



THIRSK RACECOURSE
YORKSHIRE RACING & EVENTS

Hambleton Dining Room

2021



EVENTCATERERS

HAMBLETON DINING ROOM MENU

To include canapes and a three course meal with coffee

A selection of canapes served on arrival

Rosemary and parmesan polenta, roasted fig and red onion jam *(v, gf)*

Spicy sweet potato cake *(vg)*

Parma ham, rocket and sun blushed tomato pinwheel *(gf)*

Cantaloupe melon and tiger prawn skewer *(gf)*

Chicken liver parfait and brandied prune tartlet

Spiced tomato soup

basil oil pesto *(vg, gf)*

Warm roasted butternut squash and gruyère tart

rocket and toasted pumpkin seed salad

Bleiker's of Yorkshire smoked salmon with prawns

Marie rose sauce and lemon

Smoked chicken and chorizo salad with bocconcini

dressed rocket, sun blushed tomatoes, Provençal gel

Chicken supreme with Parma ham

apricot and thyme mousseline, crushed peas, creamed mashed potato, thyme jus *(gf)*

Smoked goats cheese gateau with roasted Tuscan vegetables

crushed herb new potatoes, sweet pepper compote *(gf)*

Traditional roast sirloin of beef (served pink)

braised beef cheek bonbon, fondant potato, Yorkshire pudding *(gf)*

There is a £6.00 supplement for this dish

Main courses are served with tender stem broccoli and confit carrot

Roasted salmon and marinated tiger prawn salad

quinoa, butternut squash and kale, red pepper and pomegranate, Marie rose sauce

Warm polenta, almond and lemon cake

vanilla mascarpone, raspberry gel *(v, gf)*

Lemon posset pot with rhubarb compote

shortbread biscuit

Dark chocolate orange torte

blackberry compote, honeycomb shards and cassis spears *(v)*

A selection of three local cheeses

chutney, celery, grapes

Sample selection: Hawes Yorkshire cheddar, Wensleydale, Yorkshire blue

Fresh ground coffee or Yorkshire tea