



## CORAL SCOTTISH GRAND NATIONAL FESTIVAL

SATURDAY 18<sup>TH</sup> APRIL

### GOOD AFTERNOON AND WELCOME TO AYR RACECOURSE.

ON BEHALF OF ALL OUR TEAM, WE HOPE YOU HAVE A WONDERFUL DAY.

#### A DAY AT THE RACES

A Day at the races can be terrific fun especially  
At Ayr - Scotland's Number One  
Top Trainers Jockeys and Equine Stars  
With Great Food, Restaurants and Bars  
We want you to enjoy your day and have a drink or two  
But one at a time cos doubles we don't do  
We'll happily refill your empty glasses  
Just ask one of our lads or lasses  
But we can't serve you if you have had more than a few  
Cos our liquor licence is important to both me and you

*By I.W.Ferguson*

FIRST RACE - 1.25pm  
LAST RACE - 5.30pm

Afternoon Tea is served during Racing

MAY WE TAKE THIS OPPORTUNITY TO THANK YOU FOR VISITING AYR RACECOURSE AND WE HOPE TO WELCOME YOU BACK SOON.



## ROMAN WARRIOR RESTAURANT HOSPITALITY MENU

Confit Duck Leg and Leek Roulade, Fig and Apple Compote  
Micro Herb Salad

Hot Seared Fillet of Cajun Salmon on a Bed of Potato Salad  
with Crème Fraiche and Mint Dressing

Warm Broccoli and Stilton Tart  
with Sweet Balsamic Dressing

\*Baked Fresh Fillet of Cod with Seared Scallops  
and a Light Shellfish Bisque

\*Centre Cut 28 Day Dry Aged Scotch Fillet Steak (cooked medium)  
with Brandy and Peppercorn Sauce

\*Breast of Chicken Stuffed with Spinach Chorizo  
and Toasted Pine Nuts with a Red Wine Jus

Spinach and Ricotta Tortellini with Arrabiata Sauce  
Topped with a Parmesan Crust Served with Garlic Ciabatta

\*All above served with Gratin Dauphinoise and Chefs Selection of  
Fresh Vegetables

Chocolate and Pear Sponge with Crème Anglaise

Classic Lemon Meringue Pie with Fresh Cream

Salted Caramel and Chocolate Cheesecake  
with Fresh Whipped Cream

Platter of Scottish Farmhouse Cheese:  
Strathdon Blue, Mature Cheddar and Howgate Brie  
with Celery, Grapes and Spiced Chutney, Arran Oatcakes

Freshly Brewed Tea and Coffee with Tablet

*If you have a food related allergy, please ask one of our staff about the ingredients in our dishes*