



WETHERBY
RACECOURSE & CONFERENCE CENTRE



**MEYRICK
HOSPITALITY
MENUS**

JANUARY TO JUNE
2025

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.



Sticky honey and mustard cocktail sausages
Beetroot falafel with sweet chilli jam (vg)
Chicken satay skewers with peanut dip
Smoked salmon blini
Sun kissed tomato and bocconcini (v)



Mezze selection of dips, black pepper twirls,
tortillas, breadsticks and mixed herb marinated olives



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 (mwog)

S2 Farmhouse pate with sticky onion marmalade and thyme crostini

S3 Roasted tomato soup with a mild curried cobble (v)



M1 Beef bourguignon with smoked pancetta, roasted shallot pie, coarse grain mustard potatoes, autumnal vegetables and a rich Burgundy jus

M2 Roast loin of English pork with creamed potatoes, confit carrot, tender stem and apple infused gravy

M3 Crown of roast turkey with creamed potato, red cabbage, tender stem broccoli in its own roast gravy

M4 Slow baked vegetables with farro and nettle pesto (vg)

All main courses are served with confit potato and seasonal vegetables



D1 Black plum pudding with proper custard

D2 Tiramisu “pick me up” (v)

D3 Blackberry Eton mess with cider apples (v)

Followed by ground coffee

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BUFFET DINING MENU

No selections required

Special Collation Buffet

'Fruits de mer' - an elegant mix of the freshest fish and shellfish
An elaborate feast of traditional and continental Charcuterie
Farmhouse pare with sticky onion marmalade and thyme crostini
Savoury sweetcorn custard tart with rhubarb and walnut dressing

Hot Items

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

Garden Salads

Garden leaves and herbs (vg) | Old English coleslaw (v)
Puy lentil and tomato salad (vg)
"It's all Greek to me" tomato, cucumber, red onion, black olives and feta cheese (v, mwom)
Artisan breads, dressings and chutneys

Dessert

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

Followed by ground coffee