





FINALS DAY HOSPITALITY SEASON 7 * GOOD FRIDAY * 10 APRIL 2020



BE PART OF THE ACTION!



JOIN US TO WATCH THE ALL-STARS GALLOP FOR GLORY TO BE THE ALL-WEATHER CHAMPIONS 2020!

Good Friday is now a firm favourite in the British Racing calendar with the celebrated All Weather Championships Finals Day so why not enjoy it in style with friends and family? The ongoing success of the day complete with sell-out crowds – is an established fixture here at Lingfield Park and we are proud to host this special day on April 10, 2020.

Celebrate the stars at the richest All-Weather raceday in Europe with £1 million prize-money up for grabs. Season 7's qualifying races have been running at Lingfield Park, Kempton, Southwell, Wolverhampton, Chelmsford City, Newcastle, Cagnes-sur-Mer, Dundalk and Deauville since 22 October 2019 for the best All-Weather horses to bid for their place on Finals Day.

Join us for exclusive hospitality from £85 or standard admission from only £27 when booked in advance.

For more information on the sporting hospitality event of the year, please visit; lingfieldpark.co.uk







BANK HOLIDAY BANQUET



Book a table in our shared hospitality suite or the Cyprium Restaurant to guarantee a great atmosphere throughout the afternoon and a seat to return to in-between the racing action.

- Hospitality admission ticket
- Three-course buffet
- Commemorative raceday programme
- · Convenient betting facilities
- Televised action of the races

ONLY \$85 CHILDREN (5 - 17 YEARS) \$35



Menu

Basket of Freshly Baked Bread Best of British Ploughman's Choice of Sliced Cold Meats

Cheese & Pickles

Traditional Coronation Chicken

Chicken in Spiced Mayonnaise & Sultanas

Scottish Oak Smoked Salmon

Fennel & Celeriac Remoulade

Salad & Dressing Station

Chargrilled Chicken Breast

Caramelised Shallots & White Wine Sauce

Sussex Breaded Pan-Fried Pork Cutlet

Wild Mushroom & Cider Sauce

Stuffed Butternut Squash (v)

Creamy Spinach, Sun Blushed Tomato

All the above served with Buttered New Potatoes & Spring Vegetables

Vanilla Bean Cheesecake

Homemade Chocolate Brownie

Bread & Butter Pudding

Custard

Followed by Tea & Coffee

(v) - Vegetarian











CHAMPAGNE AFTERNOON TEA



Add some sparkle to your day with our Champagne Afternoon Tea offering. This option gives you a table throughout the afternoon, so you have a seat to return to in-between the racing action.

- Hospitality admission ticket
- Bottle of Champagne (1 bottle between 2)
- Full Luxury Afternoon Tea

ADULTS £85 CHILDREN (5 - 17 YEARS) £35





Pot of Tea or Coffee

Bottle of Champagne (1 bottle between 2)

Selection of Sandwiches on Wholegrain & White Bread

Honey Roasted Ham & Red Onion Relish Smoked Salmon & Cream Cheese Roast Beef & Mustard Mayonnaise, Rocket Salad Double Egg Mayonnaise & Micro Cress

Selection of English Teatime Mini Cakes

Bakewell Slices Chocolate & Mint Fondant Carrot Cake Chocolate Cherry Profiterole Lemon Drizzle

Freshly Made Fruit Scones

Cornish Clotted Cream & Strawberry Jam













PANORAMIC TRACKSIDE RESTAURANT





With a bird's-eye view of the finishing straight, our Trackside Restaurant is the ultimate way to dine in style at the races. Glass-fronted, you will have an unrivalled view of the racing action from your seat, with your own table throughout the afternoon. With only 200 seats available, this is traditionally our most popular restaurant package with a five-course menu.

Book our exclusive **Silks enhancement** and receive a glass of fizz on arrival whilst guaranteeing you and your guests a window seat. Children will receive a free soft drink.

- Hospitality admission ticket
- Five-course chef served hot menu
- Commemorative raceday programme
- · Convenient betting facilities
- Televised action of the races



To Start

Spring Vegetables & Red Lentil Broth (v)

Coriander Cream

 $Cornish\,Crab\,\&\,Cray fish\,Tails\,Roulade$

Micro Herb, Crème Fraiche

Apple & Calvados Paté

Micro Salad & Celeriac Remoulade

Tomato & Mozzarella with Balsamic Caviar (v)

Micro Red Basil



To Follow

Lemon Sorbet

Chef-served

Slow Roasted Striploin of English Beef

 $Home made\ Yorkshire\ Pudding,\ Gravy$

Rosemary & Garlic Marinated Leg of Lamb

Mint Sauce, Gravy

Butter-basted Golden Sussex Turkey

Cranberry Stuffing, Gravy

Pan Fried Fillet of Sea Bass

Chargrilled Polenta, Braised Baby Fennel & Tomato Butter Sauce

Woodland Mushroom Wellington (v)

