



MENU OPTIONS

CHOOSE FROM OUR VERSATILE AND
CREATIVE RANGE OF MENU OPTIONS.

Use this brochure to get
some inspiration and add
a twist to your event or
browse our traditional
options for a touch of class.

Your **VENUE**



AT OUR RACECOURSES WE KNOW THAT YOUR EVENT'S CATERING EXPERIENCE IS AT THE HEART OF ITS SUCCESS

Creating exceptional dining experiences is what our award-winning team do best;
whether that's a morning meeting for 10 or a three-day conference for 500.

FROM FIELD TO FORK

Using fresh and seasonal produce direct from growers and an extensive network of farms from
the UK and worldwide, all our produce is fully traceable from the farm straight to your fork.





Your **REFRESHMENTS**

V = Vegetarian
VE = Vegan

GF = Gluten Free
LF = Lactose

Your **REFRESHMENTS**

START THE DAY THE RIGHT WAY WITH ONE OF OUR FRESHLY BREWED BEVERAGES.

To keep you and your delegates revitalised and refreshed, we have an abundance of fresh and playful cold options, including our vitamin juice bar. Our standard is to use only the best British produce available and by partnering with companies such as Harrogate spring water, we ensure guests are kept refreshed with an award-winning product.

ORGANIC FAIRTRADE PERUVIAN COFFEE

BIRCHALL TEA

with a selection of herbal teas

SPRING WATER

Award-winning Harrogate spring water supplied to you in both still and sparkling

SMOOTHIES & JUICES

Carrot & Melon
Rosehip & Goji Berry
Mango & Banana
Cloudy Apple
Red Berry
Multi Vitamin 1 + 19
Orange
Blackcurrant & Elderflower Cordial

SOFT DRINKS

Selection of fizzy soft drinks. Red Bull and flavoured Red Bull

We can't guarantee that any food is completely nut-free.
Please let our staff know about any allergies before you order.

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Your **BREAK & TREATS**

Your **BREAK & TREATS**

BREAKS AREN'T JUST A TIME TO MAKE PHONE CALLS AND CHECK EMAILS

Take a step back and indulge in our carefully selected sweet treats to ensure you get the most out of your meeting.

Well, because it'd be rude not to...

Coffee Essentials

Break time is best served with a treat

Border's biscuit selection

Selection of freshly baked cookies

Selection of fruits

Selection of filled tulip muffins

Dried fruit/nut bags

Chocolate brownies

Scones, preserves & cream

Seasonal Sweet Treats

Available when you fancy them most...

Strawberries & cream

Hot cross buns

Mince pies & Stollen cake

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Your **BREAKFAST**

BREAKFAST SELECTION

RIGHTLY ACKNOWLEDGED AS THE MOST IMPORTANT MEAL OF THE DAY.

We understand that the right start is imperative to ensuring maximum performance. With this in mind, we have a variety of options for you to enjoy breakfast, each designed to offer something for differing needs and tastes.

Breakfast items

Farmhouse bacon bap (LF)
Farmhouse pork and herb sausage bap (LF)
Quorn sausage in brioche bun (V, VE)
Porridge oats and honey (V)
Granola and natural yoghurt pots (V)
Smoked salmon, toasted brioche,
Crushed avocado (minimum 10 persons)

Continental Breakfast

Croissant, butter, and jam (V)
Low-fat Skyr fruit yoghurt pots (V)
Mini pastries (V, VE)
Selection of Danish pastries
Fruit bowl

Orange Juice / Tea & Coffee

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Your **BUFFET LUNCH**

Finger Buffet Lunch

APRIL TO SEPTEMBER

Your business coordinator will advise which of the following menus will be available on your event day. All menu's are subject to change

MENUS - 3 ITEM FINGER FOOD

MENU 1

MENU 2

MENU 3

MENU 4

Selection of seasonal sandwiches & wraps with salted crisps

Tomato, cucumber & red onion salad (VE, LF, GF)

Lightly spiced southern fried chicken goujons, with a sriracha mayonnaise & roasted red peppers (LF)

Pork belly bites, tossed in a honey & BBQ glaze, finished with chopped parsley & crispy onions

Jacket potato wedges, tossed in a cracked black pepper,

Rosemary & Maldon salt (VE) (LF, GF)

UPGRADE TO 5 CHOICES:

Salt & pepper squid bites, classic tartare sauce, lime wedges

Beetroot falafel balls, rainbow slaw, red pepper hummus (VE)

WHY NOT ADD SOMETHING SWEET...

