

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 1.50pm**  
**Last Race 5.05pm**

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AFTERNOON TEA  
will be served during racing.

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

## ROTHESAY STAND HOSPITALITY MENU

Fricassee of Field and Forest Mushrooms served on  
Toasted Garlic Bread with Micro Herb Salad

A Trio of Classic Starters of Smoked Salmon, Egg  
Mayonnaise and Melon with Parma Ham served with  
Accompanying Dressings

Smooth Chicken Liver Parfait with Spiced Pear Chutney  
and Roquette Leaves served with Mini Oatcakes

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Dressed Chicken Breast in a Black Peppercorn and  
Cajun Spice Crumb served with Sweetcorn and Pea  
Flamande, Chive Mash, Slow Roasted Tomato stuffed  
with Couscous and BBQ Sauce

Stuffed Tenderloin of Pork with Apricot and Prunes  
wrapped in Ayrshire Bacon with a Dry Cider Sauce  
served with Gratin Potatoes and a Carrot and  
Courgette Wheatsheaf

Baked Scottish Smoked Haddock on a Bed of Bubble  
and Squeak coated in a Warm Hollandaise Sauce  
garnished with Fried Greens

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Ayr Racecourse Vanilla Cheesecake with a Compote of  
Perthshire Berries perfumed with Drambuie

Homemade Sticky Toffee Pudding with Toffee Sauce  
and Chocolate Wafer Basket with Vanilla Pod Ice Cream

Dark Belgian Chocolate Delice on a Pond of White and  
Dark Chocolate Sauces

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Freshly Ground Brazilian Coffee and Tea  
Shortbread Sables

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Racecourse Cheese Platter with Dried Apricots,  
Celery and Mini Oatcakes

*Should you require any allergen information,  
please do not hesitate to ask a member  
of our team.*