Grilled English Asparagus



To Finish

Dark Chocolate & Orange Ingot

Fruit Coulis & Crème Chantilly

Orange & Almond, Polenta Sponge

Custard

Baked Strawberry Cheesecake

Fruit Coulis

Cherry Velvet Wave

Glazed Cherry

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Chocolate Truffles

(v) - Vegetarian

ADULTS £150 / £175 FOR SILKS CHILDREN (5-17 YEARS) £95



PRIVATE HOSPITALITY SUITES



GRANDSTAND, MARRIOTT & LOWER ECLIPSE SUITES

Our Grandstand and Marriott suites overlook the track and each have a balcony with panoramic views of the finishing straight, so you'll never miss any action. Our Lower Eclipse suites have a private shared patio and direct access onto the lawn.

- Hospitality admission ticket
- Dedicated host
- Finger buffet or three-course menu
- Private bar
- Commemorative raceday programme
- Convenient betting facilities
- Televised action of the races

FROM £125 +VAT





Finger Buffet Menu

Served Cold

Selection of Freshly Cut Wraps

Scottish Oak Smoked Salmon Mousse

Crisp Sourdough Bread

Mini Herb Rolled Chicken Caesar Salad

Vegetable Crudité Platter

Hummus

Served Hot

Lemon & Coriander Marinated Chicken Kebab

Garlic Mayonnaise

Lamb & Mint Kofta

Pomegranate Yoghurt

Breaded Salmon with Hand Cut Chips

Tartar Sauce

Mini Chocolate Brownie Macaroon Selection

Best of Surrey & Sussex Cheeseboard

Savoury Biscuits & Chutney

Followed by Tea & Coffee

Three-Course Formal Menu

Glazed Confit Duck Leg, Chilli, Orange Zest

Micro Salad, Red Onion Compote

Salmon Graylax with Pickled Beetroot & Dill

Charcoal Crisp Bread, Micro Herbs Salad, Lemon Mayonnaise

Pea & Mint Soup (v)

Herb Crème Fraiche

Rump of English Lamb (Cooked Pink)

Red Wine & Redcurrent Jus, Dauphinoise Potato & Spring Vegetables

Pan Fried Fillet of Sea Trout

Warm Niçoise Salad, Lemon Chervil Butter Sauce

Butternut Squash Risotto (V)

Mediterranean Vegetables, Herb Dressing

Raspberry Mousse with Pimm's

Seasonal Fruit

Chocolate Orange Cheesecake

Raspberry Coulis

English Apple & Gooseberry Crumble

Clotted Cream & Fruit Garnish

Followed by Tea & Coffee











WE CAN HELP TAKE CARE OF THOSE LITTLE EXTRAS



OUR ALL-INCLUSIVE DRINKS PACKAGES AND A CHAMPAGNE RECEPTION ARE PERFECT FOR MAKING THE MOST OF YOUR RACEDAY.

All-Inclusive Drinks Packages

Bronze

Premium beers, wines & soft drinks

£35pp



Silver

Premium beers, wines, spirits & soft drinks

£45pp



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Premium beers, premium wines, premium spirits & soft drinks

£55pp



Platinum

Pommery Brut Royal Champagne, premium beers, premium wines, premium spirits & soft drinks

£75pp

Optional Extras

Pimm's Reception

€6 (per glass)

Champagne Reception

£8 (per glass)



Lingfield Park Mini-Cream Tea

Fruit & plain scones, clotted cream & jam, tea & coffee

£7



$English\,Cheese board\,Selection$

Cropwell Bishop Stilton, Somerset Brie, Farmhouse Mature Cheddar, walnuts, dried apricots & chutneys

£10

...or served on a platter for 10 or more people

£80 (per platter)



Celebration Cake

Fresh fruit and cream vanilla sponge or Belgian chocolate ganache & chocolate sponge. (Either cakes can be iced with your message)

From £50

All drinks package prices are per person.

Only available in private hospitality suites. Prices exclude VAT.









A 5 minute walk from Lingfield train station 45 minutes on a direct train from London Victoria 15 minutes from J6/M25 or J10/M23 10 miles from Gatwick Airport

Lingfield Park Resort, Racecourse Road, Lingfield, Surrey, RH7 6PQ

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FOLLOW THE ROAD TO THE ALL-WEATHER CHAMPIONSHIPS FINALS DAY

GOOD FRIDAY, 10 APRIL 2020

