



Thirsk Racecourse

Private Hospitality Packages

2025



EVENTCATERERS

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FOOD ALLERGENS & INTOLERANCES

We have strict procedures in place for taking and preparing allergen orders, but you should be aware that allergenic ingredients are present on our premises and those of our suppliers.

Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee that any of our dishes/products are 100% free of allergens. If you have any queries about this statement, please speak to a member of our team.

Throughout the menus you will see an indication as to whether the dishes are suitable for vegetarian, vegan, gluten free, dairy free diets etc. These are intended as a guide so if you have any dietary requirements amongst your guests, please do let us know so that we can suggest suitable alternatives

v Vegetarian

vg Vegan

gf Gluten free

df Dairy free

DRINKS PACKAGES AND BAR OPTIONS

ALL-INCLUSIVE DRINKS PACKAGES

Please note drinks packages are plus vat

THE PREMIER PACKAGE - £83.30 plus VAT per person
Selected spirits, selected world wines, beers, lagers, ciders and soft drinks

THE STANPACKAGE - £70.35 plus VAT per person
House wines, beers, lagers, ciders and soft drinks

BAR OPTIONS

Pay-as-you-go bar

Choose this option if you'd like guests to purchase their own drinks in the box on the day, payment can be made by contactless card.

This option requires additional staff members to serve your guests (1 member of staff per 50 guests), staff charges £1131.25 each plus VAT

Account bar

Choose an account bar and we'll stock the bar with our standard range.

You can choose to pre-order additional items such as a Pimm's or Champagne reception.

An estimated pre-payment of £20 plus VAT per person is required in advance of the race meeting with the actual consumption invoiced in full after the race day

Should you wish to pre-order table wines or other beverages in advance, please speak to the caterers directly on 0113 2878367 or thirsk@cgceventcaterers.co.uk

PRIVATE BOX – DINING PACKAGE

Evening meetings - £115 per person

Weekday meetings - £132 per person

Saturday meetings - £152 per person

Ladies' Day £172 per person

Menu selector - Please choose one set starter, one main course and one dessert for your whole party.

Let us know in advance of any dietary requirements so that we can suggest suitable alternatives to your chosen set menu. We are unable to offer bespoke selections for each guest.

STARTERS

Roast plum tomato and smoked paprika soup, micro herbs and basil (vg, gf)

Poached salmon, prawn and avocado salad, seared lemon garnish and Marie rose sauce (df, gf)

Chicken, leek and Parma ham ballotine with a black cherry dressing (df, gf)

Toasted rye bread with whipped avocado mousse and heritage beetroot hummus
on a bed of watercress, apple, garlic and chive salad (vg)

Sliced harvester batch loaf with butter (v)

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MAIN COURSES

Slow-cooked beef short rib, colcannon potatoes, field mushrooms and a shallot a thyme broth

Roasted chicken supreme, wild mushroom, smoked garlic and shallot farce, confit potato
and celeriac puree (gf)

Salmon fillet with charred asparagus, apple and wilted greens, fondant potato
and a saffron cream sauce (gf)

Carved loin of pork with apple and sage-infused black pudding, creamy mashed potato,
sweet cider and onion glaze, apple sauce

All main courses are served with fresh seasonal vegetables

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DESSERTS

Classic Eton Mess, macerated strawberries, lemon balm garnish and sharp raspberry coulis (v, gf)

Baked New York cheesecake, black cherry compote, fresh berries and dairy cream (v)

Vanilla and rhubarb crème brûlée with shortbread (v)

Salted caramel milk chocolate tart with fresh berries and dairy cream (v)

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Ground coffee

TRADITIONAL ENGLISH AFTERNOON TEA

An assortment of finger sandwiches

Fruit scone with clotted cream and preserves

A selection of mini sweet bites and Yorkshire parkin

Served with freshly brewed Yorkshire tea

If you are joining us for an evening meeting this package is served without afternoon tea.

