




## Dine & View Pontefract Racecourse 2025


### Three course meal with tea and coffee

#### Menu one

Cocktail of Atlantic prawns with a seafood sauce   
Heirloom tomato galette, pickled shallot rings, salted cashew nut butter and basil gel 

*Served with a bread roll and butter* 

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Breast of chicken, roast garlic and olive oil mashed potatoes,  
celeriac puree, chorizo cream  
Roast butternut squash and beetroot Wellington with truffle mash, heritage carrot,  
torched tender stem broccoli, gravy 


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Lemon meringue cheesecake, meringue granules 

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Freshly percolated coffee or tea


#### Menu two


Ham hock terrine, piccalilli, cheese and onion crisp  
Burrata cheese, figs, Yorkshire honey and lemon, ciabatta croutons,  
roasted hazelnuts and chard 

*Served with a bread roll and butter* 

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Braised beef, lyonnaise potatoes, poached orange carrot, horseradish dumpling


Roasted and pickled beets, feta and tomato pesto tart,  
carrot puree and charred tender stem broccoli 

Rhubarb and custard pannacotta, roasted rhubarb,  
gingersnap crumb, orange gel 

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Freshly percolated coffee or tea

#### Afternoon tea

Warm scones served with strawberry jam and whipped cream   
Dark rum tea loaf

Freshly brewed Yorkshire tea or coffee

## FOOD ALLERGY OR INTOLERANCE?

At CGC all of our 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.



**Made Without Gluten**



**Made Without Milk**



**Vegetarian**



**Vegan**