

THE GREAT  
**BRITISH  
GARDEN  
PARTY**

BY THE JOCKEY CLUB

PARTY PACK  
**PRINT TO ENJOY**

YOUR TICKET

THE GREAT  
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GARDEN  
PARTY**

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**THE GARDEN ENCLOSURE  
WATCH LIVE ON ITV  
DATE:**

**FIRST RACE:**

**LAST RACE:**

GET INVOLVED...



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**THE JOCKEY CLUB**  
FOR THE THRILL OF IT SINCE 1750





## DRINKS RECIPES

### THE DERBY SPRITZ

The Derby Spritz is a refreshing summer cocktail!

It's the perfect pairing for an afternoon of sunshine, relaxing with friends and family and watching the world class racing on the telly!

**You will need:**

- 50ml pink gin
- 50ml lemonade
- 25ml Prosecco
- Handful of strawberries cut into halves
- Fresh lemon juice
- Large ice cubes

**How to make it:**

1. Fill a large glass with ice
2. Add the gin and lemonade
3. Top up with Prosecco and a tiny splash of lemon juice
4. Garnish with strawberries
5. Enjoy!

### HOMEMADE LEMONADE

You can't beat the refreshing taste of homemade lemonade on a warm British summer afternoon.

**You will need:**

- 6 unwaxed lemons, washed, plus extra slices to serve (optional)
- 50ml lemonade
- 125g granulated sugar
- 1ltr soda or sparkling water, chilled
- Ice cubes

**How to make it:**

1. Remove the zest of the lemons with a peeler, avoiding the white pith, then juice the lemons. Place the zest in a medium saucepan with the sugar and 400ml water
2. Place on a low heat and bring to the boil slowly, stirring to dissolve the sugar. Once the syrup is boiling, add the lemon juice and immediately remove from the heat. Leave until completely cool, then strain into a bottle or clean jug and chill until needed.
3. To serve, mix with chilled soda or sparkling water and serve over ice with extra lemon slices, if you fancy.
4. Enjoy!

Please drink responsibly.



## FOOD RECIPES

The Jockey Club's Director of Culinary, Frazer Wilson, has shared his Great British Picnic favourites for you to make at home - great for the whole family to tuck into!

### GIN STRAWBERRIES & CUSTARD CREAMS

Makes 8

#### For the gin strawberries

- 300g of strawberries
- 100g of sugar
- 500ml of gin

#### For the custard biscuits:

- 5oz/150g plain flour
- 2oz/60g Bird's Custard Powder
- 5oz/150g good quality butter at room temperature
- 2oz/60g icing sugar
- $\frac{1}{4}$  tsp baking powder

#### Method:

Cut the strawberries into quarters. Place in a jar with the sugar and gin, close the lid and give it a good shake to start dissolving the sugar. If you have time, leave to soften for 2-3 days, shaking each day.

Strain the strawberries from the gin, and then you can start making the biscuits.

#### To make the custard biscuits:

Sift the flour, custard powder and baking powder into a bowl and set aside.

Cream the butter and sugar for about 3 minutes, add the sifted flour, custard and baking powder mix well.

Form into round balls, about the size of a walnut. Place on a lined baking tray, leaving room to expand. Press into the top of each with a fork.

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**Top Tip - To get an even size, Roll into a long sausage shape and cut into 16 discs, then form into round balls.**

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Pre-heat your oven to 180 degrees electric / gas mark 4 and bake on the middle shelf for 15 minutes, until the bases just begin to slightly golden brown. Remove from oven and allow to cool completely on cooling rack.

#### To make the cream fillings:

Whip 200ml of whipping cream with vanilla to taste until soft peaks form.

Lightly mash the strawberries saved from the gin, with the back of a spoon, leaving small pieces of strawberries.

Now build your Strawberry Custard Creams and pour yourself a Strawberry Gin Cocktail.