Cookies and mini muffins (V)

Fruit platter (VE, GF)

Strawberries and cream (V, GF)

Fruit scone, preserves and cream (V)

Chocolate brownie bites

Frangipane Bakewell tartlet & custard

Mini cheesecake

Panacotta

Some of the dishes can accommodate GF, LF, V, VE options on request

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MENUS - 3 ITEM FINGER FOOD

MENU 1

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MENU 3

MENU 4

Selection of seasonal sandwiches & wraps with salted crisps

Classic Caesar salad, baby gem, crisp croutons,
Shaved Italian cheese, tossed in Caesar dressing (V)
Mini slider beef burgers, finished with Monterey jack cheese,
Tomato relish, crisp baby gem
Bubble shrimp bites, finished with a Marie rosé tartare & lemon wedges
Mini jacket potatoes, finished with coleslaw (V, GF, LF)

UPGRADE TO 5 CHOICES:

Steamed duck dumplings, teriyaki sauce, chilli & pineapple salsa (LF)
Selection of crudites, red pepper hummus dip, tzatziki (VE, LF, GF)

WHY NOT ADD SOMETHING SWEET...

Cookies and mini muffins (V) Fruit platter (VE, GF)
Strawberries and cream (V, GF) Fruit scone, preserves and cream (V)
Chocolate brownie bites Frangipane Bakewell tartlet & custard
Mini cheesecake
Panacotta

Some of the dishes can accommodate GF, LF, V, VE options on request

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MENUS - 3 ITEM FINGER FOOD

MENU 1

MENU 2

MENU 3

MENU 4

Selection of seasonal sandwiches & wraps with salted crisps

Mixed baby leaves, tossed in a green oil, with cucumber & spring onions (VE, LF, GF)

Sweet chilli chicken skewers, finished with a tomato & coriander salsa (LF, GF)

Filo wrapped king prawns, with a lemon & herb mayonnaise (LF)

Rosti potato bites, tossed in thyme & cracked black pepper, smoked paprika ketchup (VE, V, LF, GF)

UPGRADE TO 5 CHOICES:

Lamb Koftas, with a tzatziki dipping sauce & coriander (GF)

Vegetable gyozas, finished with pickled cucumber & mustard seed (VE, LF)

WHY NOT ADD SOMETHING SWEET...

Cookies and mini muffins (V)

Fruit platter (VE, GF)

Strawberries and cream (V, GF)

Fruit scone, preserves and cream (V)

Chocolate brownie bites

Frangipane Bakewell tartlet & custard

Mini cheesecake

Panacotta

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MENUS - 3 ITEM FINGER FOOD

MENU 1

MENU 2

MENU 3

MENU 4

Selection of vegetarian & vegan sandwiches & wraps with tortilla crisps

Green salad, of cucumber, celery, peppers, spring onion & rocket (VE, LF, GF)

Mozzarella fries with a chunky tomato relish (V)

Mediterranean vegetable tartlet, finished with green oil & endive (V)

Selection of crudites, red pepper hummus dip, tzatziki (VE, GF, LF)

UPGRADE TO 5 CHOICES:

Vegetable samosas, mango chutney dipping sauce, coriander (VE, LF)

Mixed grain salad of brown rice, wheatberry & couscous, with summer vegetables (VE, LF)

WHY NOT ADD SOMETHING SWEET...

Cookies and mini muffins (V)

Fruit platter (VE, GF)

Strawberries and cream (V, GF)

Fruit scone, preserves and cream (V)

Chocolate brownie bites

Frangipane Bakewell tartlet & custard

Mini cheesecake

Panacotta

Some of the dishes can accommodate GF, LF, V, VE options on request

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Your **BUFFET LUNCH**

Finger Buffet Lunch

OCTOBER TO MARCH

Your business coordinator will advise which of the following menus will be available on your event day. All menu's are subject to change

MENUS - 3 ITEM FINGER FOOD

MENU 1

MENU 2

MENU 3

MENU 4

Selection of seasonal sandwiches & wraps with salted crisps

Chef's seasonal soup of the day, slices of sourdough bread
(V, VE, LF)

Our friends at Piglets' warmed rustic sausage rolls,
with piccalilli & pickled onions

Loaded potato skins, topped with a warmed cheese sauce & bacon bits (GF)

UPGRADE TO 5 CHOICES:

Buffalo cauliflower wings, with a spicy BBQ sauce (VE, LF, GF)

Cod goujons, finished with a chunky tartare sauce & lemon wedge

WHY NOT ADD SOMETHING SWEET...

Cookies and mini muffins (V)

Fruit platter (VE, GF)

Strawberries and cream (V, GF)

Fruit scone, preserves and cream (V)

Chocolate brownie bites

Frangipane Bakewell tartlet & custard

Mini cheesecake

Panacotta

Some of the dishes can accommodate GF, LF, V, VE options on request



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Your **BUFFET LUNCH**

Finger Buffet Lunch

OCTOBER TO MARCH

Your business coordinator will advise which of the following menus will be available on your event day. All menu's are subject to change

MENUS - 3 ITEM FINGER FOOD

MENU 1

Selection of seasonal sandwiches & wraps with salted crisps

MENU 2

Selection of miniature pies, warmed onion relish, pea shoots

Duck spring rolls, Asian slaw, hoisin dressing (LF)

Seasoned potato wedges, finished with Cajun spices & a garlic aioli (V, LF, GF)

MENU 3

MENU 4

UPGRADE TO 5 CHOICES:

Breaded scampi, harissa mayonnaise, lime wedges

Vegetable pakoras & onion bhaji's, red onion & tomato salad, yoghurt dressing (V)

WHY NOT ADD SOMETHING SWEET...

