



WETHERBY
RACECOURSE & CONFERENCE CENTRE



MONTAGU HOSPITALITY MENUS

JANUARY TO JUNE
2024

MONTAGU HOSPITALITY



**Your Package
Includes:**



30 minute Champagne reception with nibbles & light canapes
A three-course formal set dining menu or special collation buffet
A choice of a cheeseboard or full afternoon tea
Tea and coffee throughout the day




Spiced pumpkin tartlet
Chicken satay skewers, peanut dip
Smoked trout and radish scones
Sun kissed tomato and bocconcini

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

Please select one starter, one main and one dessert for the entire party






- S1** Smoked salmon, frisee, orange and mustard seed salad, brioche crumb
S2 Chicken liver parfait, Parma ham, thyme crostini, bitter orange marmalade
S3 Puy lentils, barrel aged feta, olives, banyuls dressing 



- M1** Roasted beef sirloin, Yorkshire pudding, proper meat gravy
M2 Roasted rump of English lamb, butternut squash puree, rosemary infused jus 
M3 Chargrilled corn fed chicken, stuffed with sun kissed tomato mousse, mushroom cream 
M4 Massaman curry, kimchi pickle, toasted seeds 

All main courses are served with confit potato and seasonal vegetables




- D1** Salted caramel cheesecake, almond praline 
D2 Sticky toffee pudding 
D3 Tart au citron, candied lemon creme fraiche 


Followed by ground coffee with chocolate mints

SPECIAL COLLATION BUFFET

You must select two main dishes, one vegetarian dish and one dessert for the entire party


Cold Collation

Charcuterie of traditional and continental meats 

Sage and squash tart 

Ocean prawns and smoked fish platter, seafood sauce 

Crunchy coleslaw with apple and radish 


Fusilli with roasted peppers, cherry tomatoes and pesto 

Baby leaves and herbs 

Heirloom tomatoes, broad bean and cucumber 

Mains Choose Two

M1 Fantastic fish pie

M2 Chicken breast, mushroom cream sauce 


M3 Classic beef lasagne in a rich tomato ragu, garlic ciabatta

M4 Shin of braised beef in red wine 

Vegetarian Choose One

V1 Massaman curry, kimchi pickle, toasted seeds 

V2 Curried roast cauliflower, sweet bell pepper, pomegranate, black onion seed 

V3 Sweet potato falafel, beetroot hummus 

Dessert Choose One

D1 Salted caramel cheesecake, almond praline 

D2 Sticky toffee pudding 

D3 Tart au citron, candied lemon creme fraiche 

Followed by ground coffee with chocolate mints



Made Without Gluten



Made Without Milk



Vegetarian




Vegan

MONTAGU FINISHING TOUCHES

Included within your package is a choice of a cheese board or a full afternoon tea.



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

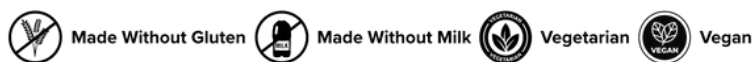
You have the choice of including either the cheeseboard OR the afternoon tea to your package.

Should you wish to include both a cheeseboard AND afternoon tea, then one of the following may be added and will be charged for as follows:

Afternoon Tea @ £12.90 per person (As above)

Light Afternoon Tea @ £8.90 per person

Mini scones with whipped cream and preserves
An assortment of cakes
Freshly brewed Yorkshire tea



Please inform us of any special dietary requirements your guests may have in advance of the day.

Prices are inclusive of Vat at 20%.