



EVENTCATERERS

Est. 1896



THIRSK RACECOURSE

2019 HOSPITALITY MENUS

YORKSHIRE RACING & EVENTS



THIRSK RACECOURSE

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Key

DF – This dish is dairy free

GF – This dish is gluten free

DF - This dish can be dairy free*

GF - This dish can be gluten free*

“In 2005, Thirsk Racecourse proudly celebrated 150 years of racing on the course at Station Road in Thirsk. Racing at Thirsk has been continuous apart from periods around the two World Wars. Thirsk is - more than ever - a good choice for a day out at the races, with high quality racing, good facilities, which are constantly improved, and attractive surroundings. “

ON ARRIVAL

Morning coffee and biscuits - **£2.15 per person**

CANAPÉS

Canapé menu one

£5.30 per person

Tortilla chips DF| GF

Salted peanuts DF| GF

Herb marinated olives DF| GF

Smoked salmon parfait on rosemary toast DF*|GF*

Houmous, chilli and coriander pin wheels DF|GF

Canapé cups

Smoked chicken Caesar salad DF*|GF*

Tuna Niçoise DF*|GF*

Cream cheese and sun blushed tomatoes with pesto
DF*|GF

Canapé menu two

£7.80 per person

Tortilla chips DF| GF

Salted peanuts DF| GF

Herb marinated olives DF| GF

Canapé Cups

Mini prawn cocktail with Marie Rose sauce DF*|GF*

Chicken liver parfait with onion marmalade

Houmous, sun blushed tomatoes and celery shoots DF|
GF

Southern spiced chicken lollipops DF| GF

Oriental vegetable spring rolls with dipping sauce DF

Pesto marinated bocconcini GF

Build your own canapé menu:

Start with:

Tortilla chips, salted peanuts and herb marinated olives DF| GF

Canapé cups:

Mini prawn cocktail with Marie Rose DF*|GF*

Chicken liver parfait with onion marmalade

Houmous, chilli and coriander pin wheels DF|GF

Then add items from the selector as follows:

Three items

£ 7.95

Four items

£ 9.95

Five items

£11.50

Each additional item then

£ 1.90

Cold savoury canapés

Smoked salmon parfait on rosemary toast DF*|GF*

Herb marinated olives DF| GF

Cream cheese and sun blushed tomatoes with pesto DF*|GF

Hot savoury canapés

Panko crumb king prawn with dipping sauce

Cocktail sausages with wholegrain mustard and honey glaze DF*|GF*

Southern spiced chicken lollipops DF| GF

Mini Yorkshire pudding, confit red onion and beef DF*|GF*

Homemade falafel with minted yoghurt dip DF|GF

Cold sweet canapés

Dark chocolate honey crunch DF*| GF

Lemon posset, vanilla cream DF| GF*

Eton mess with raspberry kiss meringue DF* | GF*

Should you choose to order canapés without a main meal, a surcharge of £5.25 per person plus VAT will be applicable

SET MENU SUGGESTIONS

Menu one

£26.50 per person

Fragrant Asian hot pot with sweet potato dumpling DF|GF

Assorted breads

/

Pressed salt brisket with caramelised onion broth, creamed horseradish mashed potato, honey roasted carrot DF|GF

/

Homemade crème brulee, vanilla shortbread biscuit GF*

/

Ground coffee and mints

Menu two

£29.95 per person

Quenelle of mackerel and crab apple parfait with pressed cucumber ribbons, beetroot puree, toasted pine nuts and herb oil DF*|GF

Assorted breads

/

Honey and sage glazed pork belly with chorizo crushed potatoes and buttered greens DF|GF

/

Strawberry and cream vanilla panna cotta, chocolate shard and thick cream DF*|GF

/

Ground coffee and mints

Menu three

£31.90 per person

Smoked salmon and celeriac roulade with avocado and lemon gel, herb oil, red basil and pea shoots DF*|GF