**Enjoy!**



## FOOD RECIPES

### ALL IN BRUNCH SAUSAGE ROLL

Serves 4

#### You will need:

- 1 pack 450g butter puff pastry
- 400g sausage meat
- 50g Sunblush tomatoes
- 1 medium red onion
- 2 medium slices Black pudding
- 4 slices Streaky Bacon
- 100g cheddar cheese
- Salt
- Cracked black pepper
- 1 egg yolk for glazing pastry

#### Method:

Preheat oven to 375F/ 190C

Roll out puff pastry to the size of an A4 piece of paper (30cm x 20cm approx.).

Mix all the remaining ingredients together, except the egg and cheese.

Shape the sausage meat mixture to fit along the edge of the longest side, leaving a well down the centre.

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**Top Tip - Slice the cheese into pencil type sticks and lay down a well in the centre of the sausage meat.**

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Seal the sausage meat round the cheese for that gooey, melted cheese centre, straight out of the oven.

Moisten the edges of the pastry on the opposite side. Then roll the pastry towards the opposite edge. Lightly score a decorative pattern on the top of the pastry and brush over the pastry with the egg yolk. This will give the pastry a golden shine once cooked. Place on a baking tray.

Place in the oven for 375F, 190C, gas mark 5 for 40 minutes or until golden brown.

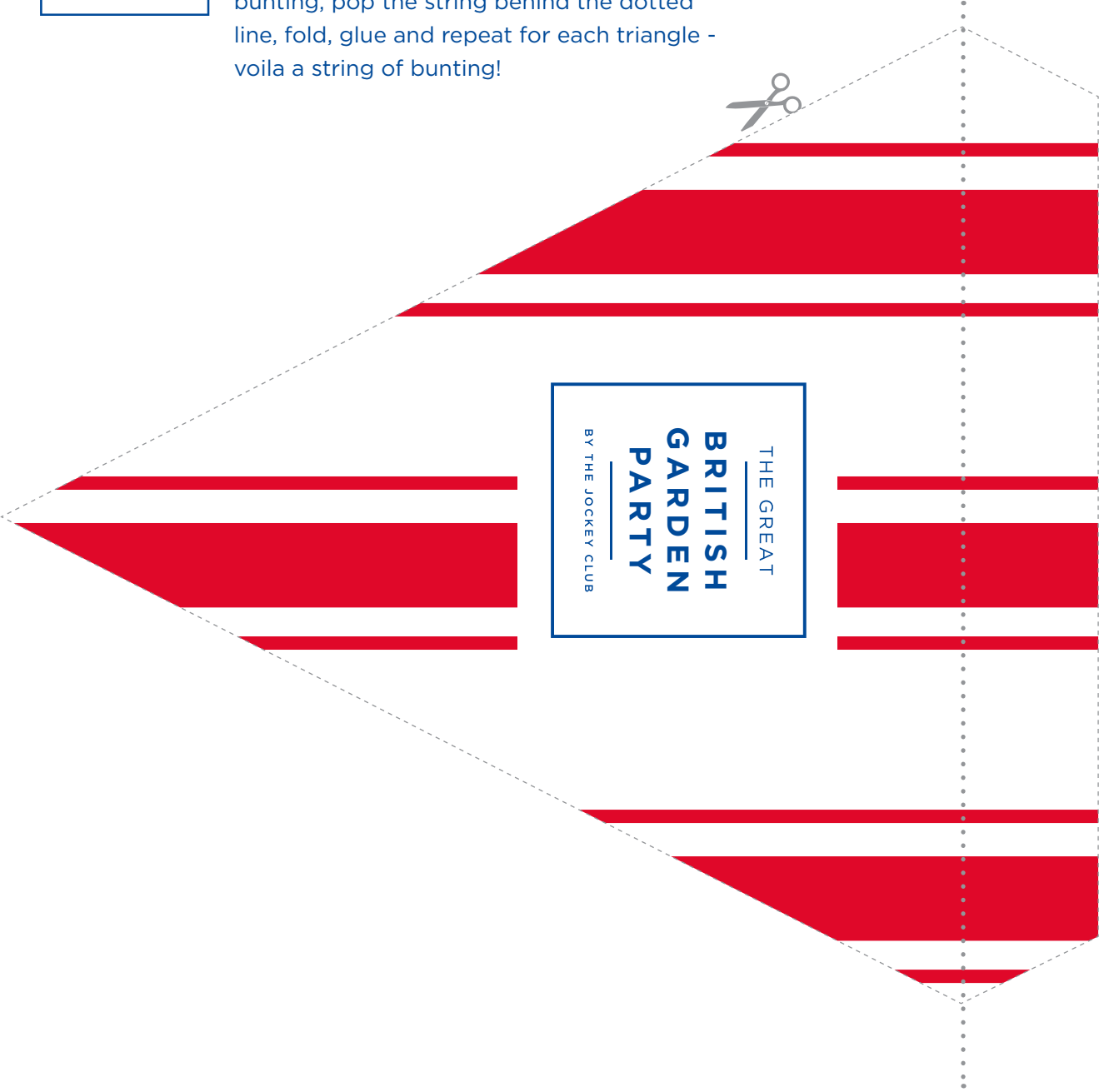
Remove from the oven and leave to cool.