Cookies and mini muffins (V)

Fruit platter (VE, GF)

Strawberries and cream (V, GF)

Fruit scone, preserves and cream (V)

Chocolate brownie bites

Frangipane Bakewell tartlet & custard

Mini cheesecake

Panacotta

Some of the dishes can accommodate GF, LF, V, VE options on request



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Your **BUFFET LUNCH**

Finger Buffet Lunch

OCTOBER TO MARCH

Your business coordinator will advise which of the following menus will be available on your event day. All menu's are subject to change

MENUS - 3 ITEM FINGER FOOD

MENU 1

MENU 2

MENU 3

MENU 4

Selection of seasonal sandwiches & wraps with salted crisps

Cajun chicken goujons, roasted garlic mayonnaise

Classic pork pies, hot mustard, pickle selection

Miniature hash browns, soured cream, chives (V)

UPGRADE TO 5 CHOICES:

Smoked salmon, leek & gruyere cheese tartlets, finished with watercress

Roasted vegetable couscous salad (VE)

WHY NOT ADD SOMETHING SWEET...

Cookies and mini muffins (V)

Fruit platter (VE, GF)

Strawberries and cream (V, GF)

Fruit scone, preserves and cream (V)

Chocolate brownie bites

Frangipane Bakewell tartlet & custard

Mini cheesecake

Panacotta

Some of the dishes can accommodate GF, LF, V, VE options on request



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Your **BUFFET LUNCH**

Finger Buffet Lunch

OCTOBER TO MARCH

Your business coordinator will advise which of the following menus will be available on your event day. All menu's are subject to change

MENUS - 3 ITEM FINGER FOOD

MENU 1

MENU 2

MENU 3

MENU 4

Seasonal soup of the day, sourdough bread

Selection of vegetarian & vegan sandwiches & wraps with tortilla crisps

Three bean chilli loaded potato skins, soured cream (V, GF)

Onion bhaji slider burger, mint yoghurt, cos lettuce, mango chutney (V)

Wild mushroom & risotto arancini balls, truffle aioli (V)

UPGRADE TO 5 CHOICES:

Winter vegetable tartlet, vegan pesto dressing, crispy kale (V)

Roasted sweet potato parmentier, saffron mayonnaise (V, GF)

WHY NOT ADD SOMETHING SWEET...

Cookies and mini muffins (V)

Fruit platter (VE, GF)

Strawberries and cream (V, GF)

Fruit scone, preserves and cream (V)

Chocolate brownie bites

Frangipane Bakewell tartlet & custard

Mini cheesecake

Panacotta

Some of the dishes can accommodate GF, LF, V, VE options on request



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Your **BUFFET LUNCH**

Hot Fork Buffet

APRIL TO SEPTEMBER

Your business coordinator will advise which of the following menus will be available on your event day. All menu's are subject to change

MENU OPTIONS

MENU 1

MENU 2

MENU 3

MENU 4

Roasted breast of chicken, in a white wine cream sauce,
Finished with leeks & a puff pas try shard

Wild mushroom gnocchi, finished in a white wine cream sauce,
With tarragon & lemon, Italian cheese shavings (V)

Slices of sourdough and butter (V)
Roasted buttered new potatoes, with thyme & cracked black pepper (V)
Summer greens, tossed in butter (V)

Individual chocolate tartlets, finished with a quenelle of vanilla crème
Chantilly & fresh strawberries (V)
Meringue nest, filled with vanilla crème Chantilly, fresh seasonal fruit (V, GF)

Some of the dishes can accommodate GF, LF, V, VE options on request



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Your **BUFFET LUNCH**

Hot Fork Buffet

APRIL TO SEPTEMBER

Your business coordinator will advise which of the following menus will be available on your event day. All menu's are subject to change

MENU OPTIONS

MENU 1

MENU 2

MENU 3

MENU 4

Classic beef lasagne, layers of homemade beef ragu and pasta, With a bechamel cheese sauce & mozzarella.

