HOSPITALITY 2025

T'is the season for the

CORAL

WELSH

GRAND NATIONAL

WELCOME

TO THE CORAL WELSH GRAND NATIONAL

Now in it's 76th year at Chepstow, The Coral Welsh Grand National is the true test of equine stamina and grit. Immortalising the winner in Welsh racing history.

This is the perfect day to witness high quality sport with friends and family after the festivities of the previous days and we look forward to welcoming you to 2025's edition.

HISTORY OF THE RACE

The Coral Welsh Grand National, a cornerstone of British horse racing since its inception in 1895, holds a rich legacy. Originally hosted at Ely Racecourse in Cardiff, the event found its enduring home at Chepstow in 1949, where it continues to flourish. This year marks the 76th anniversary of its Chepstow debut - an occasion well worth celebrating!

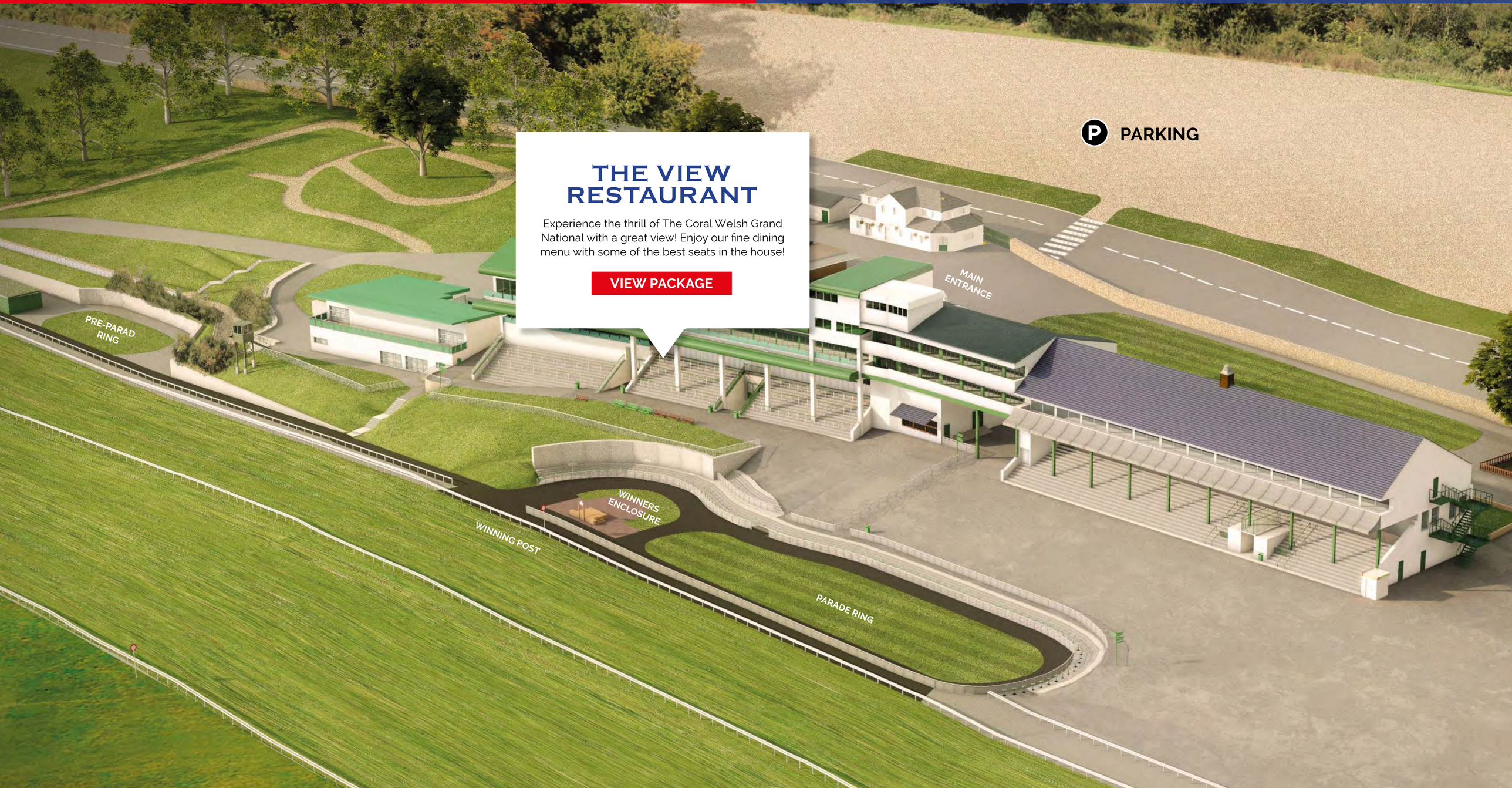
Traditionally run during the festive season, the race spans over three miles and five furlongs, testing stamina and grit. Known for its challenging heavy ground, it attracts top contenders, often serving as a stepping stone to the Grand National at Aintree.

