

**Dine & View
Pontefract Racecourse 2024**

Three course meal with tea and coffee

Menu one

Cocktail of Atlantic prawns with a seafood sauce (gf)

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

Served with sliced harvester batch loaf with butter (v)

~~~~~

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

***Vegetarian dish of the day available by pre-order only***

~~~~~

White chocolate and bourbon vanilla crème brulee, Anabel strawberries (v)

~~~~~

Freshly percolated coffee or tea

**Menu two**

Hand crafted warm Salad of Yorkshire ham hock, old fashioned piccalilli & a poached hen's egg (gf)

Sweet potato, spring onion and ginger cakes served with a harissa mayonnaise dip (vg)

*Served with sliced harvester batch loaf with butter (v)*

~~~~~

Roast chicken and woodland mushroom in a creamy sauce

Vegetarian dish of the day available by pre-order only

Lemon tart, with fresh raspberries (v)

~~~~~

Freshly percolated coffee or tea

**Afternoon tea**

Warm scones served with strawberry jam and clotted cream (v)

Dark rum tea loaf

Freshly brewed Yorkshire tea or coffee