

PRIVATE SUITE PACKAGES

BOOKING EXTRAS

- A LATE BAR
- PRE-PAID BAR TAB
- PRE-PAID TOTE BETTING VOUCHERS
 - SPONSORSHIP OF RACES (SUBJECT TO AVAILABILITY)
 - DESSERT MENU
- BOTTLES OF CHAMPAGNE
 - BOTTLES OF WINE
- PHOTOGRAPHS OF THE EVENING, PROFESSIONALLY TAKEN
 - TABLE FLORAL DISPLAYS
- CORPORATE COLOURED BALLOONS
- PUBLIC ADDRESS ANNOUNCEMENTS
 - RACECARD ADVERTISING

(TWO WEEKS NOTICE NECESSARY) (PRICES UPON APPLICATION)

PRIVATE SUITE PACKAGES



ALL PACKAGES HAVE A COLLECTION OF BOOKING EXTRAS THAT WILL GREATLY APPEAL TO YOU. THESE MAY BE FOUND ON THE BACK PAGE.



ADMISSION | RACECARD
PRIVATE FUNCTION ROOM FEATURING:-
EXCLUSIVE BAR
EXCLUSIVE BETTING FACILITY
BUCKS FIZZ WELCOME DRINK*
CHOICE OF HAND CARVED HOT ROAST FLOURY BAPS
FREE PARKING
£17.50 PER PERSON



ADMISSION | RACECARD
PRIVATE FUNCTION ROOM FEATURING:-
EXCLUSIVE BAR
EXCLUSIVE BETTING FACILITY
CODORNIU CAVA WELCOME DRINK*
CHOICE OF DELICIOUS HOT POT MENUS
FREE PARKING
£20.95 PER PERSON



ADMISSION | RACECARD
PRIVATE FUNCTION ROOM FEATURING:-
EXCLUSIVE BAR
EXCLUSIVE BETTING FACILITY
CHAMPAGNE RECEPTION
CHOICE OF LUXURY BUFFETS
FREE PARKING
£24.50 PER PERSON

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*we offer a bottle of Becks Lager as an alternative welcome drink.
T&C's packages and prices are subject to change without notice and may change over the christmas period

MENUS

BRONZE PACKAGE HAND CARVED HOT ROAST FLOURY BAPS

Please choose two of the four baps below for your event. All Baps are served with Cones of Homemade Chips.

Slow roasted farm-reared Beef
With tracklements of horseradish sauce
Or English mustard mayonnaise

Twice-cooked Home Counties Pork
Accompanied by Olde English Bramley
apple sauce

Slow cooked Plump Norfolk Turkey
Finished with a touch of wine, tracklements
of juicy cranberry sauce and stuffing

Falafel and Iron Rich Spinach
Complemented with a chilli and tomato
Chutney

GOLD PACKAGE BUFFET CHOICES

Classic British Buffet

Platters of Cold Meats with all the
tracklements
Classic Pork Pies with Piccalilli
Roasted Vegetable Quiche
Hand baked Sausage Rolls
Mini Toad in the Hole
Home made fat Chips
Eggs with spicy Mayonnaise
Garden fresh Tomato and Cucumber
Salad
Crisp mixed Leaves
Coleslaw

Mediterranean Buffet

A Mezze of Houmous,
Guacamole and Taramasalata
With warm pitta bread
Spanish Omelette
Chicken and Chorizo Skewers
Patatas Bravas
Calamari Strips
Lamb, Maple and Mint Skewers
Warm new Potatoes with Basil and
Olive Oil
Tomato and Mozzarella Salad
Crisp mixed Leaves with Olives

SILVER PACKAGE HOT POT CHOICES

Please choose two hot pots for your event.
All of our Hot Pot dishes are slow cooked to
maximize flavour.

British Lamb Hot Pot
Served with red pickled cabbage

Braised Beef Stew and Mustard Dumplings
Accompanied by buttered
Savoy cabbage and bacon

Meat and Potato or Cheese and Onion Pie
Served with mash potato and peas

Flaky white Fish in a deep-coated beer batter
With home-made chips and mushy peas

Caribbean Chicken Curry
Cooked using mild Caribbean spices and
Market fresh vegetables finished with
cream of coconut
Served with fluffy white rice

Classic Italian Lasagne
With newly picked tomato and mixed leaf
salad
(Vegetarian option also available)

Five Bean Mexican Chilli Con Carne
Accompanied by bowls of fluffy rice or
nachos
(Vegetarian option also available)

On The Side

Cones of home made chips	£3.50
Garlic Bruschettas	£1.50
Warm bread rolls	£1.00
Garlic bread	£1.00
Extra salads	£1.00

Sweets £4.95 each

Orchard Apple Pie and lightly whipped
Chantilly cream

Rich and dark Cherry Black Forest Gateau
Accompanied by lightly whipped
Chantilly cream

Light and zesty Lemon Cheesecake
Finished with whipped cream

Dark and thick Chocolate Fudge Cake
With fresh pouring cream

Freshly segmented fruits
served in stock syrup
With a touch of cinnamon
complimented by single cream