

Owners & Trainers Menus 2025

In February 2025, Wetherby received the ROA Gold Standard Award, coming 8th in the National Leaderboard and 1st 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.

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.

Menu 1

- Proper slow beef stew with creamed potatoes (*mwog*)
 - Panko crumbed chicken breast with curry splash and sticky rice
 - Mugs of vegetable chilli, salt and pepper nachos, jalepenos and sour cream (*v*)
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Menu 2

- Roast *middle white* pork loin with black pudding mash, roast carrot and apple infused gravy
 - Creamy chicken and mushroom fricassee with savoury braised rice
 - Roasted squash and cauliflower tagine (*vg, mwog*)
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Menu 3

- Smoked paprika prawns with orzo pasta and seafood cream sauce (*mwog*)
 - Pork stroganoff with savoury braised rice
 - Sage gnocchi with chestnut mushrooms and herb and garlic sauce (*v*)
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