Legendary winners include Carvill's Hill and Bonanza Boy. Sponsored by Coral since 1973, it remains a beloved event in the national hunt racing calendar.

ENJOY HOSPITALITY AT CHEPSTOW RACECOURSE

Hospitality at the Coral Welsh Grand National offers an unforgettable way to enjoy one of Wales' most iconic sporting events. From prime views of the racecourse to gourmet dining, guests are treated to a day of luxury, comfort, and thrilling racing action.

Whether entertaining clients, celebrating with friends, or simply indulging in the excitement of the race day, our hospitality packages provide a fantastic experience, complete premium food and drink and attentive service to make your day truly special.



THE VIEW RESTAURANT

Experience the thrill of The Coral Welsh Grand National with a great view! Enjoy our fine dining menu with some of the best seats in the house!

VIEW PACKAGE

THE VIEW RESTAURANT

Indulge in dining with a great view of the action! You'll have a private table for the entire fixture with a host for the day, along with access to all public areas so you can go and soak up the atmosphere!

You will also experience a delicious menu designed by our award-winning chefs along with convenient betting, bar and a complimentary raceday programme.

THE PACKAGE INCLUDES

- Private table in our panoramic restaurant
- Welcome drink on arrival
- Three-course menu
- Access to all public areas
- Table service throughout the day
- Convenient Tote betting facilities
- Admission ticket & complimentary racecard
- Tipster ahead of racing
- Host for the day

PRICE

£239PP

CLICK TO BOOK

MENU

ARRIVAL BRUNCH SNACK

Sourdough toast, sausage meat and poached egg, drizzled with hollandaise and a bacon shard. Vegetarian dish is served with Glamorgan sausage and vegetarian bacon

Warm artisan bread selection with whipped rosemary butter

TO START

Goats cheese tart, pickled candied beetroot, beetroot puree, beetroot waffle, frisee salad, herb oil (v)

Vegetable broth with Glamorgan sausage, and a Welsh rarebit croute (v)

Slow cooked gammon and wholegrain mustard terrine, black pudding crumbed quail egg, traditional piccalilli

Welsh whisky cured salmon, gingerbread crumb, marinaded cucumber, micro green salad, herb emulsion

FOR MAIN

Duo of lamb -Lamb shoulder bon bon, medium rare rump of lamb, heritage carrots, roasted hispi cabbage, carrot gel, fondant potato, lamb jus

Pan roasted chicken supreme, wild mushrooms, peas, pancetta, broad beans, butter mashed potatoes, white wine cream sauce

Coal roasted baby leek tart, walnut and sage tarator, date brown butter dressing, savory granola

Monkfish, prawn and Sea trout poached in a seaweed broth, mixed seasonal vegetables, sweet sticky rice

TO FINISH

Citrus posset topped with a sable biscuit and winter spiced forest fruits

Chocolate truffle brownie torte, praline

Chantilly cream, caramel sauce

Poached pear tatin, served with a pistachio ice cream

CHEESE COURSE

Whipped perl las and perl wen cheese's, served with celery and crisp bread's

PRIVATE HOSPITALITY BOXES

Situated within the final furlong, you can enjoy a festive three-course meal with a great trackside view!

VIEW PACKAGE

PRIVATE HOSPITALITY BOXES

Fancy something a little more intimate with your family and friends? Then our private boxes are perfect for you to escape the crowds but still enjoy the atmosphere with unrivalled views of the racing and a private bar & member of staff. There are also convinient betting facilities and a complimentary raceday programme.

THE PACKAGE INCLUDES

- Private box with balcony overlooking the track and Parade Ring
- Delicious buffet menu
- Private bar
- Host throughout the day
- Convenient Tote betting facilities
- Access to all public areas
- Complimentary racecards

PRICE

£265PP

CLICK TO BOOK

MENU

ARRIVAL

Freshly baked muffins

Savoury muffins with mature Welsh Cheddar, bacon bits and crispy onions or with mature Welsh Cheddar, leek and crispy onions (v)

MAIN

Medium rare roast sirloin of beef, fondant potato, Heritage carrots, roasted tender stem broccoli and red wine jus

Welsh sea trout with herb crumb, fondant potato, Heritage carrots, roasted tender stem broccoli and white wine cream sauce

Coal roasted baby leek tart, walnut and sage tarator, date brown butter dressing, savoury granola (v)

DESSERT

Chocolate truffle brownie torte, praline Chantilly cream, winter spiced forest fruits

SAVOURY AFTERNOON PLATTER

Pea and feta quiche, sliced Chorizo, Welsh Cheddar, blazed peppers, herb marinaded chicken skewers with chimichurri, marinated olives, artisan breads, whipped rosemary butter