Roasted vegetable lasagne, a ragu of mediterranean vegetables, Layered with pasta & a bechamel cheese sauce (V)

Garlic bread (V)

Coleslaw (V)

Chef's selection of summer baby leaves, cucumber, tomatoes & red onion, finished in a green oil (VE)

Vanilla pannacotta, fresh raspberries, honeycomb, finished with shortbread
Classic fresh fruit salad (VE, LF, GF)

Some of the dishes can accommodate GF, LF, V, VE options on request



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Your **BUFFET LUNCH**

Hot Fork Buffet

APRIL TO SEPTEMBER

Your business coordinator will advise which of the following menus will be available on your event day. All menu's are subject to change

MENU OPTIONS

MENU 1

MENU 2

MENU 3

MENU 4

Roasted fillet of salmon, Thai green coconut curry sauce (GF)

Thai red curry, of cauliflower & spinach, mangetout, finished with cashew nuts (VE)

Fragrant coconut rice (VE)

Wilted pak choi (VE)

Prawn crackers

Vanilla bean cheesecake, topped with a mango salsa & passionfruit & vanilla coulis

Chocolate brownie, salted caramel, raspberries (V)

Some of the dishes can accommodate GF, LF, V, VE options on request



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Your **BUFFET LUNCH**

Hot Fork Buffet

APRIL TO SEPTEMBER

Your business coordinator will advise which of the following menus will be available on your event day. All menu's are subject to change

MENU OPTIONS

MENU 1

Harissa slow roasted shoulder of pork, honey marinated pineapple & red pepper 'pepperanata' (GF, LF)

Chargrilled halloumi, roasted mediterranean vegetables, Olive tapenade, toasted pine nuts (V, GF)

Parmentier potatoes, tossed in sea salt & herbs (VE, LF, GF)
Mixed green salad, finished with feta & confit tomato (VE, GF)
Warmed flatbreads & tzatziki (V)

Egg custard tartlet, fruit compote (V)
Trio of melon, with yoghurt, honey & granola (VE)

MENU 2

MENU 3

MENU 4

Some of the dishes can accommodate GF, LF, V, VE options on request



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Your **BUFFET LUNCH**

Hot Fork Buffet

OCTOBER TO MARCH

Your business coordinator will advise which of the following menus will be available on your event day. All menu's are subject to change

MENU OPTIONS

MENU 1

MENU 2

MENU 3

MENU 4

Classic cottage pie, slow cooked mince beef, finished with a mirepoix of winter vegetables, topped with a creamy mashed potato

Quorn mince cottage pie, finished with roasted root vegetables and a vegetarian jus (V, GF)

Garlic roasted new potatoes, with cracked black pepper and sea salt (V)
Roasted root vegetables (V) beef gravy (GF)

Sticky toffee pudding, salted caramel sauce, custard (V)
Vanilla bean cheesecake, toffee sauce, winter fruits

Some of the dishes can accommodate GF, LF, V, VE options on request

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Your **BUFFET LUNCH**

Hot Fork Buffet

OCTOBER TO MARCH

Your business coordinator will advise which of the following menus will be available on your event day. All menu's are subject to change

MENU OPTIONS

MENU 1

MENU 2

MENU 3

MENU 4

Marinated boneless chicken thighs, finished in a classic tikka masala sauce (LF, GF available on request)

Spinach, potato & chickpea dhal (VE)

Fragrant pilaf rice (VE, GF, LF)

Bombay parmentier potatoes (VE, GF, LF)

Naan bread (V)

Warmed frangipane Bakewell tartlet, orange scented custard (V)

Mango & saffron pannacotta, gingerbread (GF, LF on request)

Some of the dishes can accommodate GF, LF, V, VE options on request



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Your **BUFFET LUNCH**

Hot Fork Buffet

OCTOBER TO MARCH

Your business coordinator will advise which of the following menus will be available on your event day. All menu's are subject to change

MENU OPTIONS

MENU 1

MENU 2

MENU 3

MENU 4

Classic fish pie, market fresh fish selection, in a creamy pea, leek & cheddar sauce topped with buttered mashed potato (GF)

'Mac & cheese' with red peppers & roasted tomatoes, topped with a savoury parsley crumble (V) (GF on request)

Tarragon buttered new potatoes (V, GF)

Market steamed green vegetables (VE, LF, GF)

Warmed pagnotella bread rolls & butter (V) (GF on request)

Apple crumble tartlet, custard (V)

Warmed chocolate brownie, salted caramel (V) (VE, GF, LF on request)

Some of the dishes can accommodate GF, LF, V, VE options on request

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Your **BUFFET LUNCH**

Hot Fork Buffet

OCTOBER TO MARCH

Your business coordinator will advise which of the following menus will be available on your event day. All menu's are subject to change

MENU OPTIONS

MENU 1

MENU 2

MENU 3

MENU 4

Lamb hotpot, roasted lamb in a minted gravy sauce, with winter root vegetables, topped with crisp sauteed potatoes (LF, GF on request)

Root vegetable & lentil hot pot; slow roasted vegetables in a lentil & tomato gravy, topped with crisp sauteed potatoes (VE, GF)