Assorted breads

/

Sage roasted chicken breast with colcannon potato, heritage glazed carrot, buttered greens and pan roast jus DF|GF

/

Baked white chocolate and raspberry cheesecake GF*

/

Ground coffee and mints

THIRSK RACECOURSE
YORKSHIRE RACING & EVENTS

Menu four
£32.20 per person

Chicken liver mousse with bacon, port, shallots,
frisee and garlic croutons GF*

Assorted breads

/

Oven baked salmon, new potatoes, baby leaf salad, avocado and tomato salsa DF|GF

/

Pavlova with lime and passion fruit curd,
summer berries GF

/

Ground coffee and mints

Menu five
£35.95 per person

Guinea fowl and chicken terrine
pressed with pistachios and prunes
served with a port wine glaze DF|GF

Assorted breads

/

Lamb rump
infused with rosemary, lavender and garlic
with olive mashed potato and poached carrot,
pan roast jus DF|GF

/

Glazed lemon tart with burnt Italian meringue

/

Ground coffee and mints

Menu six
£42.50 per person

Salmon roulade filled with cod prawn farce,
infused with coconut, lime and coriander
served on a spiced Asian salad DF*|GF

Assorted breads

/

Roast sirloin of beef with Yorkshire pudding,
chateau potato, carrot puree and buttered greens, pan glazed jus GF*

/

Prosecco jelly, honey soaked peaches and cream GF

/

Ground coffee and mints

The above are our suggested menu ideas but you may prefer to put your own menu together from the selector on the following pages. All dishes are priced individually for ease and we ask that you select a minimum of 3 courses, 1 dish from each course for the entire party.

STARTERS

Soups

| | |
|---|--------|
| Vine roasted tomato and sweet red pepper soup, basil oil dressing (v) DF GF | £ 4.70 |
| Spiced butternut squash and carrot soup with coconut and coriander cream (v) DF* GF | £ 4.70 |
| Field mushroom, chestnut and thyme soup with herb croutons (v) DF GF* | £ 4.70 |

Warm starters

| | |
|---|--------|
| Spiced sweet potato chickpea cakes, coriander tomato salsa (v, vg) DF* GF | £ 6.25 |
| Marinated tiger prawns with rocket salad and a chilli, lime and mango salsa DF GF | £ 7.50 |
| Apple and rhubarb scented pork belly with black pudding mash, cider reduction jus and pork scratching dust DF GF* | £ 7.50 |

Cold starters

| | |
|---|--------|
| Goats cheese, balsamic marinated beetroot and watercress mousse, toasted hazel nuts and balsamic pearls GF | £ 7.20 |
| Ham hock and smoked chicken terrine with homemade piccalilli and focaccia crisp DF GF* | £ 7.20 |
| Chicken liver mousse with bacon, port, shallots, frisee and garlic croutons GF | £ 7.20 |
| Duo of duck Smoked duck with honey sesame glaze, duck rillettes and black cherries, micro herb salad DF GF | £ 8.45 |
| Smoked salmon and celeriac roulade with avocado and lemon gel, herb oil, red basil and pea shoots DF* GF | £ 8.45 |
| Beetroot and liquorice cured salmon, citrus dressed fennel and radish slaw DF* GF | £ 8.45 |
| Salmon, prawn and sea bass terrine with smoked chilli jam, pea shoots and rapeseed lemon oil DF GF | £ 8.45 |

All served with assorted breads

MAIN COURSES

Fish

Smoked haddock, sweet potato and minted pea risotto with parmesan and black onion seed crisp, lemon oil dressing DF*|GF £16.50

Oven baked salmon with new potatoes, baby leaf salad, avocado and tomato salsa DF|GF £16.50

Meat

Pressed salt brisket with caramelised onion broth, creamed horseradish mashed potato, honey roasted carrot DF|GF £15.50

Maple roasted rack of pork with chateau potato, cauliflower puree, buttered greens and cream cider jus DF*|GF £15.50

