



Platinum Served Menu: £98 per person

These options will be available from September to December 2018. Please note that the menu you select is for your full party to enjoy, however, we can cater for dietary requirements where needed.

Starter *(select one)*

Please Tick

- | | |
|--|--------------------------|
| Thai Style Fish Cakes served with Oriental Vegetables and a Sweet Chilli Sauce | <input type="checkbox"/> |
| A Risotto of Wild Mushroom, King Prawns and Garden Peas served with Shaved Parmesan & Truffle Oil | <input type="checkbox"/> |
| Terrine of Duck and Pheasant served with Salad Leaves, Northumberland Fruit Chutney & Crusty Bread | <input type="checkbox"/> |
| Hearty Leek and Potato Soup with Crème Fraiche (V) | <input type="checkbox"/> |
| Wild Mushrooms on Toast served in a White Wine, Garlic and Cream Dressing (V) | <input type="checkbox"/> |

Main Course *(select one)*

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|--|--------------------------|
| Supreme of Chicken with a Forest Mushroom and Chestnut Jus, Dauphinoise Potatoes & Green Beans | <input type="checkbox"/> |
| Roast Loin of Pork filled with Tarragon & Mushroom, served with Roast Apple & Crispy Crackling Shard | <input type="checkbox"/> |
| Marinated Rump of Lamb served with Rosemary Scented Fondant Potato, Squash Puree & Redcurrant Jus | <input type="checkbox"/> |
| Medallions of Beef served with Mustard Béarnaise Sauce | <input type="checkbox"/> |

Vegetarian Course *(select one)*

- | | |
|--|--------------------------|
| Open Lasagne of Pasta, Wild Mushrooms and Asparagus finished with Parmesan and Truffle Oil (V) | <input type="checkbox"/> |
| Eldon's Goats Cheese Tart with Caramelised Red Onions (V) | <input type="checkbox"/> |

Desserts *(select one)*

- | | |
|--|--------------------------|
| Warm Dark Chocolate Cake with Cherries and Cornish Clotted Cream | <input type="checkbox"/> |
| Traditional Apple, Sultana and Cinnamon Pie served with Vanilla Bean Custard | <input type="checkbox"/> |
| Baked Morello Cherry Cheesecake with Cherry Syrup | <input type="checkbox"/> |
| Individual Chocolate Brownie served with Pistachio topped Crème Anglaise and Hot Chocolate Sauce | <input type="checkbox"/> |

Tea, Coffee & Mints

Party Name:	Date:	Room:
Total Guests	Dietary Requirements	



HAMC Ltd t/a Hexham Racecourse

All bookings with HAMC Ltd t/a Hexham Racecourse accept the following terms and conditions...

HAMC Ltd t/a Hexham Racecourse hereafter called **“the Company”**

..... hereafter called **“the Customer”**

1. Confirmation

All bookings are considered provisional until confirmed to the Company. All confirmations must be sent by the Customer and received within 14 days of making a provisional booking or, if such time is not available prior to the date of arrival, within a maximum of 48 hours. If confirmation is not received within this period, the Company reserves the right to release the booking and re-let the facilities. Minimum numbers may be imposed.

2. Terms of Payment and Credit Facilities

It is company policy for all accounts to be paid prior to the event unless other arrangements have been made in advance. Application for credit must be received at the time of booking and accounts cannot be forwarded without prior arrangement. If you do not have an account arrangement with the Company, an initial deposit of 10% will be required based on the total estimated value of the booking.

Bar bills and extras must be settled on departure with the caterers unless a credit arrangement has been made with the Company prior to the event. The Customer is responsible for reconciling the bar with a Catering Manager at the end of the event. Please note bottles of spirits are sold by the measure.

If credit facilities have been granted, full payment must be made within 14 days of the event. The Company reserves the right to add two and a half percent per month to unpaid invoices.

3. Cancellations

In the unfortunate circumstance of having to cancel or postpone your confirmed booking at any time prior to the event, the cancellation charges will be as follows:

- 1 month and under: 100% of the deposit
- Within 48 hours: 100% of the full package price

4. The Company requires advice on expected catering numbers 2 weeks prior to the event. Final numbers are required 48 hours before the event. These are the minimum numbers that will be charged on the Customers' account.
5. The Customer shall be responsible for any damage caused to the Company, or furnishings, utensils or equipment therein by the willful act or or default of the Customer or guests of the Customer and shall pay to the Company on demand the amount required to make good or remedy such damage.
6. The lead name/organiser shall be responsible for the orderly conduct of guests and shall ensure they have regard to any regulations imposed by any competent authority and that nothing will be done which will constitute a breach of the law. In particular, the Customer shall ensure that there is no illegal gaming, betting or streaming of TV pictures.
7. The Company reserves the right to cancel any bookings forthwith and without any liability on its part in the event of any damage or destruction of the Companies buildings or equipment by fire or any other cause, any shortages of labour or food supplies, strikes, lock outs or industrial unrest, or any cause beyond the control of the Company which shall prevent it performing its obligations in connection with any booking.
8. The Company reserves the right to object to the employment of any unsuitable outside agent by the Customer and will, without obligation be pleased to give customers and guests the benefit of their advice or recommendations in this connection.
9. The Company accepts no responsibility for equipment used or supplied by the Customer. The Company advises the Customer that if equipment is of sufficient value the Customer should take out suitable insurance.
10. Should the Customer make significant changes to the programme or the expected numbers of guests, the Company reserves the right to amend rate and/or facilities offered.