

DINE & VIEW

The Dine & View Suite is located in The Wetherby Millennium Stand and your table is available from the time that gates open. The Bar will close an hour after the start of the last race.

Whilst we endeavour to maintain menu continuity throughout the entire season, we reserve the right to substitute dishes and/or change menus if necessary. You will be notified in advance of any changes.



SEAFOOD BUFFET SELECTION

Seafood cocktail in lemon oil, marinated tiger prawns, herb roasted salmon, smoked fillet of trout, peeled prawns, Bleiker's smoked salmon, oak roast salmon

COLD MEAT BUFFET SELECTION

Roasted sirloin of beef, smoked chicken breast, honey glazed loin of ham, duck and orange terrine and continental meats

SALAD SELECTION

Baby leaves and herbs, red cabbage and cranberry coleslaw | Black rice, quinoa, red pepper and carrot, soy and ginger Orzo pasta with roasted vegetables in a tomato and herb dressing | Heritage tomatoes, feta and Kalamata olives

VEGETARIAN DISH OF THE DAY Available on request

Trio of elderflower infused melon with chilli pineapple salsa, berries and lemon balm (vg, df, gf)

SOUP OF THE DAY Available on request



HOT CARVERY

Sirloin of beef roasted with sea salt and peppercorns (gf)
Butter basted breast of turkey with sage stuffing and chipolatas (df)

Roast and buttered new potatoes | Cauliflower cheese | Roasted roots | Seasonal vegetables

FISH OF THE DAY Available on request

Fillet of cod with caponata and basil oil (gf)

VEGETARIAN DISH OF THE DAY Available on request

Harissa baked cauliflower steak, wild rice stuffed pepper, slow roast vine tomatoes and minted dairy free yoghurt (vg, df)



Lemon posset with passion fruit gel and shortbread biscuit
Warm chocolate chip and orange steamed pudding with dairy free ice cream and chocolate sauce (vg, df, gf)
Vanilla and blueberry baked cheesecake with balsamic strawberries (v)
Eton mess (v)
Chocolate profiteroles
Fresh fruit platter and strawberries

Yorkshire cheeseboard selection with celery, grapes, biscuits and chutney

Freshly brewed coffee or Yorkshire tea and mints

AFTERNOON TEA



Assortment of finger sandwiches
Mini scones fresh cream and preserves
Selection of mini cakes and fancies

Freshly brewed Yorkshire tea

£7.95 per person

Full Afternoon tea is available to pre-order only by calling Kerry at CGC Event Caterers on 0113 287 6387



Fruit Scone with cream and jam
Yorkshire tea, Fairtrade coffee or speciality tea

£5.45 per person

Subject to availability, cream tea can be ordered on the day.

To guarantee please pre-order by calling Kerry at CGC Event Caterers on 0113 287 6387

As a responsible caterer we must advise that all our menu items may contain one or more of the 14 allergens we now by law must make you aware of :

Gluten, crustaceans, eggs, fish, peanuts, soya, dairy, nuts, celery, mustard, sesame, sulphur dioxide, lupin and molluscs.

If you have not already done so, please let us know if you have any food allergies or dietary requirements in advance of the race meeting by calling the Racecourse Office on 01937 582035.