



WETHERBY  
RACECOURSE & CONFERENCE CENTRE



**MONTAGU  
HOSPITALITY  
MENUS**

JANUARY TO JUNE  
2025

---

---

# 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*

  **Canapes** 

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

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** Roasted butternut squash, lime and chilli with a red pepper doughnut (vg)
- S2** Warm potato pancake with smoked salmon and horseradish cream
- S3** Farmhouse pate with sticky onion marmalade and thyme crostini
- S4** Parsnip fritters with blue cheese walnut whip (v)



- M1** Roasted sirloin of beef with proper roasties, Yorkshire pudding and gravy served with market vegetables and cauliflower cheese
- M2** Slow roasted celeriac root with warm tartare sauce, pickled kohlrabi and toasted hazelnuts (vg)
- M3** Braised lamb shanks with pumpkin and Swiss curd mash, market vegetables and rich red wine jus
- M4** Plancha sea trout with white beans, shaved fennel and sea garden herbs



- D1** Baked plum pudding with proper custard (v)
- D2** Tiramisu “pick me up” (v)
- D3** Blackberry Eton mess with cider apples (v)

Followed by ground coffee with chocolate mints

v- Vegetarian | vg - Vegan | mwog - Made without Gluten | mwom - Made without Milk

# SPECIAL COLLATION BUFFET

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

## Cold Collation

'Fruits de mer' - an elegant mix of the freshest fish and shellfish  
An elaborate feast of traditional and continental Charcuterie

### BEAUTIFULLY HAND-CRAFTER ATRISTAN STYLE SALADS

Garden leaves and herbs | 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)

## **Choose Two**

**M1** Fantastic fish pie

**M2** Chicken breast with mushroom and cream sauce (mwog)

**M3** Classic beef lasagne in a rich tomato ragu with garlic ciabatta

**M4** Shin of beef braised in red wine (mwog)

## **Choose One**

**V1** Massaman curry with kimchi pickle and toasted seeds (vg)

**V2** Date roasted onion squash with ginger tomatoes, spiced dukkah and pomegranate (vg)

**V3** Sweet potato falafel with beetroot hummus (vg)

## **Choose One**

**D1** Sticky toffee pudding with proper custard

**D2** Tiramisu "pick me up" (v)

**D3** Blackberry Eton mess with cider apples (v)

Followed by ground coffee with chocolate mints

---

# 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 @ £13.60 per person (As above)**

**Light Afternoon Tea @ £9.30 per person**

Fruit scone with clotted cream and strawberry preserve  
A selection of mini 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%.

---