Honey and sage glazed pork belly with chorizo crushed potatoes and buttered greens DF*|GF £16.50

Lamb rump infused with rosemary, lavender and garlic with olive mashed potato and poached carrot, pan roast jus DF|GF £17.80

Roast sirloin of beef with Yorkshire pudding, chateau potato, carrot puree and buttered greens, pan glazed jus DF*|GF* £23.50

Poultry

Sage roasted chicken breast with, colcannon potato, heritage glazed carrot, buttered greens and pan roast jus DF*|GF £15.50

Ballotine of chicken with rocket, sun blushed tomato and feta cheese, olive mashed potato and caponata vegetables DF*|GF £15.50

Parmesan glazed chicken breast on mushroom tarragon risotto with buttered greens DF*|GF £15.50

Vegetarian and special diets (pre orders only)

Vegetarian and special dietary alternatives will be provided on the day subject to pre ordering. The vegetarian or special dietary dishes to be served will be shown on your confirmation documentation forwarded to you prior to racing taking place.

DESSERTS

Chilled desserts

| | |
|--|--------|
| Homemade crème brulee, vanilla shortbread biscuit GF* | £ 5.90 |
| Prosecco jelly, honey soaked peaches and cream, honey yoghurt GF | £ 6.80 |
| Baked white chocolate and raspberry cheesecake GF | £ 6.80 |
| Strawberry and cream vanilla panna cotta, chocolate shard and thick cream GF | £ 6.80 |
| Glazed lemon tart and burnt Italian meringue | £ 6.80 |
| Pavlova with lime and passion fruit curd, summer berries GF | £ 6.80 |

Hot desserts

| | |
|---|--------|
| Oat topped cinnamon and apple crumble with berry compote DF GF* | £ 6.40 |
| Sticky toffee pudding with caramel sauce and thick cream GF | £ 6.40 |

CHEESE COURSE

Additional to set luncheon menus only

British and Continental selection

| | | | |
|---------------------------|------------------|---------------------|------------------|
| Cheese taster | £4.95 per person | Full cheese platter | £7.80 per person |
| Brie, Cheddar and Stilton | | | |

Gourmet selection

| | |
|---|------------------|
| Full cheese platter | £9.50 per person |
| Wensleydale with cranberry, Fountains Gold and Yorkshire Blue | |

TO FINISH

£1.95 per person

Ground coffee
Decaffeinated coffee
Yorkshire tea
Selection of fruit teas

Cold luncheon menu seven

£29.95 per person

Chicken liver mousse
with bacon, port, shallots, frisee and garlic croutons GF*

Collation of Atlantic prawns and smoked fish with lemon garnish and spiked seafood sauce DF|GF*

Orange and mustard glazed gammon DF|GF

Sliced chargrilled chicken breast with herb crème fraiche dressing DF*|GF

Mediterranean roast vegetables and houmous dip DF|GF

Garden salad selection DF|GF

Crisp leaves, radish and carrot salad bowl DF|GF

Sliced sweet plum tomatoes, basil and balsamic glaze DF|GF

Chilled minted cucumber ribbons DF|GF

Crunchy coronation coleslaw DF|GF

Penne pasta, red pepper and spinach salad DF|GF*

Buttered new potatoes DF*|GF

Dressings and sauces

Baked white chocolate and raspberry cheesecake with sharp raspberry sauce GF*

Ground coffee and mints

For an additional £7.50 per person this menu may be enhanced by adding:

Roast rare sirloin of beef crusted with rock salt and peppercorns DF*|GF

This menu may also be served as a fork buffet, please let us know at the time of booking should you prefer this

FINGER BUFFETS

All food is served on a buffet table for your guests to help themselves

Menu eight £20.50 per person

Selection of freshly cut sandwiches DF*|GF*

Mezze board of dips with black pepper twists, GF*
tortillas, bread sticks and mixed herb marinated olives
DF|GF

