

York Racecourse Hospitality has been catering at York Racecourse for more than 30 years and have been gaining awards and accolades for our extensive catering offer at York Racecourse from real coffees, delicious food-to-go, extensive lunch options and gourmet hospitality. We take a huge pride in the fact that much of what we offer is made and cooked on the premises or supplied by local owner / producer suppliers.

We realise it is important to understand the difference as well as the complexity in producing the various types of allergy sensitive food. We therefore ensure we use separate tongs, toasters and fryers along with the more obvious separate knives and chopping boards. We understand that gluten free food is suitable for a wheat-free diet but that wheat-free food may not mean it is also gluten free. We endeavour to cater for vegetarian, nut allergies, soya free, coeliac food (gluten free) and wheat free.

FOOD ALLERGIES AND INTOLERANCES

We have strict procedures in place for taking and preparing allergen orders, but you should be aware that allergenic ingredients are present on our premises and those of our suppliers. Despite the significant efforts we go to, we cannot eliminate the risk of cross contamination and therefore cannot guarantee that any of our dishes are 100% free of allergens. Please ask our F&B Team for further information.

Vegetarian Food

York Racecourse is renowned for its food and the vegetarian dishes created by our expert chefs are no exception - meaning that spending a day at York Racecourse as a vegetarian can be eagerly looked forward to.

We are proud to source many of our ingredients locally, meaning that much of our food, especially the cheeses, herbs and salads, have a distinct Yorkshire flavour. Our meals are prepared on site from scratch, giving all our dishes a real home cooked feel. We are proud to make it known that you won't find any pre-packed vegetables or tins of sauces in any of our kitchens!

This section is intended to provide some help on exactly where to pick up a delicious meal, and will provide a few examples of the type of dishes on offer.

COUNTY STAND BADGE HOLDERS

Hospitality Restaurants

If you are coming to the racecourse on a hospitality package in the Ebor Restaurant, Voltigeur Restaurant or Hospitality Club, you will find the gourmet buffet tables laden with an array of hot and cold vegetarian delights. Dishes to tempt include Candied beets and mascarpone parfait with rosemary toasted pine kernels (v) or Minted pea crème brûlée, citrus dill cream, balsamic pearls (v) (vgn) If you are in any way unsure about the vegetarian options, please ask your server or our restaurant managers, or one of our chefs who are in the area.

Private Boxes

If you are dining in a private box or facility and have a food allergy or request, then it is helpful if you let us or your box host know in advance so we can ensure that we have the right meal ready for you. If not, do not worry, just let your box service team know and we will ensure your meal is specially prepared.

If you are not on a hospitality package you can still enjoy some delicious catering - Read on to see which area will tempt you...

Champagne Lawns & Terrace

Full of atmosphere and the place to be seen on a busy mid-summer's day, the John Carr Griddle serves a delicious Veggie Burger with Mature Cheddar, Tomato, Lettuce, Mayo & Slaw (v) £9.00, or try a Vegan Thai Mushroom, Lentil and Spinach Rilletto wrapped in Seaweed (v) (vgn) at our Help Yourself Salad Bar (£6.50-£12.50). Up on the terrace and roaming the lawns you will also find Ged Bell of York plying a rather tasty Cheese & Onion Pasty.

Why not pre-order online our **Vegetarian Picnic Platter for just £22.50.**

Served in a self-contained picnic tray, this includes a host of delicious items including Char grilled Courgette, Minted Pea Puree, Pomegranate, Pine Nuts, Fresh Mint (v) Chargrilled Vegetable, Butternut Squash & Avocado Stack (v) Green Olives, Hummus, Sun Blush Tomatoes, Herb & Chive Oil, Mozzarella Pearls (v) Cheese Straws | Sesame Asian Slaw | Tomato & Pesto Salad Potato Salad | Bread Roll and Butter Portion |, as well as a sugar glazed lemon tart and strawberries. Order online when buying your race badges and collect it on the day at your convenience from the Edwardian Weighing Room.

Gimcrack Restaurant

In the beautiful Edwardian Splendour of the **Gimcrack Restaurant**, you can enjoy a three-course seated lunch for £38.25 (Ebor Festival £42.25) which includes a vegetarian option such as Pumpkin and sage tortellini with cherry tomato ragu, sauté kale, carrot and butternut squash puree, (vgn) (gf)

Afternoon Tea-for-Two priced at £37.40 is also served here from 15.30hrs including assorted sandwiches and warm savouries - as well as the all important scones, tea and cake!

E.B.OR. Yorkshire Café & Kitchen

On the ground floor of the Ebor Stand, the **E.B.O.R (Eat Between Our Races)** is just the place for an informal bite to eat without needing to be away from the action for too long. Try a Vegan Thai Mushroom, Lentil and Spinach Rilletto wrapped in Seaweed (v) (vgn) at our Help Yourself Salad Bar (£6.50-£12.50) or Crisp fried Aubergine and Hoi Sin Tofu, Cucumber, Sriracha & Longley Farm Sour Cream, House Sesame Slaw, served in a Tomato Tortilla (v) (vgn) £10.00

Eclipse Restaurant

The **Eclipse Restaurant** has an informal feel with some great views from its two terraces up on the top floor of the Ebor Stand. The Restaurant serves a home cooked carvery with a hot vegetarian option including potatoes and vegetables. Vegetarian Sandwiches are also available.

GRANDSTAND AND PADDOCK

Knivesmire Self Service Restaurant

The **Knivesmire Café & Kitchen** is a large self-service restaurant, one of the most popular in the stand. It offers a range of hot meals, sandwiches and salads.

The kiosks and mobile units offering takeaway food in this part of the racecourse are usually seen as being a meat eaters paradise, so if you are wanting a quick and healthy vegetarian take away – what do you do?

At York Racecourse there are other options, if you want some real comfort food, head to where they offer a Cheese and Onion Hand Crimped Pasty, or Halloumi Gyros & Fries, or Tortilla Chips, Nacho Cheese, Salsa, Guacamole, Soured Cream, Bang Bang Cauliflower or Vegetable Gyoza.

One final option is to pre-order a **Vegetarian Picnic Platter** – a great deal at just £22.50 - and collect it at **the Roberto Seafood Bar** in the Grandstand & Paddock area. Served in a self-contained picnic tray, this includes a host of delicious items including Char grilled Courgette, Minted Pea Puree, Pomegranate, Pine Nuts, Fresh Mint (v) Chargrilled Vegetable, Butternut Squash & Avocado Stack (v) Green Olives, Hummus, Sun Blush Tomatoes, Herb & Chive Oil, Mozzarella Pearls (v) Cheese Straws | Sesame Asian Slaw | Tomato & Pesto Salad Potato Salad | Bread Roll and Butter Portion |, as well as a sugar glazed lemon tart and

Order your picnic online when buying your Grandstand and Paddock badge and collect it on the day at your convenience.