

Finding the perfect venue to hire for your party can be a tough order, especially when you're looking for something that is private, well located and can offer fine dining too.

But at Worcester Racecourse we have a number of flexible spaces that can make your vision come true.

There are three suites to pick from;
The Severn suite, Croft Suite or our
luxurious Parade Ring Marquee.
These can host up to 200 people,
and offer stunning views of the River
Severn and the City of Worcester.

To book any of our packages or enquire about availability please call us on 01905 253 64 or email info@worcester-racecourse.co.uk

Severn Suite

Second Floor

Upper Tier

- 100 Sqm
- 80 Sqm
- 18m X 5.5m
- 12m X 6.5m

Lower Tier

Meeting Rooms

- Folding Walls
- 5m X 3.5m total

Croft Suite

First Floor

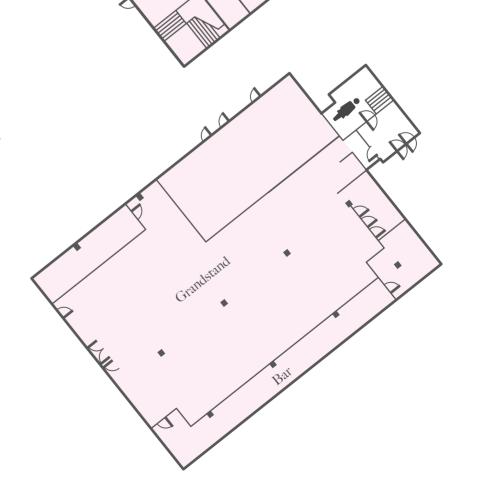
- 260 Sqm
- 22m X 12m

Grandstand

Ground Floor

• 265 Sqm

There is lift access to the first and second floor, with all floors accessible for disabled guests.



Severn Suite Upper free

The Difference is Taste

Lunch Menu

Create your own buffet by selecting 5 or 7 items from the menu below.