Hot items

Leek, cranberry and Wensleydale tartlets GF*

Hot balsamic and sea salted roasted new potatoes
DF|GF

Southern spiced chicken goujons with salsa dip DF|GF

Panko crumb king prawns with chilli dipping sauce

Pork and apple sausage with honey and wholegrain
mustard glaze DF

Mini steak pie DF

Menu nine £23.30 per person

Hot BBQ pulled pork served in fresh breads DF*|GF*

or

Lamb kofta kebab in toasted pitta bread
with minted yoghurt dip GF*

Please choose one of the above sandwich fillings

Both served with homemade seasoned potato wedges
DF|GF

Served with:

Beer battered onion rings with sauce and relish DF|GF*

Crisp leaves, radish and carrot salad bowl DF|GF

Sliced sweet plum tomatoes with basil and balsamic
glaze DF|GF

Chilled minted cucumber ribbons DF|GF

Crunchy coronation coleslaw DF|GF

Penne pasta, red pepper and spinach salad DF|GF

/

Bitter chocolate malt tart
with spiced chocolate ganache GF*

Additional items can be added at £3.15 per item - Swapping buffet items may incur an additional charge

Cold items

Lishman's of Ilkley pork pie wedges with apple chutney

Mini prawn cocktail with Marie Rose sauce DF|GF

Pesto marinated bocconcini skewer GF

Chorizo and chargrilled capsicum tartlets GF*

Houmous, chilli and coriander pin wheels DF|GF*

Smoked salmon parfait on rosemary toast DF*|GF*

Hot items

Mini roast beef and caramelised red onion Yorkshire pudding DF*|GF*

Oriental vegetable spring rolls with dipping sauce DF

Southern spiced chicken lollipops DF|GF

Mediterranean pizza brochette DF|GF

Sweet potato fries DF|GF

Mini onion bhaji DF

Homemade falafel bites DF|GF

Butternut squash samosa DF

You are welcome to add a dessert, a cheese course or tea and coffee from the selector on page 5

FORK BUFFETS

Menu ten **£33.95 per person**

Selection of freshly cut sandwiches DF*|GF*

Leek, cranberry and Wensleydale tartlets GF*

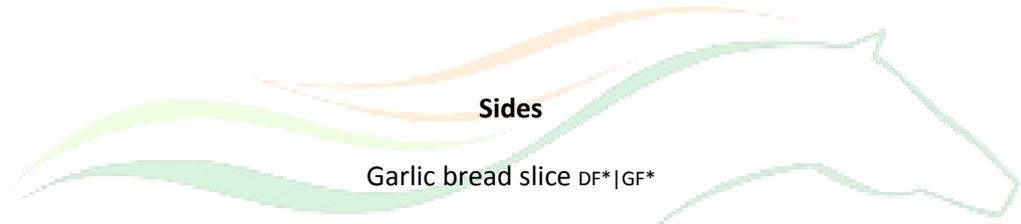
Mezze board of dips GF* with black pepper twists, tortillas, breadsticks and mixed herb marinated olives DF|GF

Hot Items

Beef bourguignon with bacon, pearl onions, mushrooms and a red wine and thyme jus DF|GF

Chargrilled chicken, sweet potato and corn chowder
garnished with spring onions DF*|GF

Penne pasta puttanesca with Kalamata olives, salted capers and fresh basil DF|GF*



Sides

Garlic bread slice DF*|GF*

Balsamic and sea salted roasted new potatoes DF|GF

Crunchy coronation coleslaw DF|GF

Sliced sweet plum tomatoes with basil and balsamic glaze DF|DF

Crisp leaves, radish and carrot salad bowl DF|DF

Selection of mini desserts

Glazed lemon tart GF*

White chocolate and raspberry cheesecake GF*

Strawberry and vanilla panna cotta DF*|GF

/

Ground coffee with mints

FORK BUFFETS

Menu eleven £29.00 per person

Please choose 2 main dishes, 1 vegetarian dish and 3 side dishes from the following:

