



WETHERBY
RACECOURSE & CONFERENCE CENTRE



MEYRICK HOSPITALITY MENUS

JANUARY TO JUNE
2024

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.



Spiced pumpkin tartlet
Chicken satay skewers, peanut dip
Smoked trout and radish scones
Sun kissed tomato and bocconcini
Sticky honey and mustard cocktail sausages



Crostini, Mini Pretzels and Bombay Mix



Trio of Yorkshire cheeses, celery, grapes, chutney and oat biscuits



An assortment of finger sandwiches
Fruit scone with clotted cream and strawberry preserve
A selection of mini cakes
Freshly brewed Yorkshire tea.



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Whilst we endeavor 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.

FORMAL DINING MENU

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



S1 Cocktail of prawns, seafood sauce 

S2 Smoked Cumbrian ham hock terrine with English pear and white bean puree, sourdough toast

S3 Roasted cauliflower soup with vintage cheddar cheese croutons  



M1 Theakston's ale braised daube of beef, horseradish dumpling and shallots

M2 Roast loin of English pork, mustard mash, port and orange sauce 


M3 Breast of chicken, champ potatoes, celeriac, parsnip puree, chorizo cream 

M4 Massaman curry, kimchi pickle, toasted seeds 

All main courses are served with confit potato and seasonal vegetables



D1 English apple and blackberry crumble, custard 

D2 Black forest gâteau, cherry compote, pistachio granola 

D3 Yorkshire curd tart with a Yorkshire farmed rhubarb compote 

Followed by ground coffee



Made Without Gluten



Made Without Milk



Vegetarian






Vegan

BUFFET DINING MENU



No selections required

Special Collation





Buffet

Artisan breads, dressings and chutneys
Charcuterie of traditional and continental meats and local cheeses 
Sage and squash tart 
Chicken liver parfait, thyme crostini
Smoked fish platter, seafood sauce 


Hot Items

Chicken strips fried in panko bread crumbs served with a katsu curry sauce
Blackened spiced salmon fillet, tomato and lime salsa 
Pork and chorizo stubbie, onion seeds
Sweet potato falafel, beetroot hummus 

Garden Salads

Crunchy coleslaw with apple and radish 
Baby leaves and herbs 
Fusilli with roasted peppers, cherry tomatoes and pesto 
Heirloom tomatoes, broad bean and cucumber 

Dessert

A selection of dessert tasters:
Chocolate coffee pot, amaretti biscotti 
Eton Mess
Lemon and lime posset

Followed by ground coffee



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