



## THE WILLIAM HILL AYR GOLD CUP SATURDAY 17TH SEPTEMBER

### 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

#### A Trio of Classic Appetisers

Individual Prawn Cocktail, Dove Tail of Melon with Parma Ham and  
Port Preserve, Egg Mayonnaise with a Micro Herb Salad

#### Highland Game Terrine

Scottish Game Terrine with a Red Onion and Redcurrant Chutney  
with Mini Oatcakes and Tossed Seasonal Leaves

#### Forest and Field Mushrooms

A Fricassee of Field and Forest Mushrooms finished in a White Wine  
and Herb Cream on Toasted Brioche

Braised Scotch Fillet Steak with Truffle Paste and served with  
French Fries, Roasted Tomato with Couscous, tossed Watercress  
and a Light Red Wine Jus

Chicken Breast stuffed with Award Winning Haggis on an Arran  
Mustard Mash with a Cracked Black Peppercorn and Brandy Cream  
and Courgette and Carrot Wheatsheaf

Roast Pepper with Spiced Couscous on a Tomato and Smoked  
Garlic Coulis

Glazed Warm Scottish Rhubarb and Perthshire Raspberry  
Frangipane Tart with a Jug of Chilled Sauce Anglaise garnished  
with a Berry Puree

Traditional Banoffee Cheesecake with a Hidden Centre of Caramel,  
flavoured with Banana Rum served with Vanilla Pod Ice Cream in a  
Chocolate Wafer Basket

Dark Chocolate Ganache scented with Drambuie with Strawberry  
Syrup and Salted Popcorn

#### Platter of Scottish Farmhouse Cheese

Smoked Ayrshire Cheddar, Dunlop Cheddar, Paddy's Milestone  
with Celery, Grapes, Dried Apricots, Spiced Chutney  
& Arran Oatcakes

Freshly Brewed Coffee with Handmade Tablet