



EVENTCATERERS

Est. 1896

PONTEFRACT RACECOURSE

2019 LADIES' DAY PACKAGES



MARQUEE PACKAGE

Canapés, a plated starter, carvery main course, dessert table, half a bottle of wine

Light afternoon tea and staff

Marquee with boarded floor | Table decorations and black chair covers

SAMPLE MENU

Bucks fizz on arrival

Canapés

Tortilla chips DF|GF | Salted peanuts DF|GF | Herb marinated olives DF|GF

Smoked salmon parfait on rosemary toast DF*|GF* | Houmous, chilli and coriander pin wheels DF|GF

Canapé cups

Smoked chicken Caesar salad DF*|GF* | Tuna Niçoise DF*|GF*

Cream cheese and sun blushed tomatoes with pesto DF*|GF

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Starter

Ham hock and smoked chicken terrine, homemade piccalilli and focaccia crisp
(alternative vegetarian starter available on request)

Served with a platter of bloomer bread, oils and balsamic dressing

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Main course

Hot carvery selection served from the buffet:

Roast sirloin of beef

Roast turkey with seasoning and cranberry sauce

Oven baked salmon with new potatoes, baby leaf salad, avocado and tomato salsa DF|GF

Roast potatoes

Cauliflower cheese

Petit pois

Buttered new potatoes

Braised red cabbage

Whole baby carrots

Vegetarian dish of the day – on request

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Sample dessert menu - selection from the buffet table

Bitter chocolate and malt tart
with spiced chocolate ganache GF*

Summer pudding, berry coulis and lime crème fraîche

Trifle

Homemade crème brûlée with shortbread biscuit

Profiteroles

Baked white chocolate and raspberry cheesecake with
fresh berry garnish and cream GF

Fresh strawberries and wedges of fruit

Glazed lemon tart and fresh raspberries

All served with dairy cream

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Cheeseboard selection with savoury biscuits, celery and grapes

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Ground coffee or tea and mints served to the table

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Light English afternoon tea

Individual scones, preserves and whipped cream

Selection of Yorkshire cakes to include Chocolate, lemon drizzle and Victoria sponge

Freshly brewed tea