

£43.85 Coffee Served

£43.00 Self Help Coffee Station

HOMEMADE SOUP STARTER

Offered with Herb Focaccia Bread Board and Butter

Choose from

Roasted Tomato and Balsamic, Basil Oil

Carrot and Coriander, Coriander Oil

Vegetable Soup, Vegetable Crisps

Leek and Potato Soup, Crispy Leek Garnish



MAIN COURSE

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







DINING

CHEF'S CHOICE 2

£47.70 Coffee Served

£46.96 Self Help Coffee Station

HOMEMADE SOUP STARTER

Offered with Herb Focaccia Bread Board and Butter

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



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



DINING

CHEF'S CHOICE 3

£62.50 Coffee Served
£61.70 Self Help Coffee Station

HOMEMADE SOUP STARTER

Offered with Herb Focaccia Bread Board and Butter

Choose from

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



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

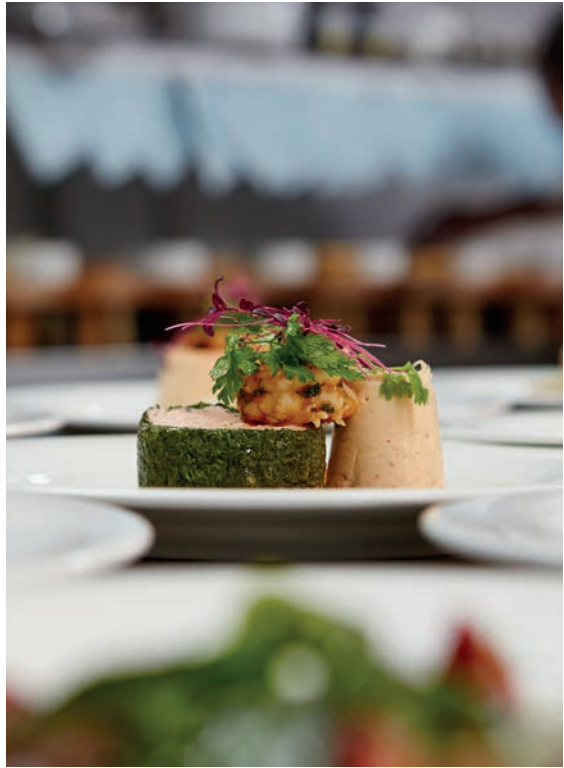
Warm Sticky Toffee Pudding, Crème Anglaise, Toffee Sauce



COFFEE

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







DINING

TAILORMADE SELECTOR

STARTER AND MAIN COURSE

STARTER

Select **one** for the whole party

All offered with Herb Focaccia Bread Board and Butter

Homemade Soup £9.95

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

Pressed Chicken and Herb Terrine, Sweetcorn Salsa, Black Garlic Aioli, Sourdough Croûte £10.95

Carrot Terrine, Salted Puffed Grains, Chervil, Pickled Walnut (ve) £10.95

Caprese Salsa: Heritage Tomato, Burrata, Basil, Pine Nuts £12.50

Chicken Liver and Chorizo Parfait, Sticky Bacon Jam, Savoury Granola, Focaccia Croûte £10.95

York Racecourse Beetroot Cured Salmon, Horseradish Panna Cotta, Beetroot Variations, Parmesan Crisps £11.50

Smoked Salmon, Prawns, Baby Gem, Heritage Tomatoes, Compressed Cucumber, Crème Fraîche Marie Rose £14.50

Reuben Salad: Salt Beef, Capers, Pickled Onions, Mustard Emulsion, Baby Leaf £15.55

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, Dauphinoise Potato, Poskitt Goole Carrot, Parsnip Puree, Wilted Spinach, Yorkshire Pudding, Red Wine Jus £34.50

Daube of Yorkshire Beef, Dauphinoise Potato, Poskitt Goole Carrot, Parsnip Puree, Wilted Spinach, Yorkshire Pudding, Red Wine Jus £34.50

Chicken Supreme, Dauphinoise Potato, Heritage Carrots, Tenderstem Broccoli, Mushrooms, Tarragon Cream Sauce £19.75

Parmesan Crusted Chicken Fillet, Dauphinoise Potatoes, Collard Greens, with a Garlic and Herb Sauce £19.35

Yorkshire Lamb Rump, Smoked Aubergine, Baby Onions, Hispi Cabbage, Fondant Potato, Redcurrant Jus £29.85

Pressed Pork Belly, Dauphinoise Potatoes, Carrots, Charred Leeks £19.50

Buttered Poached Cod, New Potatoes, Confit Egg Yolk, Samphire, Lemon Foam £23.45

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

TAILORMADE SELECTOR

DESSERTS AND ENHANCEMENTS

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

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

COFFEE

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

Freshly filtered coffee or Yorkshire Tea with dinner mints served to the table Crème Anglaise, Toffee Sauce £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 £12.95
Please choose three from below

Beef Fat Brioche, Whipped Parmesan Truffle

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 £12.95

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







York

RACECOURSE

HOSPITALITY

EXPERIENCE THE LUXURY OF
EXCEPTIONAL HOSPITALITY
AND CULINARY EXCELLENCE

events@yorkracecoursehospitality.co.uk
01904 638 971



PRICES APPLICABLE 01.01.2026 - 31.12.2026

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

Please ask to for our Terms and Conditions. For numbers of 10 or less a room hire is applicable.