



THIRSK RACECOURSE
YORKSHIRE RACING & EVENTS

Hospitality Packages

2021



EVENTCATERERS

HOSPITALITY PACKAGES

OPTION ONE – THREE COURSE MEAL - £110 inc VAT

To include a three course meal with coffee, afternoon cream tea and waiting staff

Please choose one starter, one main course and one dessert for the party from the menu shown below. If any members of your party have dietary requirements please let us know so that we can adapt the menu accordingly.

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, Provencal 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

Full afternoon tea
An assortment of finger sandwiches
Scones with clotted cream and jam
A selection of mini cakes and fancies
A selection of teas

HOSPITALITY PACKAGES

OPTION TWO – FORK BOWL COMBO - £100 inc VAT

To include a three course bowl food offer with coffee and waiting staff

Greek salad
feta, olives, cos lettuce, cherry tomatoes, cucumber (v)

PLEASE CHOOSE THREE MAIN DISHES

Slow braised pork and cider casserole
bramley apples, sage and cream (gf)

Indian duo; chicken tikka and chicken pakora

Braised shin of beef
balsamic roasted onions, spinach, beef marrow dumpling, smoked bacon jus

Tender Moroccan lamb tagine

Five bean chilli
jalapeños (vg, gf)

Baked goats cheese with ratatouille
olives, balsamic syrup (v)

All served on braised rice

PLEASE CHOOSE ONE DESSERT

Cinder toffee and milk chocolate pot (v, gf)

Lemon posset pot with rhubarb compote (v, gf)

OPTION THREE - CHILLED DELI PLATTERS - £100 inc VAT

To include a chilled deli platter and full afternoon tea

PRE-ORDERED PLATTER

CHARCUTERIE

A selection of continental and cured meats; sirloin of beef, chorizo, air dried ham, chicken liver parfait and pork pie served with chutney, piccalilli and dressings

FISH

A selection of fish and seafood; roasted tiger prawns, salmon, peppered flaked mackerel, mini prawn cocktail and mixed seafood salad with Marie rose sauce

VEGAN

A selection of flat breads and hummus, olives, sun dried tomatoes and artichokes with mini super boost salad of tofu, quinoa and kale with pickled carrot, beetroot, red cabbage, parsley sauce *(vg)*

All platters are served with a choice of breads and hot new potatoes

Lemon posset pot with rhubarb compote *(v, gf)*