Main dishes

Mac and cheese topped with crispy bacon GF*

Chargrilled chicken, sweet potato and corn chowder garnished with spring onions DF*|GF

Beef bourguignon with bacon, pearl onions, mushrooms and a red wine and thyme jus DF|GF

Smoked fish ragout with Mediterranean vegetables and herb crème fraiche dressing DF*|GF

Vegetarian

Red Thai vegetable curry with coconut and coriander yoghurt and prawn crackers DF*|GF

Penne pasta puttanesca with Kalamata olives, salted capers and fresh basil DF|GF*

Roast Mediterranean vegetable lasagne with glazed parmesan cheese GF*

Side dishes

Balsamic and sea salted roasted new potatoes DF|GF

Black onion seed braised rice DF|GF

Buttered mixed greens DF*|GF

Sweet potato fries DF|GF

Baby carrots and garden peas DF|GF

/

Please choose one dessert for the entire party:

Bitter chocolate and malt tart with spiced chocolate ganache GF*

Strawberry and cream vanilla panna cotta, chocolate shard and thick cream DF*|GF

Glazed lemon tart GF*

White chocolate and raspberry cheesecake GF*

/

Ground coffee with mints

FORK BUFFETS

Menu twelve £35.10 per person

Cold items

Collation of Atlantic prawns and smoked fish with lemon garnish and spiked seafood sauce DF|GF
Orange and mustard glazed gammon DF|GF
Sliced chargrilled chicken breast with herb crème fraiche dressing DF*|GF
Crisp leaves, radish and carrot salad bowl DF|GF
Sliced sweet plum tomatoes, basil and balsamic glaze DF|GF
Chilled minted cucumber ribbons DF|GF
Crunchy coronation coleslaw DF|GF
Penne pasta, red pepper and spinach salad DF|GF*
Buttered new potatoes DF*|GF
Dressings and sauces

Hot selection

Please choose 2 main dishes, 1 vegetarian dish and 3 side dishes from the following:

Main dishes

Mac and cheese topped with crispy bacon GF*
Chargrilled chicken, sweet potato and corn chowder garnished with spring onions DF*|GF
Beef bourguignon with bacon, pearl onions, mushrooms and a red wine and thyme jus DF|GF
Smoked fish ragout with Mediterranean vegetables and herb crème fraiche dressing DF*|GF

Vegetarian

Red Thai vegetable curry with coconut and coriander yoghurt and prawn crackers DF*|GF
Penne pasta puttanesca with Kalamata olives, salted capers and fresh basil DF|GF*

Side dishes

Balsamic and sea salted roasted new potatoes DF|GF
Black onion seed braised rice DF|GF
Buttered mixed greens DF|GF
Sweet potatoes fries DF|GF
Baby carrots and garden peas DF|GF

/

Please choose one dessert for the entire party:

Bitter chocolate and malt tart with spiced chocolate ganache GF*
Strawberry and cream vanilla panna cotta with chocolate shard and thick cream DF*|GF
Glazed lemon tart GF*
White chocolate and raspberry cheesecake GF*

/

Ground coffee with mints

BARBECUE MENUS

Menu thirteen

£22.00 per person

King prawns, red pepper and courgette skewer DF|GF

Chilli, lime and ginger marinated chicken wings DF|GF

Prime 4oz beef burger DF

The above served with

Buttered jacket potatoes DF|GF

Crisp leaves, radish and carrot salad bowl DF|GF

Crunchy coronation coleslaw DF|GF

Assorted wedges of bread DF*|GF*

Relish, dressings and sauces

/

Baked white chocolate raspberry cheesecake GF*

Barbecue selector

Please select any of the following to enhance your barbecue; selections must be made for the entire party and in addition to the menu above

| | | |
|------------------------------------|--------|-------|
| . Baby BBQ pork ribs | DF GF | £4.95 |
| . Minted lamb kofta kebabs | DF GF | £3.95 |
| . BBQ jumbo sausage with red onion | DF GF* | £2.95 |