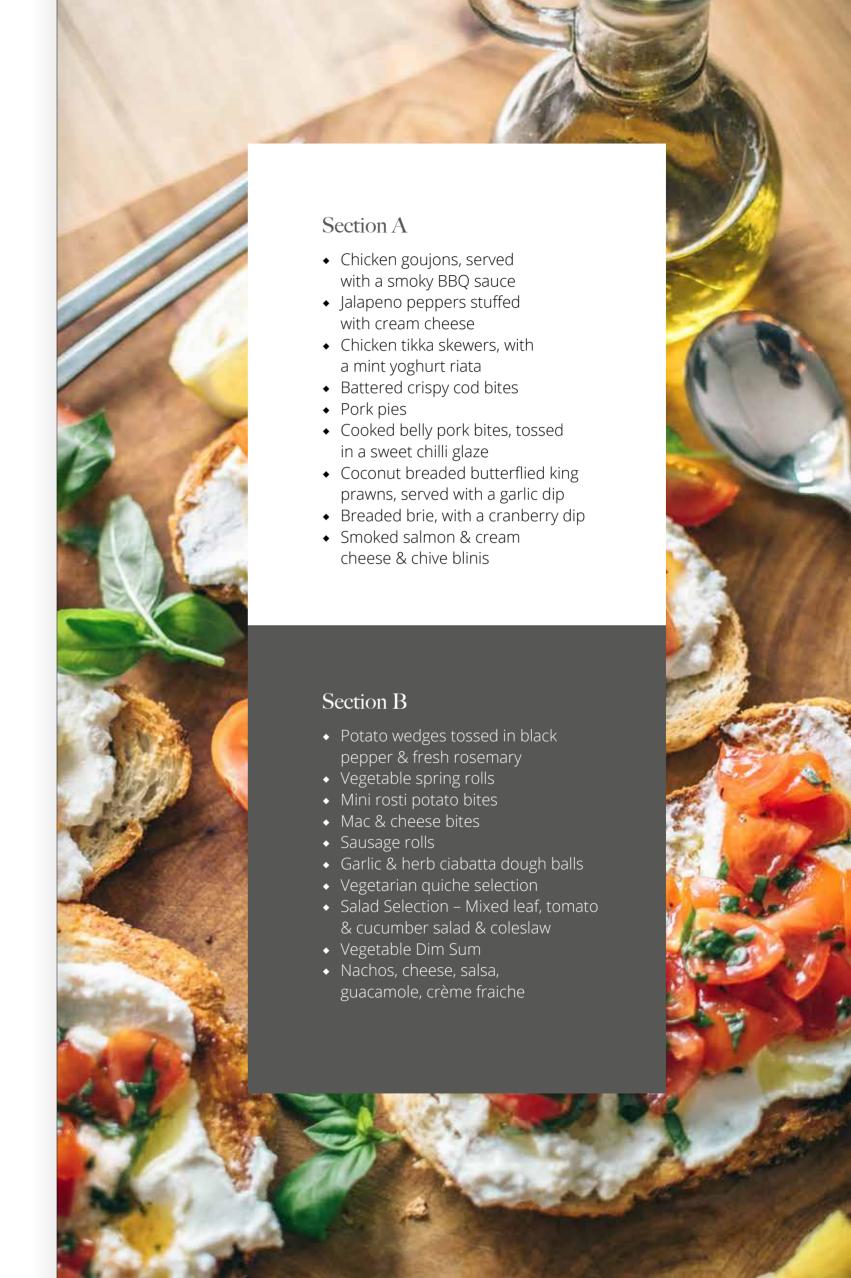
5 items - £12 pp 7 items - £14 pp

5 items choose; 2 from section A & 3 from section B

7 items choose;
3 from section A & 4 from section B

Additional items; £3 per section A & £2 per section B

We host a whole range of events from birthday parties and family celebrations to more formal dinners and drink receptions. With a dedicated team, we can help plan your perfect event.





Party Pork Menu

£8.94 pp

Choose from

- Pulled Pork
- Roast Carved Pork

With – apple sauce, stuffing, bread rolls, mixed leaf salad bowl, coleslaw & wedges.

2 Course Menu

£19.95 pp

Main

- Pan fried and roast breast of chicken, marinated in thyme and garlic, served with a rosemary pressed potato cake, carrot spear & puree, braised red cabbage & a red wine jus
- Harricot bean & vegetable stew, in a rich tomato ragout, finished with a crispy onion, oat & chestnut crumble topping, served with a rosemary potato cake, carrot spear & braised red cabbage

Dessert

 Chocolate torte, finished with a quenelle of crème chantilly, fresh raspberries & a salted caramel sauce

Minimum 50 people. For smaller numbers please call us on 01905 253 64 for a quote. Price excludes room hire.

3 Course Menu

£24.95^{pp}

Starter

- Chef's choice soup of the day, served with a herb oil & a miniature baguette
- Quenelles of chicken liver parfait, served with a frizee salad, red onion marmalade & crostinis

Main

- Pan fried and roast breast of chicken, marinated in thyme and garlic, served with a rosemary pressed potato cake, carrot spear & puree, braised red cabbage & a red wine jus
- Roast loin of bacon, glazed in honey, served with a wholegrain mustard mashed potato, roast parsnip spear & puree, braised red cabbage & a white wine & mustard sauce
- Harricot bean & vegetable stew, in a rich tomato ragout, finished with a crispy onion, oat & chestnut crumble topping, served with a rosemary potato cake, carrot spear & braised red cabbage

Dessert

- Chocolate torte, finished with a quenelle of crème chantilly, fresh raspberries & a salted caramel sauce
- Individual lemon tartlet, finished with a citrus scented mascarpone, passion fruit syrup and meringues

Minimum 50 people. For smaller numbers please call us on 01905 253 64 for a quote. Price excludes room hire.

