



ALL INCLUSIVE PACKAGE MENUS 2024



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FOOD ALLERGY OR INTOLERANCE?

At CGC all of dishes are prepared in environments that are not totally free from allergenic ingredients. Our hygiene practices are designed to reduce the risk of contamination and our catering teams receive training to help ensure that these standards are met.

The ingredients in our recipes are subject to change on occasion, as such should you have any concerns about the ingredients in our dishes please do not hesitate to ask a member of our catering team who will be happy to assist you.

All organisers are requested to issue the CGC allergen form to all guests that specify an allergy or intolerance. This should be completed and returned to CGC a minimum of 48 clear working hours ahead of your event.

If you are sensitive to the trace presence of an allergen or allergens, we are unfortunately unable to guarantee that any of our foods are suitable for you.

v	Vegetarian
vg	Vegan
gf	Gluten free
df	Dairy free

OVERVIEW OF PACKAGES

THE GOLD DINING PACKAGE

Day meetings

Coffee and biscuits on arrival
Half an hour Champagne reception with light canapés
Four course meal
Afternoon tea

Evening meetings

Coffee and biscuits on arrival
Half an hour Champagne reception with canapés
Four course meal

THE GOLD BUFFET PACKAGE

Day meetings

Half an hour Champagne reception with light canapés
Special collation buffet with dessert and cheese
Afternoon tea

Evening meetings

Half an hour Champagne reception with canapés
Special collation buffet

THE SILVER DINING PACKAGE

Day meetings

Three course meal
Afternoon tea

Evening meetings

Light canapés
Three course meal

THE SILVER BUFFET PACKAGE

Day and evening meetings

Finger buffet

All of the above packages include for waiting staff to serve the food. Should a pay as you go bar service be required, the additional members of staff would be charged at £111.00 plus VAT per staff member

DRINKS SERVICE

OPTION 1 - ALL INCLUSIVE DRINKS PACKAGES

Available from 2 hours prior to the first race and will close half an hour after the start of the last race

THE PREMIER PACKAGE - £79.60 per person

Selected spirits, selected wines, beers, lagers, ciders and soft drinks

THE STANDARD PACKAGE - £67.00 per person

House wines, beers, lagers, ciders and soft drinks

OPTION 2 - PRE PAID LIMIT

Choose this option if you'd like a pre-paid limit set in advance. Once the limit has been reached and confirmed with the host the bar will revert to a pay as you go service where guests can purchase their own drinks, payment can be made by contactless card. This option requires additional staff members to serve your guests due to cash payment regulations (1 member of staff per 50 guests), charged at £111.00 each plus VAT

OPTION 3 - ACCOUNT BAR

Choose an account bar and we'll stock the bar with our standard range, with or without spirits (your choice). You can also choose to pre-order additional items, just ask us for the full range. Your Box Manager will verify the opening stock with the host at the start of the meeting, at the close of the event remaining stock will be verified again.

An estimated pre-payment of £20 per person plus VAT is required in advance of the race meeting with the actual consumption invoiced in full after the race day

OPTION 4 - PAY AS YOU GO BAR

Choose this option if you'd like guests to purchase their own drinks in the box on the day, payment can be made by contactless card. This option requires additional staff members to serve your guests (1 member of staff per 50 guests), charged at £111.00 each plus VAT

THE GOLD DINING PACKAGE

Please choose a set menu of one starter, one main course and one dessert for your party

Suggested menu

Coffee and biscuits on arrival

CANAPÉS SERVED DURING THE HALF AN HOUR CHAMPAGNE RECEPTION

Canapé mezze board appetizer;

Grissini bread sticks | Kalamata olives (v) | Heritage beetroot hummus (v)
Balsamic vinaigrette (v) | Artisan breads (v)

Smoked salmon and cream cheese blini

Beetroot falafel with pickled banana shallots and chilli jam (vg, gf)

Shredded butter chicken, cucumber cup, candied chilli and coriander cress (gf)

FOUR COURSE MEAL

Freshly prepared salmon rillettes: smoked and poached salmon bound with capers,
crème fraiche and lemon zest served with crostinis

Assorted breads (v)

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Roasted sirloin of beef, proper roasties, proper Yorkies and proper gravy
served with market vegetables and cauliflower cheese

/

Croquembouche, peaches, clotted cream (v)

/

Duo of Yorkshire cheeses with savoury biscuits, chutney, celery and grapes (v)

/

Ground coffee with mints

AFTERNOON TEA

A selection of hand-crafted sandwiches

Homemade warm sausage roll | Mushroom lentil & shallot pie (vg)

