



WETHERBY
RACECOURSE & CONFERENCE CENTRE



MEYRICK HOSPITALITY MENUS

2021

Package content and menus may have to be adapted, dependent on future updates to Covid 19 legislation and operation restrictions. The safety of both our clients and our staff, remains our priority and we will keep clients updated of any changes.

MEYRICK HOSPITALITY

Your Package Includes:

A three-course formal set dining menu or special collation buffet
tea and coffee throughout the day

The following items can be added individually to enhance the Meyrick Package.
They are priced on a per person basis inclusive of VAT.

Finishing Touches



Welcome your guests in style with a Champagne reception.
1/2 hour duration.



Tortilla chips, salted peanuts, olives
Savoury tartlets: vegetable & herb cake with white truffle mayonnaise,
chicken liver parfait & brandied prune, rosemary & parmesan polenta,
roasted fig & red onion jam. Sticky mini sausages in honey & mustard,
teriyaki marinated salmon skewer, spicy sweet potato cake



Mezze selection of dips, black pepper twirls, tortillas, bread sticks
& mixed herb marinated olives



Three cheeses served with savoury biscuits, celery, grapes &
fruit chutney.



Finger sandwiches in brown & white bread. Mini scones with fresh cream
& preserve. Selection of fancies. Selection of cakes.
Freshly brewed Yorkshire tea,



Mini scones with fresh cream & preserve. Selection of fancies.
Freshly brewed Yorkshire tea.

FORMAL DINING MENU

You must select one starter, one main and one dessert for the entire party



- S1** Roasted red pepper, heritage tomato and vegan mozzarella caprese salad, torn rocket, toasted pine nuts and roasted garlic pesto dressing (vg)
S2 Salmon fishcake with spinach, lemon and dill butter sauce
S3 Pulled ham and baby vegetable terrine, torched candy apples, oatmeal clusters, sweet pepper coulis

All starters are served with a selection of breads



- M1** Sage infused pork loin and honey glazed belly pork, creamed mashed potato, charred apple, sage and mustard cream sauce (gf)
M2 Chicken supreme with Parma ham, apricot and thyme mousseline, crushed peas, creamed mashed potato, thyme jus (gf)
M3 Daube of beef cooked for eight hours, mashed celariac, wild mushrooms and baby onions, red wine jus (gf)
M4 Smoked goats cheese gateau with roasted Tuscan vegetables, crushed herb new potatoes, sweet pepper compote (gf)

All main courses are served with tender stem broccoli and confit carrot



- D1** Sugar crusted caramel creme brulee, shortbread biscuits (v)
D2 Cinder toffee and milk chocolate pot (v, gf)
D3 Individual oat topped winter fruit crumble with berry compote (df, gf*)

Followed by ground coffee with chocolate mints

BUFFET DINING MENU

You must select one dessert for the entire party

Special Collation Buffet



A selection of breads

Yorkshire cheddar and Wensleydale with cranberry served with chutney

Pulled ham and baby vegetable terrine, torched candy apples, oatmeal clusters, sweet pepper coulis

Continental meats & pates

Mezze board of dips, black pepper twists, tortillas, bread sticks and mixed herb marinated olives

Hot Items



Coconut crusted chicken, fragrant vegetable rice, Thai red curry sauce

Salmon & cod skewer, ginger and lemongrass marindade (df, gf)

Mini onion bhaji (df)

Roasted butternut squash, sweet potato and chickpea stew, bell pepper sauce,
chilli and coconut (vg, gf)

Balsamic & sea salt roasted new potatoes

Garden Salads



Tossed green salad (v) | Crunchy Coleslaw (v) | Heritage tomato & red onion salad (vg, gf)

Pesto & Mediterranean vegetable pasta salad (v)

Dessert



D1 Sugar crusted caramel creme brulee, shortbread biscuits (v)

D2 Cinder toffee and milk chocolate pot (v, gf)

D3 Individual oat topped winter fruit crumble with berry compote (df, gf*)

Followed by ground coffee with chocolate mints