Buttered mashed potato (V, GF)

Winter green vegetables (V, GF)

Warmed sourdough & butter (V, GF on request)

Treacle sponge pudding, lemon custard (V)

Chocolate orange torte, crème Chantilly (V) (VE, LF, GF on request)

Some of the dishes can accommodate GF, LF, V, VE options on request



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Your **FORMAL DINING**Spring & Summer **MENU**

APRIL TO SEPTEMBER

Please choose one starter, one main course and one dessert for the whole party.
Price varies on chosen options

Artisan bread rolls and salted butter

STARTER

Roasted tomato & red pepper soup (VE, LF, GF)

Smoked salmon & king prawn terrine, lemon crème fraiche, herb oil, crisp endive (GF)

Chicken liver parfait, brioche toast, red onion marmalade, endive salad

Baba ghanoush terrine, roasted red peppers, tahini dressing, vegetable salad (VE, LF, GF)

MAIN

Lemon & thyme roast breast of chicken, potato fondant, roasted squash, spinach, white wine jus (GF)

Loin of cod, cheddar mashed potato, wilted greens, tenderstem, beurre blanc sauce (GF)

Roasted loin of pork, black pudding pressed boulangerie potatoes, roasted carrot spear, hispi cabbage, apple scented jus (LF on request)

Three bean stew, in a rich tomato cassoulet, new potatoes, wilted greens (VE, LF, GF)

DESSERTS

Classic apple pie, creme anglaise (V)

Baked vanilla cheesecake, mango & chilli compote (V, VE on request)

Chocolate delicé, salted caramel, gingerbread crumb, fresh raspberries (V)

Lemon tartlet, raspberry coulis, crème Chantilly (V)

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Your **FORMAL DINING**

Autumn & Winter **MENU**

OCTOBER TO MARCH

Please choose one starter, one main course and one dessert for the whole party.
Price varies on chosen options.

Artisan bread rolls and salted butter

STARTER

Leek & potato soup, cheddar cheese scone, herb oil (V, LF, GF on request)
Pressed ham & pickled carrot terrine, winter pickles, balsamic onion, crostini (LF)
Smoked haddock tartlet, finished with leeks & gruyere cheese, dressed rocket
Goats cheese & red onion tartlet, butternut squash puree, pea shoots (V)

MAIN

Baked cod fillet, rarebit topping, rosti potato, tomato & basil sauce (GF)
Duo of pork, confit pork belly, braised shoulder bonbon,
Black pudding dauphinoise potato, winter greens, sage café au lait
Slow cooked blade of beef, bubble & squeak new potato cake,
Roasted root vegetables, beef jus (LF, GF)
Wild mushroom risotto, crispy leeks, butternut squash, shallot & peashoot salad (V)

DESSERTS

Cherry Bakewell tart, vanilla custard (V)
Warm sticky toffee pudding, caramel and vanilla sauce (V)
Winter berry cheesecake, dark chocolate sauce, cherries (V, VE, GF on request)
Lemon meringue tart, lime curd, vanilla syrup (V)