Warm scones, preserves and clotted cream (v)

Dark rum tea loaf (v) | Fresh strawberry tarts (v)

Freshly brewed Yorkshire tea

EVENING MEETINGS

If you are joining us for an evening meeting the afternoon tea shown above will be swapped for a larger range of canapés during the half an hour Champagne reception

Canapé mezze board appetizer;

Grissini bread sticks | Kalamata olives (v) | Heritage beetroot hummus (v)
Balsamic vinaigrette (v) | Artisan breads (v)

Smoked salmon and cream cheese blini

Pigs in blankets, sticky glaze

Mini Yorkshire pudding, roast beef, ale chutney

Beetroot falafel with pickled banana shallots and chilli jam (vg, gf)

Sun kissed tomato, bocconcini with a balsamic glaze (v)

THE GOLD DINING PACKAGE

Please choose a set menu of one starter, one main course and one dessert for your party

Menu selector

You may prefer to substitute any of the dishes from the suggested menu above for any one of the following. Please let us know in advance of any dietary requirements within your party so that we can suggest suitable alternatives to your chosen set menu.

STARTERS

Soanes chicken and Foie gras parfit, orange marmalade and toasted pine nuts and truffle

Harrogate Blue & cider rarebit on English muffin served with pickled pink lady apple (v)

Chargrilled butternut squash, golden beetroot, radish salad, lamb's lettuce and mint yoghurt (vg)

Served with sliced harvester batch loaf and butter

MAIN COURSES

Lavender scented Gressingham duck, roasted peach,
grilled sweetheart cabbage with a fondant potato, lemon and thyme jus (gf)

Salmon en croute, baby spinach, warm potato and samphire salad with a prosecco cream

Vegetarian/Vegan dish of the day available by pre-order only

DESSERTS

Seasonal fruit platter with dairy cream (v, gf)

Lemon tart, with fresh raspberries (v)

Chocolate Opera: layers of milk chocolate with very thin sponge,
served with a white chocolate ice cream

THE GOLD BUFFET PACKAGE

Coffee and biscuits on arrival

CANAPÉS SERVED DURING THE HALF AN HOUR CHAMPAGNE RECEPTION

Canapé mezze board appetizer;

Grissini bread sticks | Kalamata olives (v) | Heritage beetroot hummus (v)

Balsamic vinaigrette (v) | Artisan breads (v)

Smoked salmon and cream cheese blini

Beetroot falafel with pickled banana shallots and chilli jam (vg, gf)

Shredded butter chicken, cucumber cup, candied chilli and coriander cress (gf)

SPECIAL COLLATION BUFFET

Freshly prepared salmon rillettes: smoked and poached salmon bound with capers, crème fraiche and lemon zest served with crostinis

Honey glazed gammon ham

Grilled chicken, baby gem, toasted crouton, Caesar dressing and a parmesan crisp

Old English slaw (v)

Soft herb cous cous (vg)

Garden leaves and herbs (vg)

Rigatoni, charred vegetables, pine nuts, pomegranate seeds (v)

Chilled cucumber minted salad

Artisan breads, dressings, and chutneys (v)

HOT SELECTION

Please choose **two** main dishes, **one** vegetarian dish and **three** sides

Roast chicken and woodland mushroom in a creamy sauce

Beef bourguignon with smoked pancetta

Asian Pulled pork won ton, spring onion, soya and honey rice noodles

Grilled Scottish salmon, warm niçoise salad with a soft hens' egg (gf)

VEGETARIAN DISHES

Aubergine, spinach & lentil moussaka,

British Isles tomato and red onion salad served with warm flat bread (vg)

Roasted tomato and mozzarella arancini with pesto, sun dried tomatoes, rocket salad and smoked mayonnaise (v)

SIDE DISHES

Roasted new potatoes (vg) | Spring greens with broccoli (vg)

Savoury rice (vg) | Spiced fruity cous cous (vg)

Selection of assorted breads (v)

DESSERT

Please choose **one** of the following

Croquembouche, peaches, clotted cream (v)

Seasonal fruit platter with dairy cream (v, gf)

Lemon tart, with fresh raspberries (v)

Chocolate Opera: layers of milk chocolate with very thin sponge, served with a white chocolate ice cream

Duo of Yorkshire cheeses with savoury biscuits, chutney, celery and grapes (v)