3 Course Luxury menu

Please choose 2 options for each course along with an additional vegetarian option for the starter and main course. Menu selections must be pre-ordered in advance.

£29.95 pp

Starter

- Quenelles of chicken liver parfait served with a homemade local fruit chutney, micro leaf salad, hickory smoked balsamic dressing
- Lightwoods stilton & poached pear tartlet, finished with baby watercress & a pickled shallot dressing
- Slices of locally smoked chicken from MacNeils of Worcester, served with a red onion marmalade, dressed baby leaves & a chorizo dressing
- Quenelles of smoked mackerel parfait, served with a baby watercress & spring onion salad, roast plums & cucumber roulades
- Slices of seared Lightwoods goat's cheese served on crisp crostini's, with red onion chutney, dressed baby leaf salad
- Roasted tomato & red pepper soup, thyme scented crème fraiche, crouté (other flavours of soup available on request)
- Trio of melon, poached strawberries, gin & mint syrup



Main

- Pan seared French trimmed chicken breast, thyme roast fondant potato, roast carrot spear & puree, buttered cabbage, red wine jus
- Roast loin of pork, wholegrain mustard mash, roasted parsnip, apple fondant, butternut puree, white wine jus
- A slice of salt cured Sirloin, braised beef bon-bon, horseradish mashed potato, roast shallot & carrot spear, shallot & smoked bacon jus
- Pulled lamb croquette, served with a lamb faggot, crushed new potatoes, wilted greens & parsnip, redcurrant jus
- Seared fillet of sea bream, apricot & coriander couscous, wilted spinach, roasted red peppers, yoghurt dressing
- Fillets of megrim sole, served with a buttered new potato cake, local asparagus & a white wine & chive beurré blanc
- Potato gnocchi & wild mushrooms in a white wine cream sauce, tarragon pesto, rocket salad
- Summer vegetable stew, served with a crispy onion & oat topping, with a side salad & garlic bread
- Chargrilled halloumi, roast pineapple, coconut puree, roasted red peppers & a baby salad

Desserts

- White chocolate & raspberry ingot, gingerbread crumb, fresh raspberries, passion fruit coulis
- Dark chocolate & caramel bar, chocolate soil, fresh strawberries, salted caramel sauce
- Apple & sultana crumble tartlet, chilled crème anglaise
- Tiramisu panacotta, gingerbread crumb, poached strawberries
- Baked carrot cake cheesecake, raspberry tuille, champagne syrup, mixed berry compote
- Passion fruit mousse, forest fruits, crumbled meringue, candied citrus mascarpone, berry coulis
- Fresh fruit salad, vanilla cream, mint syrup
- Cherry velvet cheesecake, cherry compote, finished with a vanilla mascarpone, fresh cherries

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How to find us

Directions

Worcester Racecourse is ideally located in the heart of Worcester City Centre, close to train and bus links and easily accessible on foot. Located close to the M5 motorway, Worcester Racecourse offers easy access for all guests wherever their starting point may be.

By road

From the north or south take Junction 6 off the M5 and follow the A449 towards Worcester City Centre. From the West take the A443 and A44, both offer good access to the City Centre. Follow the brown racecourse signs. The postcode for the car park on non-racedays is WR1 3EJ.

By rail

There are frequent British Rail services to Worcester Foregate Street Station which is 10 minutes walk from the Racecourse, and also to Worcester Shrubhill Station which is a 20 minute walk or 5/10 minute taxi ride from the racecourse.

Parking at Worcester Racecourse

Car parking is free at Worcester Racecourse when hiring our venue for your event, with ample free parking in front of the Grandstand and Centre Course car park if you are hosting a larger event. For the Grandstand car park use postcode WR1 3EJ, for the Centre Course car park use postcode WR1 3EH to take you to the car park entrance.

Contact us

Worcester Racecourse, Pitchcroft WR1 3EJ

01905 253 64

www.worcester-racecourse.co.uk info@worcester-racecourse.co.uk