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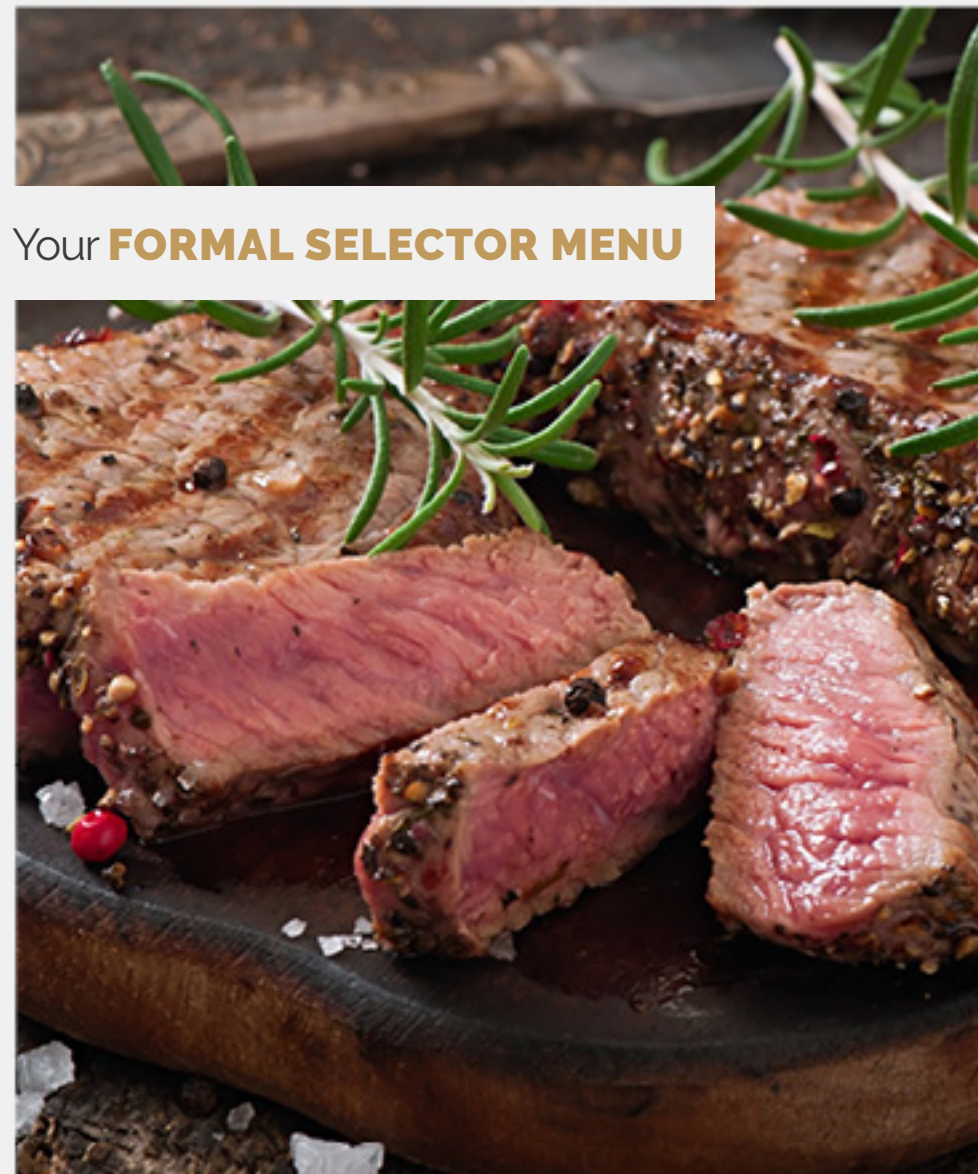
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Your **FORMAL SELECTOR MENU**

Formal **MENU**

Build bespoke menu - All components priced individually to suit your needs*.

STARTER Choose one starter:

Warm sun-blushed tomato and ricotta tart, Niçoise garnish
 Chicken liver parfait, brioche toast, red onion marmalade, endive salad
 Smoked mackerel, Waldorf potato salad
 Spiced courgette, coconut and Coriander soup (V,VE,GF,LF)

MAIN Choose one main:

Medium rare roasted sirloin of beef (GF,LF)
 Baked salmon supreme (GF,LF)
 Medium rare rump of lamb (GF,LF)
 Herb-marinated chicken supreme (GF,LF)
 Roasted pork loin (GF,LF)
 Fillet of seabass (GF,LF)

VEGETABLES

Choose two vegetable dishes:

Glazed root vegetables (V, GF and LF)
 Wilted greens, kale, and savoy cabbage (V,GF,LF)
 Mediterranean vegetables (GF, LF)
 Mashed carrots and parsnips (V,VE,GF,LF)
 Roasted broccoli & cauliflower florets (V,VE,GF,LF)

DESSERT Choose one dessert:

Chocolate brownie, whipped cream, Raspberry compote (V, GF)
 Vanilla baked cheesecake, caramel sauce (V, GF)
 Apple and blackberry crumble, cinnamon custard (V)
 Sticky toffee pudding, clotted cream (V, GF)
 Lemon tart, crème fraiche, strawberry (V)

SIDES Choose one side:

Buttery spring onion mashed potato
 Dauphinoise potato (V,GF)
 Fondant potato (V,GF)
 Sweet potato, coriander and chili mash (V,VE,GF,LF)
 Smoked cheese and bacon croquette

ADDITIONAL SIDE

Choose one additional side (optional):

Butternut squash puree or other vegetable puree (V,VE,GF)
 Cauliflower and broccoli fritters (V)
 Dauphinoise and spinach potato (V,VE,GF,LF)
 Confit onion (V,VE,GF,LF)
 Wild mushroom duxelles (V,VE,GF,LF)

SAUCE Choose one sauce:

Red wine & port sauce (GF,LF)
 White wine & wholegrain mustard sauce (V)
 Green peppercorn sauce (GF)
 White wine, mushroom and chive cream sauce (V,GF)
 Tarragon sauce (V,GF)

TO FINISH

Yorkshire tea, fairtrade coffee, and petit fours (V)

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Your **CANAPÉS**



Perfect for pre-dinner nibbles, an evening drinks' reception or for an evening networking event.

Your **FORMAL DINING**

WE'VE GOT ALL YOUR DINING OPTIONS COVERED AND ARE ABLE TO HOST EVENTS WITH MORE RELAXED CATERING OPTIONS THAN A FULL THREE-COURSE BANQUET.

