



# PACKAGE MENUS 2021



EVENTCATERERS

## RESTAURANT PACKAGE

### MENU ONE

Spiced tomato soup with basil oil pesto (vg, gf)

Warm roasted butternut squash and gruyère tart  
rocket and toasted pumpkin seed salad

Bleiker's of Yorkshire smoked salmon with prawns  
Marie rose sauce and lemon

Smoked chicken and chorizo salad with bocconcini  
dressed rocket, sun blushed tomatoes, Provençal gel

---

Chicken supreme with Parma ham  
apricot and thyme mousseline, crushed peas, creamed mashed potato, thyme jus (gf)

Smoked goats cheese gateau with roasted Tuscan vegetables  
crushed herb new potatoes, sweet pepper compote (gf)

Traditional roast sirloin of beef (served pink)  
braised beef cheek bonbon, fondant potato, Yorkshire pudding (gf)  
*There is a £6.00 supplement for this dish*

Main courses are served with tender stem broccoli and confit carrot

Roasted salmon and marinated tiger prawn salad  
quinoa, butternut squash and kale, red pepper and pomegranate, Marie rose sauce

---

Warm polenta, almond and lemon cake  
vanilla mascarpone, raspberry gel (v, gf)

Lemon posset pot with rhubarb compote  
shortbread biscuit

Dark chocolate orange torte  
blackberry compote, honeycomb shards and cassis spears (v)

A selection of three local cheeses  
chutney, celery, grapes  
*Sample selection: Hawes Yorkshire cheddar, Wensleydale and Cranberry, Yorkshire blue*

Fresh ground coffee or Yorkshire tea

---

Afternoon cream tea – Available as an upgrade at the time of booking - £5.50 per person  
Sultana scone with strawberry jam and clotted cream (v)

vg = vegan  
v = vegetarian  
gf = gluten free



## RESTAURANT PACKAGE

### MENU TWO

Leek and potato soup, toasted pine nuts (vg, gf)

Pulled ham and baby vegetable terrine  
torched candy apples, oatmeal clusters, sweet pepper coulis

Bleiker's of Yorkshire smoked salmon with prawns  
Marie rose sauce and lemon

Roasted red pepper, heritage tomato and vegan mozzarella caprese salad  
torn rocket, toasted pine nuts and roasted garlic pesto dressing (vg)

---

Corn fed breast of chicken with braised Tuscan tomatoes  
basil infused cannellini beans, kale, demi glaze reduction (gf)

Pearl barley risotto  
roasted butternut squash, asparagus, parmesan and pine nut pesto (v)

Traditional roast sirloin of beef (served pink)  
braised beef cheek bonbon, fondant potato, Yorkshire pudding (gf)  
*There is a £6.00 supplement for this dish*

Main courses are served with tender stem broccoli and confit carrot

#### Seafood deli platter

A selection of fish and seafood; roasted tiger prawns, salmon, peppered flaked mackerel,  
mini prawn cocktail and mixed seafood salad with Marie rose sauce and hot new potatoes

---

#### Glazed lemon tart

raspberry Eton mess, raspberry coulis (v)

Warm double chocolate brownie  
meringue crumb, vanilla pod ice cream, chocolate sauce (v, gf)

Rhubarb and custard bavaois  
granola, apples, vanilla cream (v)

A selection of three local cheeses  
chutney, celery, grapes

Sample selection: Hawes Yorkshire cheddar, Wensleydale and Cranberry, Yorkshire blue

Fresh ground coffee or Yorkshire tea

---

Afternoon cream tea – Available as an upgrade at the time of booking - £5.50 per person  
Sultana scone with strawberry jam and clotted cream (v)



## BOXES PACKAGE

### OPTION ONE – THREE COURSE MEAL

To include a three course meal with coffee, afternoon cream tea and waiting staff

In the lead up to the race meeting you have booked for we will send you the menu for that date so that you can choose one starter, one main course and one dessert for the party. We'll also ask you at that stage about any dietary requirements to be catered for.

---

### OPTION TWO – FORK BUFFET/BOWL FOOD

To include a three course hot fork buffet with coffee, afternoon cream tea and waiting staff

Greek salad

feta, olives, cos lettuce, cherry tomatoes, cucumber (*v*)

---

### ORGANISER TO CHOOSE TWO MAIN DISHES

Slow braised pork and cider casserole  
bramley apples, sage and cream (*gf*)

Indian duo; chicken tikka and chicken pakora

Braised shin of beef

balsamic roasted onions, spinach, beef marrow dumpling, smoked bacon jus

Tender Moroccan lamb tagine

Five bean chilli

jalapeños (*vg, gf*)

Baked goats cheese with ratatouille  
olives, balsamic syrup (*v*)

All served on braised rice

---

### ORGANISER TO CHOOSE ONE DESSERT

Cinder toffee and milk chocolate pot (*v, gf*)

Lemon posset pot with rhubarb compote (*v, gf*)

---

Afternoon cream tea

Sultana scone with strawberry jam and clotted cream (*v*)

vg = vegan  
v = vegetarian  
gf = gluten free