**Enjoy!**

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# Time to decorate!

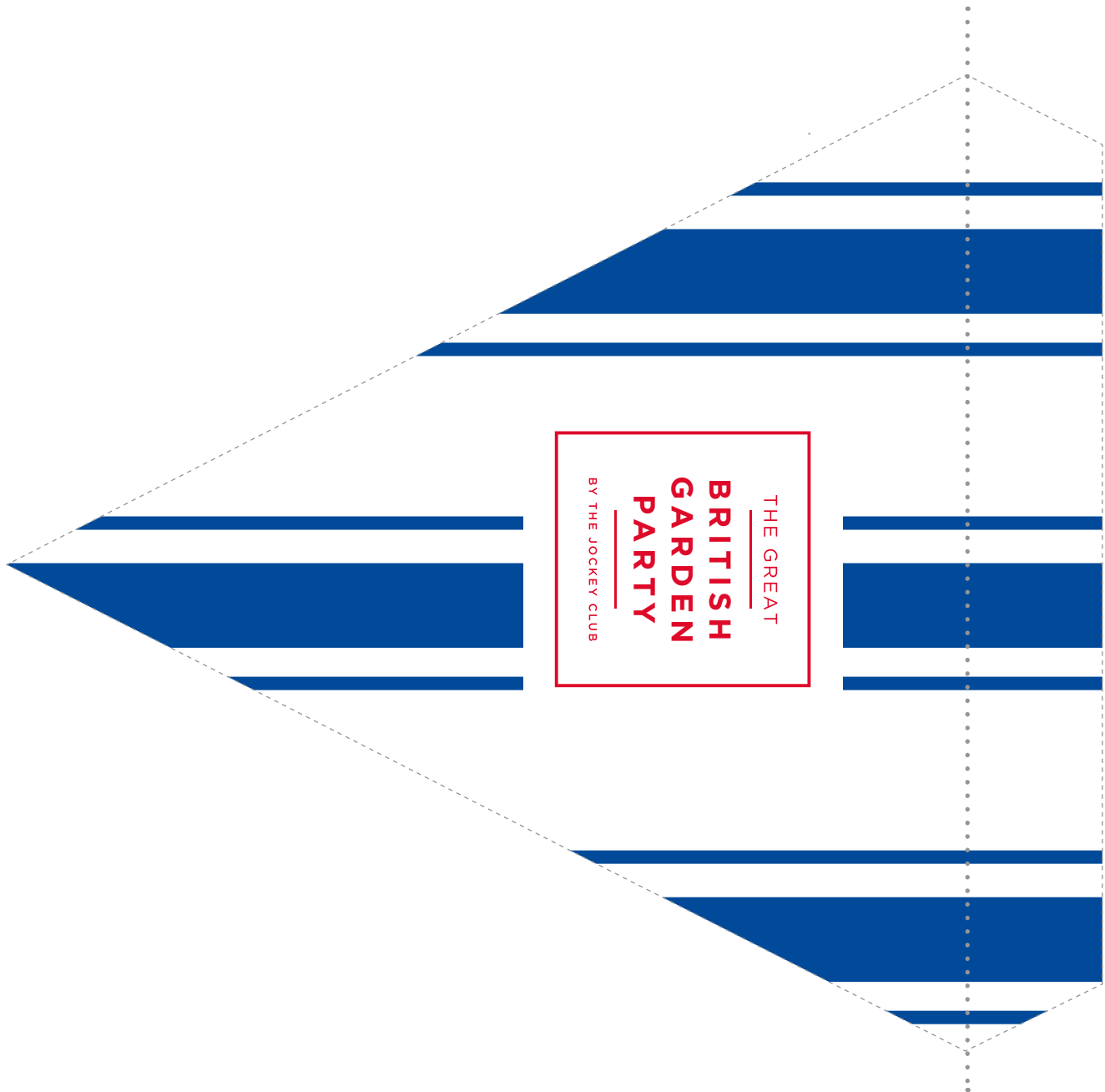
You'll need a long piece of string or ribbon and some glue. Print out a few copies of the bunting, pop the string behind the dotted line, fold, glue and repeat for each triangle - voila a string of bunting!





