



CORAL SCOTTISH GRAND NATIONAL FESTIVAL

SATURDAY 18TH 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.



CHANCELLOR RESTAURANT HOSPITALITY MENU

Field and Forest Mushrooms in a White Wine Cream flavoured with Garlic and Herbs on Toasted Brioche

Smoked Salmon and Wild Salmon Roulade with a Prawn Cocktail and Marie Rose Sauce

Ham Hock and Petit Pois Terrine with Tomato Chutney and Micro Herb Salad

*Fillet Steak of Scottish Beef Slow Roasted in Natural Juices served with Mushroom, Tomato, Shallot and Peppercorn Sauce and French Fried Potatoes

Roast Chicken Breast Wrapped in Parma Ham with a Rich Pan Gravy, French Fried Potatoes and tossed Greens

Pan Seared Halibut on a Bed of Fragrant Rice and Tossed Seasonal Greens and a Citrus and Pine Kernel Butter

Baked Mango and Rice Risotto Cake with Crisp Leaves and Peppered Crème Fraiche with Fresh Chives

Homemade Baked Amaretto American Style Cheesecake with Vanilla Pod Ice Cream

Pineapple and Fresh Seasonal Berry Platter with Raspberry Sorbet

Fresh Cream filled Profiteroles with a Dark Chocolate Sauce

Racecourse Cheese Platter of Paddy's Milestone, Dunlop Cheddar and Arran Smoked Cheddar served with Oatcakes, Grapes, Celery and Dried Apricots

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