



MUSSELBURGH RACECOURSE

SINCE 1816

*The most sought-after experience at our biggest event of the year returns
to our award-winning racecourse in 2025.*

LADIES DAY

FRIDAY 8th AUGUST 2025



OUR LUXURY VIP MARQUEE

Enjoy our beautifully decorated, hand crafted elegant sailcloth marquee. Located next to all the action at the winning post, on the inside of the track. This location has a superb vantage point to get up close to the magnificent athletes.

This unique dining experience will set the scene for an outstanding raceday and is one of our most sought-after positions on Ladies Day.

Arrive to a private Pommery Champagne reception, indulge in a sumptuous lunch from our Chef's Table and enjoy a delicious desserts. Socialise on the exclusive lawn and watch every race from the comfort of this luxury VIP marquee. You'll also get the chance to dance the day away to our live band!

This experience combines a private indoor table with flexible unreserved outdoor lawn seating to overlook the panorama and pageantry of Ladies Day!

WHAT'S INCLUDED

- VIP hospitality badge offering exclusive access to the elegant VIP marquee
- Dedicated private table for the day
- Access across the track to all public areas of the racecourse via private track crossing
- Pommery Champagne reception
- A sumptuous buffet and desserts from our Chef stations, which will have a plentiful array of locally sourced and hand-selected dishes to keep you topped up throughout the day
- Table service for your drinks orders
- Complimentary race programme
- Private Tote betting
- Exclusive after party within the marquee, including extended bar hours, live music and dancing for two hours after last race.

Price £316+vat per person. Tables of 10 or shared tables. Flexible payment plans and drinks packages available.



Contact Sarah at hospitality@musselburgh-racecourse.co.uk or call on 0131 665 2859

THE MENU

CHEF'S TABLE GRAZING MENU

Cured Meat Platter

Selection of cured meats
Chicken and leek terrine
Olives and cornichons
Grapes and fig

Fish Platter

Selection of Scottish smoked salmon and gravadlax
Smoked mackerel pate
Prawn cocktail with Bloody Mary aioli, served in little gem cups
Samphire and asparagus salad
Puffed capers and lemon wedges

Mezze Boards

Marinated and baked feta, romesco sauce, fresh peas and broad beans, olive tapenade, gremolata
Fried aubergine, lemon and herb whipped ricotta, hot honey, pomegranate, mint

Finger Food

Grilled chicken, chorizo and Mediterranean vegetable skewers
Pork, apricot and smoked cheddar sausage rolls with pastry lattice
Vegetarian haggis and chestnut sausage rolls
Wild mushroom, tarragon and parmesan puff pastry tarts

Salads & Accompaniments

Baby new potato salad, pickled cucumber, radish, piccalilli mayonnaise
Heirloom tomato, nectarine and mozzarella salad with fresh basil and balsamic dressing
Selection of artisan breads, Scottish oatcakes and crackers with extra virgin olive oil and balsamic vinegar

AFTERNOON TEA DESSERT STATION

Mini fruit scones with clotted cream, seasonal jam and lemon curd
Mini cheese and mustard scones with seasonal chutney and salted butter
Strawberry and basil trifle
Blackcurrant and white chocolate gateaux opera
Raspberry, whisky and crème fraîche tart
Milk chocolate, cherry and thyme delice

CHEESE STATION

Selection of Scottish Cheeses
Scottish oatcakes and crackers
Seasonal chutneys and membrillo
Red grapes