

**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 5.20pm

AFTERNOON TEA
will be served during racing.

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

PADDOCK LAWN MARQUEE HOSPITALITY MENU

A Platter of Classic Appetisers, Melon and Parma Ham,
Individual Prawn Cocktail, Egg Mayonnaise, Chicken Liver
Pate with accompanying Sauces and Micro Herb Salad

Field and Forest Mushroom Flummery bound in a Dry White
Wine and Garlic Cream served on Toasted Brioche garnished
with Roquette Leaf

Slow Roasted Pork Belly with a Thai Marinade on Black
Pudding Crouton with a Sweet Mint and Pea Puree

Braised Scottish Fillet Steak with a Jug of Sauce Bearnaise
and served with Hand Cut Chips, baked Tomato and
garnished with Tossed Leaves

Breast of Chicken stuffed with Award Winning Haggis
served with Pulled Chicken Bon Bons Cracked Peppercorn
Cream with Mustard Mash and Fried Greens

A Trio of Sea Bass Herb Crusted Salmon and a Pin Wheel of
Sole with a Tomato and Langoustine Bisque with Mustard
Mash and Sauteed Greens

Roast Butter Nut Squash and Beetroot Platter
on Chicory Leaves with a Blue Cheese and Lime Dressing

Individual Lemon Tart with a Raspberry Sorbet
and a Compote of Wild Perthshire Raspberries

Ayr Racecourse Sticky Toffee Pudding with Caramel Sauce,
Vanilla Pod Ice Cream and Traditional Sauce Anglaise

Cheesecake perfumed with Baileys and served on a Duet of
Dark and White Chocolate Sauces with Chantilly Cream

Freshly Brewed Ground Coffee & Tea
with Ayrshire Shortbread Sables

Racecourse Cheese Platter of Ayrshire Cheese from
Dunlop Farm served with Mini Oatcakes, Celery and Grapes
and a side of Pear Chutney

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