



WETHERBY
RACECOURSE & CONFERENCE CENTRE
Where people meet

Montagu Package Hospitality Menus

2011/12 Season



MONTAGU PACKAGE

Package Includes:

Champagne Reception – ½ hour duration

Light Canapés

Hand cooked crisps / Salted peanuts / Tomato and basil savouries / Parmesan and rosemary croute – Feta, black olive & tomato

Oak roast smoked salmon on blinis / Sour cream, black pepper & lemon oil

Savoury tartlets to include: Mini prawn cocktail, marie rose & paprika / Chicken liver parfait and tangy red onion marmalade / Tarragon & mushroom with herb mascarpone

Three course set luncheon or special collation buffet

Gourmet cheeseboard selection with biscuits, celery and grapes

Mrs Bells Yorkshire Blue / Yorkshire Fountains Cold Cheddar / Camembert le Rustique

Freshly Ground Coffee & Mints

Coffee and Tea to be made available on request thought the day

Finishing Touches (Optional Extra):

Full English Afternoon Tea

£6.50 + VAT per person

Assorted finger sandwiches in brown and white bread

Mini scones with clotted cream and preserves

Mini eclair selection

Assortment of cakes

Freshly brewed tea

MONTAGU PACKAGE SELECTOR

Starters (served with assorted breads)

1. Duo of smoked fish terrine with smoked salmon, horseradish panacotta, dill dressing
2. Melon and parma ham, herb microcress, pesto & balsamic dressing
3. Shredded duck salad with sweet & sour cucumber and crispy leeks

Main Courses (served with seasonal vegetables)

1. Roast Yorkshire sirloin of beef with Yorkshire pudding, chateau potato and roast meat jus
2. Roast fillet of cod with crab & red chilli risotto, crispy bacon rashers, lemon & sweet potato herb fritter
3. Chump of lamb on Wensleydale creamed cabbage, rosemary fondant potato & mint gravy
4. Sweet potato and squash risotto, mushroom & cheese ravioli, crisp noodles & roast tomato cream (V)

Desserts

1. Classic lemon tart with fresh raspberries, berry coulis & cream
2. Individual chocolate truffle, white chocolate pantella, black cherries, dairy cream, honeycomb crunch topping
3. Hedgerow berry pudding, cassis dressing, dairy cream

Please note: You must choose one set menu for your entire party.

**We are able to cater additionally for any vegetarian and special dietary requirements
but we must be made aware of these requirements in advance.**

MONTAGU – SPECIAL COLLATION BUFFET

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

Main dishes

1. Pan fried pork tenderloin with cider mushrooms and sugar snap peas
2. Rich beef and Yorkshire ale casserole with mini horseradish cobbler
3. Strips of chicken in a Chardonnay, red pepper & asparagus cream sauce
4. Individual Yorkshire award winning sausages on apple mash with red onion gravy
5. Traditional paella with a medley of seafood, chicken and chorizo

The above served with: Roast rock salt new potatoes / Vegetable Pilau Rice / Assorted Breads

Cold Selection & Salads

Cascade of peeled cold water prawns with a marie rose sauce
Chargrilled delice of Yorkshire chicken coated with lemon & cracked black pepper
Slow roast ham loin with sweet honey and balsamic glaze
Sliced plum tomato and sweet red onion with basil
Penne Pasta in herb virgin oil, peas, sweetcorn & sunblush tomato
Dressed green salad, baby gem, cherry tomato, cucumber, spring onion, wholegrain vinaigrette

Vegetarian alternatives

- V1 - Pesto roast vegetable and three bean casserole
V2 - Butternut squash and rocket risotto with herb oil
V3 - Thai vegetable curry

Desserts

1. Classic lemon tart with fresh raspberries, berry coulis & cream
2. Individual chocolate truffle, white chocolate pantella, black cherries, dairy cream, honeycomb crunch topping
3. Hedgerow berry pudding, cassis dressing, dairy cream

Drinks package options

Inclusive Drinks Packages

An 'inclusive' drinks package provides your guests with a complimentary bar, open 2 hours to the first race and closing 30 minutes after the start of the last race.

Drinks Package 'A' £29.50 plus VAT per person

Includes: House wines, lagers, beers and soft drinks

Drinks Package 'B' £34.50 plus VAT per person

Includes: Selected spirits, selected new world wines, lagers, beers and soft drinks

If you do not wish to provide a complimentary bar, then we have a couple of other options that may better suit your event requirements.

Account bar facility – you can decide which drinks to be made available and select wines for the table from our extensive list. We charge you for the drinks consumed on the day.

Cash bar facility – we can provide an additional dedicated member of staff to provide your suite with a cash bar facility, whereby your guests pay for drinks ordered. An additional charge to cover the staff cost will apply.