



**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.**



**PADDOCK LAWN MARQUEE
HOSPITALITY MENU**

Canapés

Mini Crisp Spring Rolls with Satay Dip

Pastry Cups with Chicken Parfait and Red Onion Chutney

Hot Smoked Salmon on a Crisp Wholemeal Crouton and
Mustard Dressing

A Blue and Cream Cheese Duo topped with Finely Chopped Chives

Mini Yorkshire Pudding with Beef and Horseradish

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 Tablet