From lively drinks parties featuring bite-sized canapés that burst with flavour, to laid-back summer BBQs guaranteed to satisfy any crowd, we've got your gatherings covered with thoughtful simplicity.

Canapés Choose three or five per person

MEAT

Chicken & tarragon tart
Pulled lamb croquette, mint yoghurt
Beef carpaccio, basil pesto, parmesan cheese
Braised lamb shoulder bonbon with harissa
Chicken liver parfait, honey, and quince jelly on brioche toast

FISH

Crispy crab bhaji, mango and coriander salsa (GF,LF)
Smoked salmon blini, lime sour cream

VEGETARIAN

Crispy vegetable gyoza, sesame and ginger dip (V)
Sweetcorn fritter, smoked tomato relish (V)
Smoked aubergine puree, garlic crostini, sriracha mayonnaise (V)
Chili dipped vegetable spring roll (V,LF)
Ratatouille and goats cheese crudités (V)



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Your **AFTERNOON TEA**



Afternoon Tea

Classic selection of finger sandwiches*
Afternoon tea cakes*
Warmed scones with strawberry jam and clotted cream (V)
Fresh strawberries (V)
Tea, coffee & jugs of water

LUXURY AFTERNOON TEA

Selection of sandwiches*
Warmed sausage rolls
Vegetarian cheddar & red onion mini tartlets (V)
Selection of mini afternoon tea cakes*
Chocolate brownie bites
Bakewell tarts
Warmed scones with strawberry jam and clotted cream (V)
Fresh strawberries (V)
Tea, coffee & jugs of water

V, VE options available

UPGRADES

Glass or bottles of 0% Prosecco or Prosecco
Buckets of beer/non alcoholic
Champagne

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Your **BBQ**

Nothing quite says summer party like a British BBQ. Although, we can serve up this taste of British summertime whatever the weather.

Traditional BBQ Menu

8oz. PRIME BRITISH BEEF BURGER with floured baps

JUMBO HOT DOGS with American mustard, ketchup & fried onions

HONEY-GLAZED CHICKEN THIGHS & WINGS

BBQ SALMON STRIPS with a peach & red onion salsa (GF, LF)

SKEWERED HALLOUMI & MEDITERRANEAN VEGETABLES (V, GF)

Mixed leaf, cucumber & tomato salad

Half corn on the cob, spiced herb butter

Sliced gherkins, Emmental cheese, burger salsa

Sun-blush tomato orzo pasta salad

Crunchy coleslaw

Spring onion potato salad

In the mood for something sweet?

(Not included - additional cost)

WHITE & DARK CHOCOLATE PROFITEROLES (V)

STRAWBERRIES & ICE-CREAM (V, GF)

MINI CHOCOLATE & JAM DOUGHNUTS (V)

Contact us for alternative options should you wish to upgrade your bbq

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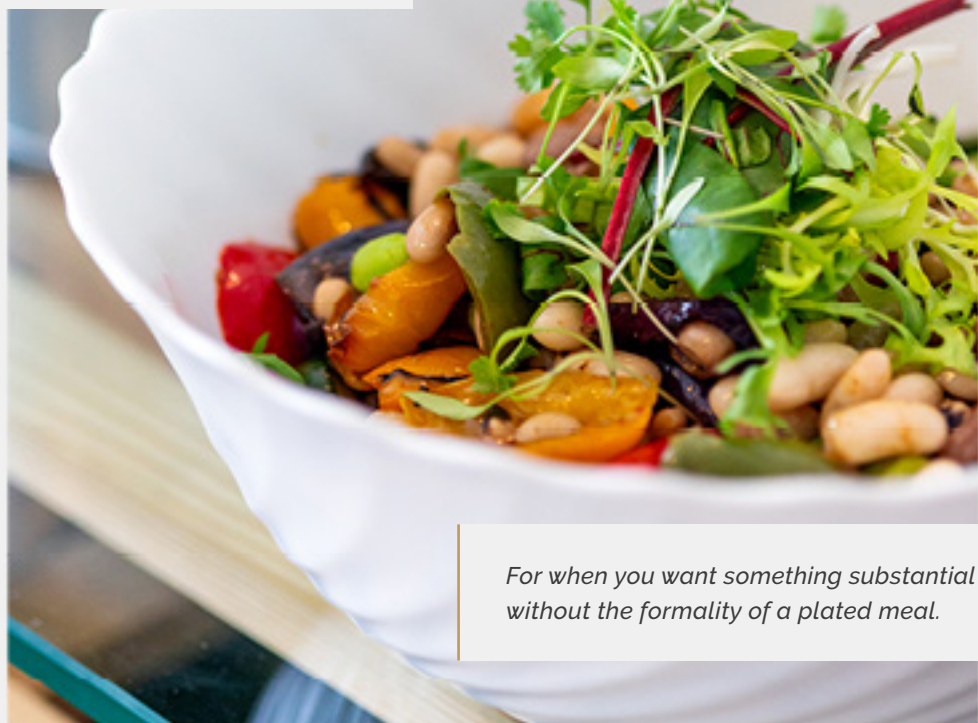
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Your **BOWL FOOD**



