



THIRSK RACECOURSE  
YORKSHIRE RACING & EVENTS

# CHRISTMAS *At Thirsk*

PRIVATE PARTIES FOR JUST  
£57.55 PER PERSON

PRICE INCLUSIVE OF VAT  
CHOICE OF FOUR BOWL FOOD ITEMS OR SEATED THREE-COURSE MEAL  
INCLUDES DANCEFLOOR AND DJ





# CHRISTMAS *Canapes*

**UPGRADE YOUR EVENING WITH CANAPES**

**£9.75 FOR 3 | £11.75 FOR 4 | £13.75 FOR 5**

## **HOT CANAPES**

Mini Yorkshire pudding with rare roast beef, ale chutney  
Wild mushroom and roasted garlic fritters, sage and onion purée (vg)  
Harissa spiced sweet potato cakes with mint, cucumber and onion relish (vg)  
Panko crumbed Thai style fishcake, smoked chilli jam, coriander shoots  
Honey and mustard glazed pigs in blankets (mwog)  
Mushroom and truffle oil arancini ball (v, mwog)  
Beetroot falafel with smoked chilli jam (vg, mwog)  
Smoked salmon bon bon, horseradish crème fraîche

## **CHILLED CANAPES**

Oak smoked salmon crostini (mwod)  
Air dried ham, sun blushed tomato and rocket rolls (mwod, mwog)  
Chicken liver parfait on rosemary toast, smoked bacon shard  
Goats cheese curd cheesecake, thyme and caramelised onion chutney (v)  
Sun dried tomato pesto marinated bocconcini, balsamic skewer (v, mwog)  
Cucumber bites with hummus and pomegranate (vg, mwog)

If you have a food allergy, intolerance, or coeliac disease – please speak to our food & beverage team about the ingredients in your food and drink before you order. Thank you.

(MWOOG) - Made without Gluten  
(MWOD) - Made without Dairy  
(V) - Vegetarian  
(VG) - Vegan





# CHRISTMAS

## *Bowl Food*

### **SAMPLE MENU**

#### **MEAT**

Honey roast pigs in blankets, cheddar mash,  
rich onion gravy, crispy onions

Spicy mexican chicken taco bowl, salsa, guacamole,  
sour cream

Beef and mushroom stroganoff, herb and red onion rice

#### **VEGETARIAN**

Moroccan style mezze bowl, falafel, tahini and cous cous

Potato gnocchi, spinach and chestnut cream, toasted parmesan crumbs

Spiced lentils and beans, griddled halloumi, tomato and chilli oil

#### **FISH**

Salmon poke bowl, with soy sauce and sesame greens

Fish, chips, mushy peas, curry sauce

Tempura prawns, egg fried rice, sweet chilli

#### **VEGAN**

Buddha black rice bowl with sweet potato, spinach, edamame beans, kale crisps

Mushroom and red onion arancini, chopped garden salad, herb oil

New potato and chickpea shawarma with  
flatbread and houmous

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# CHRISTMAS

## *Three-Course Meal*

### **SAMPLE MENU**

#### **STARTERS**

##### **PRE-ORDER AT BOOKING STAGE**

Tomato and Basil Soup (v)

Chicken Liver Parfait  
*Onion Marmalade and Garlic Crostini*

Prawn Cocktail  
*Seafood Sauce (mwog)*

#### **MAIN COURSE**

Roast Turkey Dinner  
*Pigs In Blankets, Stuffing, Roast Potatoes, Roasted Winter Roots, Seasonal Sprouts, Yorkie, and Proper Gravy Roasted*

John Smith's Braised Daube Of Beef  
*Horseradish Mashed Potato, Roasted Shallots And Pan Roast Gravy (Mwog)*

##### **Vegetarian | Vegan – by Pre Order Only**

Salt Baked Celeriac  
*Caramel roasted onion, King oyster mushroom, braised lentils, red wine dressing and kale crisps (mwog)*

#### **DESSERT**

Trio Of Festive Puddings  
*A Gingerbread Sponge | Sloe Gin Eton Mess | Caramel Cheesecake*

Freshly Ground Coffee

Minimum numbers of 75

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