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# Selfie time!

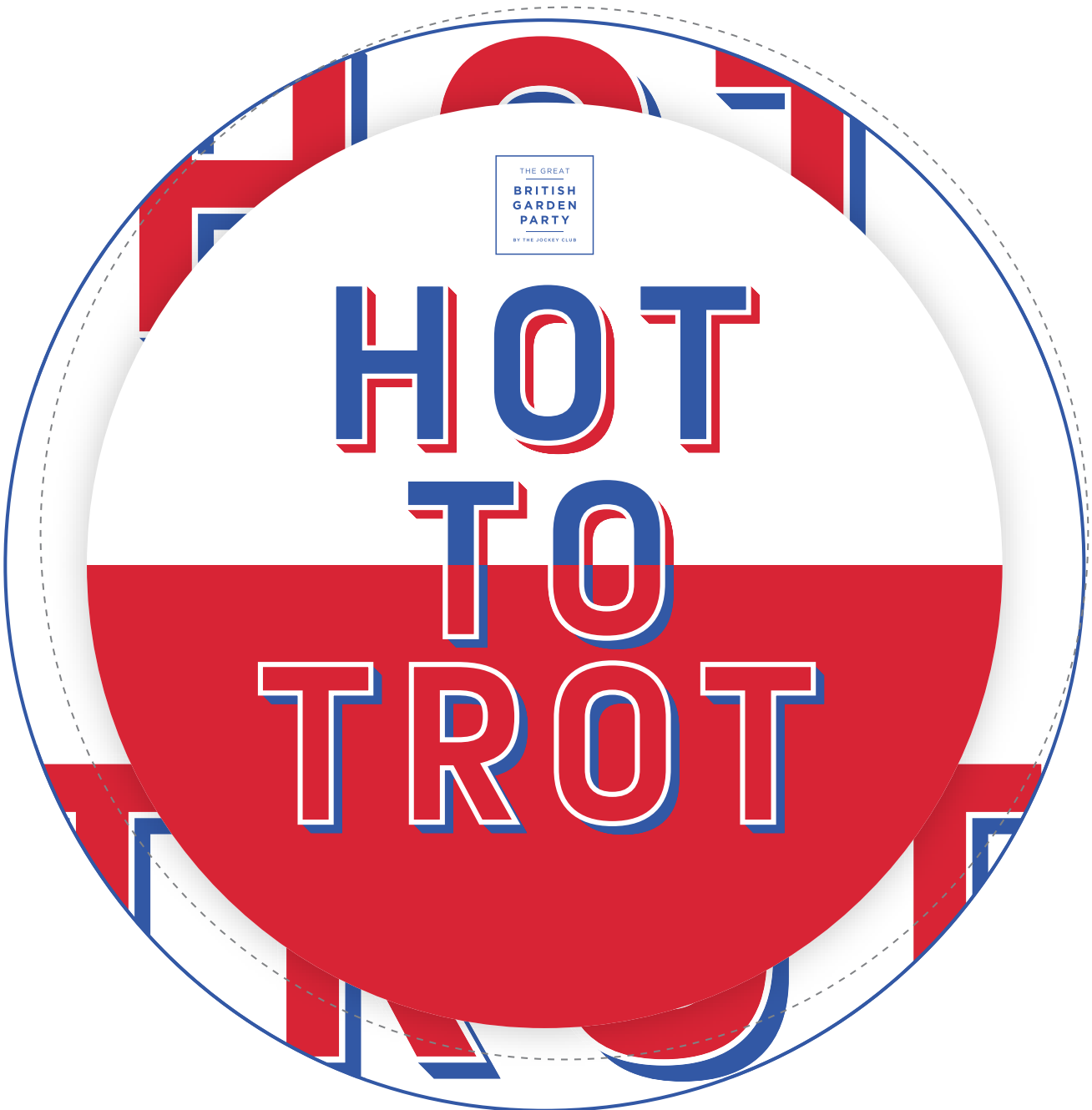
For these you'll need some kebab skewers or straws to stick your props to. Don't forget to send us your pictures!