**This menu can only be cooked on a barbeque with a suitable site
i.e. marquee and not in the boxes**

AFTERNOON TEA MENUS

Full English afternoon tea **£8.50 per person**

Assortment of finger sandwiches ^{DF*}|^{GF*}

/

Scones with clotted cream and preserve ^{GF*}

Selection of mini cakes and fancies ^{GF*}

/

Freshly brewed tea

Light English afternoon tea **£5.60 per person**

Scones with clotted cream and preserve ^{GF*}

Selection of mini cakes and fancies ^{GF*}

/

Freshly brewed tea

Strawberries and cream ^{GF*} **£3.90 per person**

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Should you choose to order afternoon tea without a main meal, a surcharge of £5.00 per person plus VAT will be applicable

CHILDREN'S MENU SELECTOR

£9.80 per child

Please choose one main meal and two side dishes for all

Chicken nuggets DF*|GF*

Burger DF*

Pizza GF*

Pork sausages GF*

Fish fingers GF*

All served with a choice of the following:

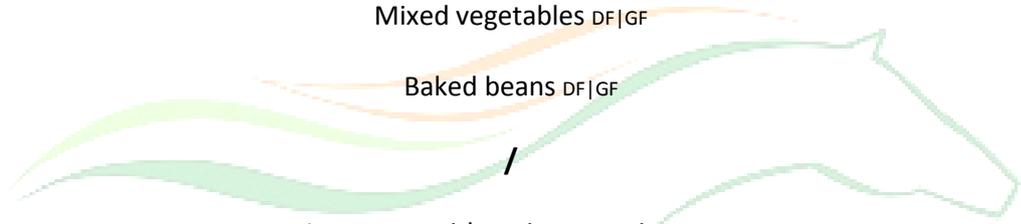
New potatoes DF|GF

Sweet potato fries DF|GF

Mixed vegetables DF|GF

Baked beans DF|GF

Ice cream with various toppings GF



THIRSK RACECOURSE
YORKSHIRE RACING & EVENTS

ALL INCLUSIVE DRINKS PACKAGES

Bars will open 2 hours prior to the first race and will close half an hour after the start of the last race

The Premier package £56.60 plus VAT

Includes:

Selected spirits, selected new World wines,
lagers, beers and soft drinks

The Standard package £47.70 plus VAT

Includes:

House wines, lagers, beers and soft drinks

Alternatively you can opt for one of the following bar options:

Account bar facility

Cash bar facility

(This will require an additional member of staff at a cost of £89.00 each plus VAT)

PACKAGES PRICED PER TABLE

Package A - £69.50 plus VAT

1 bottle of house red wine
1 bottle of house white wine
A selection of 10 bottled lagers
1 bottle of still water

Package B - £84.00 plus VAT

2 bottles of house red wine
2 bottles of house white wine
1 bottle of house rose wine
1 bottle of still and 1 bottle of sparkling water

Package C - £113.00 plus VAT

2 bottles of house red wine
2 bottles of house white wine
1 bottle of house rose wine
A selection of 10 bottled lagers
1 bottle of still and 1 bottle of sparkling water

Package D - £189.00 plus VAT

2 bottles of house Champagne
2 bottles of Pinot Grigio – Pure (Italy)
2 bottles of Rioja – Vega (Spain)
1 bottle of house rose wine
A selection of 10 bottled lagers
1 bottle of still and 1 bottle of sparkling water

PACKAGES PRICED PER PERSON

Drinks package E - £12.30 plus VAT

A reception glass of Bucks fizz
Half a bottle of house wine
Mineral water

Package F - £12.85 plus VAT

A reception glass of Pimm's
Half a bottle of house wine
Mineral water

Package G - £14.00 plus VAT

A reception glass of Champagne
Half a bottle of house wine
Mineral water