



York

RACECOURSE

‘Ebor Festival Shared Box Package’

Saturday 22nd August 2026 | Knavesmire Boxes

£ 495.00 per person inc VAT

Situated in our newly refurbished Knavesmire Stand, the Shared Box package offers an unrivalled setting with spectacular views of the final furlong and the winning post — the perfect spot to watch all the action unfold.

Enjoy inclusive drinks and our Festival Buffet, a mini adaptation to the Ebor and Voltigeur Restaurant buffets.

Package Includes:

- 🐎 Private or Shared* tables for between 2 and 10 guests
- 🐎 Excellent views of the home straight and winning post with access to a track facing balcony to view the racing
- 🐎 Full County Stand access – one entrance badge per person
 - 🐎 Race card per guest
 - 🐎 Car park pass per two guests
 - 🐎 Glass of chilled Champagne on arrival
 - 🐎 Three course Festival buffet lunch
 - 🐎 Luxury afternoon tea
- 🐎 Limited selection of Fine Wines, Bottled Beers, Cider, Spirits and soft drinks**
- 🐎 White linen tablecloths, napkins & a Living table centrepieces

*For bookings of 2-4 guests, there is the option of either an individual table or a shared table. Individual tables are limited and allocated on a first booked, first paid basis and are subject to availability.

**Please note due to the nature of this box we are unable to serve draft beer & lager, we are only able to offer bottled beer.

The important info ;

- Limited Bar
- Call our hospitality team to book on 01904 638971
- Bar will close 30 minutes after the start of the last race
- Full race day terms and conditions apply – issued upon booking
- Limited spaces available
- The box would be a shared space with other guests in our private boxes

FESTIVAL BUFFET

SET MENU

This is a mini adaptation of our Voltigeur and Ebor restaurant buffets.
A selection of hot and cold items presented on a self-help table

UNDER STARTERS ORDERS

Warm bread rolls, flavoured whipped butters, balsamic vinegar, flavoured oils
Dishes denoted as "suggested" can be amended for an alternative at the time of booking

Caprese salad: heritage tomatoes, burrata, basil & pine nuts (v)

HOME STRETCH | FESTIVAL BUFFET

SEAFOOD BUFFET

Lemon and dill poached salmon (mwod, mwog)

Potted crab

Sushi selection (mwog)

Colchester rock oysters (mwod, mwog)

Smoked Salmon (mwod, mwog)

Harissa roasted king prawns (mwod, mwog)

Salad prawns (mwod, mwog)

Smoked herring

Gravlax (mwog, mwod)

ANTI PASTI TABLE

Roasted and chargrilled artichoke hearts (v, vgn, mwod, mwog)

Stuffed peppers (v, mwog)

Grilled aubergines (v, vgn, mwod, mwog)

Balsamic onions (v, vgn, mwod, mwog)

Beetroot houmous (v, vgn, mwod, mwog)

Red pepper houmous (v, vgn, mwod, mwog)

CARVED MEAT BOARD

Ridings Reserve Yorkshire roast sirloin (mwod, mwog)

Maple glazed bacon loin (mwog, mwod)

Sage and onion stuffing (mwod)

Yorkshire puddings (mwog*)

Jug of gravy (mwod, mwog)

VEGETABLES

Yorkshire honey and thyme roasted vegetables (v, mwog, mwod)

Beef dripping roast potatoes (mwod, mwog)

Buttered new potatoes (v, vgn, mwod, mwog)

Panache green vegetables (v, vgn, mwog, mwod)

Cauliflower cheese (v, mwog)

SALADS

Coronation cauliflower, crispy chickpeas salad (v, vgn, mwod, mwog)

Traditional coleslaw (v, vgn, mwod, mwog)

House Salad (v, vgn, mwod, mwog)

Potato salad, peas, pickled shallots, lemon (v, vgn, mwod, mwog)

Roasted beetroot, squash, courgette and couscous (v, vgn, mwod)

TO FINISH

Mini lemon posset, passion fruit gel, strawberry cream (v, mwog)

Hickory smoked s'more: gram cracker tart filled with smoked chocolate ganache topped with French meringue (v)