Optional canopies can be added for Evening Meetings £8.80 (inc VAT per Head)

PRIVATE BOX – DELI PLATTER PACKAGE

Evening meetings - £109 per person

Weekday meetings - £127 per person

Saturday meetings - £147 per person

Ladies' Day £167 per person

A pre-ordered individual fresh deli platter for each guest served with a choice of breads and hot new potatoes

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)

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Classic Eton Mess, macerated strawberries, lemon balm garnish and sharp raspberry coulis

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Ground coffee

TRADITIONAL ENGLISH AFTERNOON TEA

An assortment of finger sandwiches

Fruit scone with clotted cream and preserves

A selection of mini sweet bites and Yorkshire parkin

Served with freshly brewed Yorkshire tea

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Optional canopies can be added for Evening Meetings £8.80 (inc VAT per Head)

PRIVATE BOX – HOT FORK BUFFET PACKAGE

Evening meetings - £109 per person

Weekday meetings - £119 per person

Saturday meetings - £139 per person

Ladies' Day £159 per person

Please choose two main dishes and one vegetarian dish

MAIN DISHES

Sticky teriyaki beef with mushrooms and wilted pak choi, prawn crackers (df, gf)

Chicken fried in panko bread crumbs served with a katsu curry sauce

Moroccan spiced pulled lamb shoulder, Kobhez flatbread, yoghurt and cucumber sauce

Classic homemade beef lasagne served with garlic bread

Salmon, hake, prawn and sweet potato seafood pie topped with cheesy chilli mashed potato (gf)

Classic beef stroganoff

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VEGETARIAN DISHES

Chana masala Indian chickpea and potato curry with minted yoghurt and mango chutney (v, gf)

Plant-based oven baked vegetable moussaka with warm Kobhez flatbread (vg)

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SIDE DISHES

Braised rice (v, df, gf)

Thyme and rock salt roasted new potatoes (vg, df, gf)

Baby carrots and garden peas (v, gf)

DESSERT

Duo of dessert taster pots - Lemon posset | Chocolate and salted caramel (v)

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Ground coffee

PRIVATE BOX – FINGER BUFFET PACKAGE

Evening meetings - £95 per person
Weekday meetings - £100 per person
Saturday meetings - £115 per person
Ladies' Day £130 per person

COLD ITEMS

A selection of sandwiches; four different fillings and assorted breads for example:

Thinly shaved Yorkshire Ham, West Combe Dairy Cheddar, vine tomato and rocket
Free range egg mayonnaise with watercress and chive on soft grain (df, gf)
Line caught tuna with spring onion and creme fraiche on granary
Falafel with pickled red slaw and hummus on khobez
Cocktail of Atlantic prawns with a seafood sauce
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Rainbow crudities with a trio of hummus
Chestnut mushroom & chive tartlet

HOT ITEMS

English port & sage rolls - onion marmalade top
East coast fish goujons with tartare sauce
Roast chicken & garlic skewer
Savoury cheese & spinach muffins
Salt & pepper fries

DUO OF TASTER POTS

Lemon & lime posset Chocolate coffee pot, amaretti biscotti
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Ground coffee and Yorkshire Tea

PRIVATE BOX – BARBECUE PACKAGE

Evening meetings - £110 per person

Weekday meetings - £115 per person

Saturday meetings - £130 per person

Ladies' Day £150 per person

Please choose three barbecue items to be served as a buffet

Cheeseburger slider in a brioche bun

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Thyme and lemon chicken thighs

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Cajun spiced pork chops

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Mini Cumberland sausage rings

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Sweet chilli and lime salmon skewers

SERVED WITH

Skillet fried potatoes

Old English slaw

Garden leaves & herbs

Moorish cheesy potato salad

Assorted breads

Relish, dressings and sauces

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Please choose one dessert

Duo of taster pots:

Lemon & lime posset Chocolate coffee pot, amaretti biscotti

OR

White chocolate and bourbon vanilla crème brûlée, with strawberries