Owners & Trainers Menus 2026

In February 2026, Wetherby received the ROA Gold Standard Award, with a score that resulted in us becoming fourth in the National Leaderboard and first in the category of Small Independent Racecourses.

We have a dedicated Owners liaison team, Lorraine Whittaker and Amanda Soar, who are based in the Riston Suite on the race day and are on hand to help with any questions you may have. We appreciate constructive feedback and your comments are always welcome.

Complimentary tea, coffee, biscuits and home-made cakes are provided within the Suite, and a full cash bar and cash sales catering is also available.
We also carry a small selection of freshly made sandwiches and salads for those who prefer a lighter bite. Please ask one of the team if you would prefer this option.

Menu 1

- Spicy beef & bean chilli, with rice, nachos, guacamole & salsa
- Creamy chicken, mushroom and spinach gnocchi with garlic bread
- Moroccan Style Jumbo Cous Cous with Roasted Vegetables, Falafel and Tahini Dressing (v)

Menu 2

- Sykes of Wetherby Sausage, with Cheese and Leek Mash and Rich Onion Gravy
- Chinese Style Hoi Sin and Black Bean Pork with Egg Fried Rice
- Goats Cheese and Red Onion Tart with Spiced Apple Chutney (v)

Menu 3

- Slow Cooked Beef Ragout with Pancetta and Button Onions Rich Red Wine Sauce
- Grilled Fillet of Salmon, New Potatoes, Lemon and Caper Butter
- Butternut Squash, kale, and Sweet Potato Curry, Onion Bhajis, Naan Breads (v)