Ground coffee with mints

THE GOLD BUFFET PACKAGE CONTINUED

AFTERNOON TEA

Selection of hand-crafted sandwiches
Handmade warm sausage roll | Mushroom, lentil & shallot pie (vg)
Warm scones, preserves and clotted cream (v)
Dark rum tea loaf (v) | Fresh strawberry tarts (v)
Freshly brewed Yorkshire tea

EVENING MEETINGS

If you are joining us for an evening meeting the afternoon tea shown above will be swapped for a larger range of canapés during the half an hour Champagne reception

Canapé mezze board appetizer;
Grissini bread sticks | Kalamata olives (v) | Heritage beetroot hummus (v)
Balsamic vinaigrette (v) | Artisan breads (v)
Smoked salmon and cream cheese blini
Pigs in blankets, sticky glaze
Mini Yorkshire pudding, roast beef, ale chutney
Beetroot falafel with pickled banana shallots and chilli jam (vg, gf)
Sun kissed tomato, bocconcini with a balsamic glaze (v)

THE SILVER DINING PACKAGE

Please choose a set menu of one starter, one main course and one dessert for your party

Suggested menu

THREE COURSE MEAL

Cocktail of Atlantic prawns with a seafood sauce (gf)

Assorted breads (v)

/

Soanes of Yorkshire chicken, caramelized orange, soft vegetable herb couscous and sumac dressing

Vegetarian/Vegan dish of the day available by pre-order only

/

Eton Mess, macerated strawberries, vanilla cream, crisp and chewy meringue (gf)

/

Ground coffee with mints

AFTERNOON TEA

Selection of hand-crafted sandwiches

Handmade warm sausage roll | Mushroom, lentil & shallot pie (vg)

Warm scones, preserves and clotted cream (v)

Dark rum tea loaf (v) | Fresh strawberry tarts (v)

Freshly brewed Yorkshire tea

EVENING MEETINGS

If you are joining us for an evening meeting the afternoon tea shown above will be swapped for a selection of canapés to be served on arrival

Canapé mezze board appetizer;

Grissini bread sticks | Kalamata olives (v) | Heritage beetroot hummus (v)

Balsamic vinaigrette (v) | Artisan breads (v)

Smoked salmon and cream cheese blini

Pigs in blankets, sticky glaze

Mini Yorkshire pudding, roast beef, ale chutney

Beetroot falafel with pickled banana shallots and chilli jam (vg, gf)

Sun kissed tomato, bocconcini with a balsamic glaze (v)

THE SILVER DINING PACKAGE

Please choose a set menu of one starter, one main course and one dessert for your party

Menu selector

You may prefer to substitute any of the dishes from the suggested menu above for any one of the following. Please let us know in advance of any dietary requirements within your party so that we can suggest suitable alternatives to your chosen set menu.

STARTERS

Grilled chicken, baby gem, toasted crouton, Caesar dressing and a parmesan crisp

Roast tomato and garlic soup, with Wensleydale cheese and marmite scones (v)

MAIN COURSES

Beef bourguignon with smoked pancetta, roasted shallot pie, coarse grain mustard potatoes, market vegetables and a rich burgundy reduction

Asian Pulled pork won ton, with spring onion,
soya and honey rice noodles

DESSERTS

White chocolate and bourbon vanilla crème brulée served with Anabel strawberries (v)

Lemon meringue pie (v)

Individual cheese taster plate (v)

THE SILVER BUFFET PACKAGE

Canapé mezze board appetizer;

Grissini bread sticks | Kalamata olives (v) | Heritage beetroot hummus (v)

Balsamic vinaigrette (v) | Artisan breads (v)

COLD ITEMS

A sandwich selection on soft white and granary breads for example;

Thinly shaved Yorkshire ham, West Combe Dairy cheddar, vine tomato and rocket

Free range egg mayonnaise with watercress and chive on soft grain (v)

Line caught tuna with spring onions & crème fraiche on granary

Falafel with pickled red slaw and hummus, Khobez (vg)

Chestnut mushroom & chive tartlet (v)

Old English slaw (v)

Garden leaves and herbs (vg)

Rigatoni, charred vegetables, pine nuts, pomegranate seeds (vg)

Dressings and chutneys

HOT ITEMS

English pork & sage rolls with an onion marmalade top

East coast fish goujons with tartare sauce

Roast chicken and garlic skewer

Savoury cheese & spinach muffins (v)

Salt and pepper fries (v)

DESSERT

Duo of taster pots:

Lemon & lime posset with mini biscuit (v, gf) | Chocolate coffee pot, amaretti biscotti (v)

/
Ground coffee with mints