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**BEST  
TURNED  
OUT**

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# FOOD

## MENU

THE GREAT  
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SPIFFING  
**SANDWICHES**  
SPIFFING

# DRINKS

## MENU

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WET YOUR  
**WHISTLE**  
WET YOUR



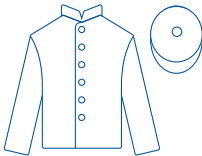
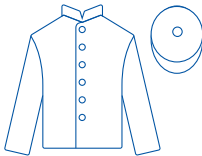
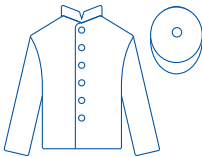
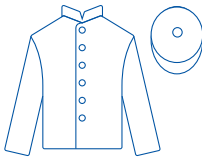
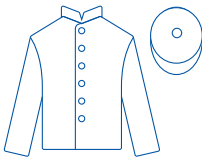
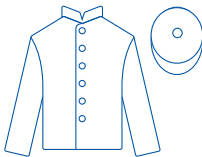
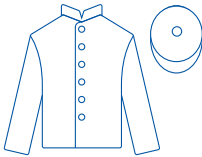
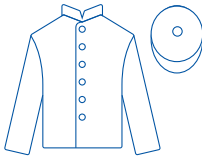
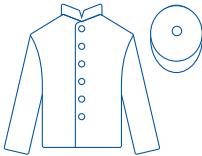
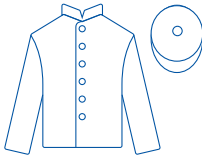
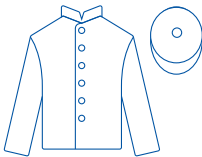
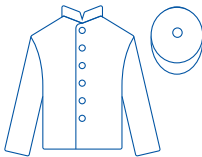
# BINGO!

Who will be the first in your Garden Party team to shout Bingo? **Tune into ITV to make sure you don't miss a point!**

Winner trained by John Gosden	Frankie's flying dismount	Oisin Murphy rides a winner	Aiden O'Brien trained winner
Jockey poses for a photo	Horse withdrawn at the start	Share a photo of your day tagging the racecourse	Backed a horse each way
Had a winner at the odds of 10-1 or more	Entered 5 predictions on The Jockey Club App	Stable lad/lass gives their horse a kiss	Jockey punches the air
Won the sweepstake	Owner cries with joy	A grey horse in the race	Spot a trophy on camera

# SWEEPSTAKE

Choose your sweepstake race and use these cards to pick your horses out at random.  
Print the page, write down the names, colour in the silks, cut up the cards, fold, pop them  
all in a bowl and give it a shake - good luck!

 <p>Horse: Jockey: Trainer:</p>	 <p>Horse: Jockey: Trainer:</p>
 <p>Horse: Jockey: Trainer:</p>	 <p>Horse: Jockey: Trainer:</p>
 <p>Horse: Jockey: Trainer:</p>	 <p>Horse: Jockey: Trainer:</p>
 <p>Horse: Jockey: Trainer:</p>	 <p>Horse: Jockey: Trainer:</p>
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