*For when you want something substantial
without the formality of a plated meal.*

Bowl Food

APRIL TO SEPTEMBER - Please select minimum 3 choices per person

SESAME COATED SWEET & SOUR PORK sticky rice, spring onion

PULLED BEEF BRISKET creamy mash, smokey BBQ gravy

BREADED CHICKEN KATSU CURRY sticky rice

FLAKED CHAR-GRILLED SALMON

dill mayonnaise, cucumber & cherry tomato

CHICKEN CAESAR SALAD

MUSHROOM & RED PEPPER STROGANOFF

SPICED BUTTERNUT SQUASH & CHERRY VINE TOMATO CRUMBLE

Bowl Food

OCTOBER TO MARCH - Please select minimum 3 choices per person

CHICKPEA, CAULIFLOWER & VEGETABLE CHILLI

basmati rice, sour cream, guacamole, salsa (V)

HERB AND PORK SAUSAGES creamy mash potato and onion gravy

BBQ CHICKEN crushed potatoes, peppers, red onion, cherry tomatoes (GF)

MUSHROOM spinach and pine-nut crumble (V, VE, LF)

CHICKEN TIKKA MASALA CURRY basmati rice, mini naan bread (LF)

BEEF BOURGUIGNON spring onion mash potato, crispy bacon lardons (GF)

SALMON FILLET saffron mash, tomato sauce (GF)

BLACK COD KORMA basmati rice (GF, LF)

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Your **STREET FOOD**



Street Food

Please choose, a minimum of 3 items, including 1 potato wedges option

Step into a tantalising world of our street food delights and dive into a journey of culinary excellence with every bite, where food brings people together.

LOUISIANA BBQ BEEF BRISKET Slow cooked & glazed in a sticky rich BBQ sauce, served with triple cheese mac, topped with red peppers, cilantro & red chilli

TIKKA MARINATED CHICKEN THIGH mint yoghurt, cucumber riata, pilaf rice, served in a chapati, with a homemade bhaji

SLOW COOKED KOREAN PORK BELLY with lashings of hot sauce, Kimchi, marinated mushrooms, sticky rice, served in a bao bun, with spring onion, red chilli

GRILLED CHICKEN GYROS marinated in oregano, lemon & paprika, served with tomato, cucumber, red onion, Tzatziki and fries, served in a warm tortilla

CLASSIC GERMAN BRATWURST WHITE SAUSAGE sauerkraut, topped with lashings of beer & cheese sauce, spiced ketchup, finished with crispy onions

MARINADED PORK SHOULDER spiced apple compote, coleslaw, served in a warm brioche bun, potato crisps

ITALIAN DRESSED PESTO FUSILLI marinated mediterranean vegetables, wild mushroom & mozzarella arancini on the side (V)

PAN FRIED HALLOUMI CYPRIOT CHEESE roasted garlic and lemon aioli, tabouleh, vine tomato, served with Khobez (V)

HANDMADE POTATO WEDGES

Covered in a sea salt and rosemary seasoning, topped with:

Texan beef chilli con carne caramelized onion, mixed peppers and spices combined in a rich chilli sauce finished with lime and fresh coriander

Classic Chinese chicken curry tender chicken pieces, in a rich velvety soy, ginger and lemongrass sauce

Indian chickpea, vegetable and spinach balti Bombay seasoning, coriander



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OUR MENUS INCLUDE A RANGE OF VEGETARIAN & VEGAN
OPTIONS AND WE'RE ABLE TO CATER FOR ANY
SPECIAL DIETARY NEEDS YOU MAY HAVE

SOLID SERVICE STANDARDS

By catering for thousands of racing fans each year, our in-house team has a wealth of expertise. From providing stylish fine dining menus served to the who's-who of the racing world in the finest hospitality through to serving up quality and delicious take-away meals to hungry racing fans, expect the same passion, care and adaptability to be served up at your event, regardless of how big or small.

AWARD-WINNING CHEFS

Our team of chefs never stand still. Food is what they love and creating exciting, vibrant and crowd-pleasing menus to delight guests is what they do, day-in-day out.

"As a team of passionate chefs, we get a huge amount of enjoyment creating delicious menus and being able to offer our customers the chance to try something new. Whether it's a new twist on a classic combination or your first taste of a dish, our 'build-your-own' style menu has variety, flexibility and discovery at its heart. We hope our clients and customers enjoy it as much as we enjoyed creating it."

MATT POLLARD

Group Executive Chef



LOOKING FOR
A MORE BESPOKE
OPTION?

NO PROBLEM, CALL US TODAY....

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