

Pontefract Racecourse **BESPOKE MENUS**

2025



CONTENTS

Drinks packages	Page 1
Canapés	Page 2
Three course meal	Page 3
Finger buffets	Page 4
Hot Fork buffet	Page 5
Cold Fork buffet	Page 6
Children's menu	Page 7
Enhancements	Page 8

HOSPITALITY MENU SELECTORS

We have designed our menus so you can build your own food options for the entire party, then simply add your own staffing and drinks separately.

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

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/£83.60 per person

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

THE STANDARD PACKAGE - £67.00/£70.35 per person

House wines, beers, lagers, ciders and soft drinks

OPTION 2 - 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 3 - 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 £116.50 each plus VAT.

CANAPÉS

£7.35 per person

Sesame crusted tofu. pickled shiitake mushroom,
rainbow vegetable salad and rice wine vinegar  



Salt cod bon bon, charred sweetcorn. pink grapefruit and coriander


Classic oak smoked salmon blini, horseradish lemon, capers, shallots


Slow braised pork cheeks, celeriac puree

Baharat spiced chicken skewer, mint yoghurt and pistachio crumb

Mini Yorkshire pudding, roast beef, ale chutney

Wild mushroom and kale arancini. basil pesto  

Whipped blue cheese, stem ginger and fig mini cone 

Spiced carrot and courgette pakora, harissa mayonnaise and coriander 

If you'd like to order canapés only, without a main meal, an additional charge per person of £7.20 will apply

STARTERS

Please choose one set starter, main course and dessert for your party. Let us know in advance of any dietary requirements so that we can suggest suitable alternatives to your chosen set menu.

Minestrone - Italian "Big Soup" Gruyere cheese savoury buns	£6.95
Savoury sweetcorn custard tart, rhubarb and walnut dressing	£9.70
Burrata cheese, figs, Yorkshire honey and lemon, ciabatta croutons, roasted hazelnuts and chard	£9.70
Farmhouse pate, sticky onion marmalade, thyme crostini	£9.95
Cocktail of Atlantic prawns with a seafood sauce	£11.70
Panko crumbed cod bites, sticky rice, katsu curry sauce	£10.95

Starters are served a bread roll and butter

MAIN COURSES

Salt baked celeriac, caramel roasted onion, King oyster mushroom, braised lentils with red wine dressing and kale crisps	£19.95
Breast of chicken, roast garlic and olive oil mashed potatoes, celeriac puree, chorizo cream	£21.45
Slow cooked loin of pork, buttered leeks, caramelised red onion and apples, apple tree wick cider, roasted potatoes and wholegrain mustard cream sauce	£22.30
Braised salt beef, lyonnaise potatoes, poached orange carrot, horseradish dumpling	£22.60
Seared duck, beetroot, parsnip and carrot fondant, white bean puree, rhubarb and ginger jus	£24.10
North Atlantic cod, nori seaweed, Pak choi, miso caramel, white beans, lemongrass and ginger	£24.15
Roasted sirloin of beef, tender stem broccoli, heritage carrots, red Burgundy jus, roast potato and Yorkshire pudding	£33.55

DESSERTS

Rhubarb and custard pannacotta, roasted rhubarb, gingersnap crumb, orange gel	£8.75
White chocolate, passion fruit and pineapple tart, toasted coconut biscuit, passion fruit gel candied lime	£9.15
Warm sticky toffee pudding, proper toffee sauce and English custard	£9.70
Baked chocolate torte, English cream, orange blossom curls	£9.95
Pears in Red wine, rosemary rice pudding condé, chocolate framboise	£9.95
Blackcurrant delice, Granny Smith apple crisp, cinnamon, date and maple granola, viola flowers	£9.95

CHEESE AND COFFEE

Duo of Yorkshire cheeses with celery, grapes, chutney and cheese biscuits	11.70
Ground coffee or Yorkshire tea	£2.60

FINGER BUFFET

£26.25 per person


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 

Line caught tuna with spring onions & crème fraîche on granary

Falafel with pickled red slaw and hummus, Khobez 

Chopped garden salad, breakfast radish, cucumber, tomatoes,
red onions. tarragon and rapeseed oil dressing 

Caramelised onion and Somerset goats cheese quiche 

Coleslaw 


HOT ITEMS

Pork sausage roll with caramelised apple, rosemary and candied lemon

Buttermilk and polenta fried chicken, jalapeños, maple and mustard mayonnaise

Honey glazed chorizo and Roquito pepper skewers

'Bang Bang' cauliflower bites with tahini 

Sea salted potato wedges, crispy onions and sweet chilli ketchup 

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Ground coffee

PLEASE ADD ANY OF THE FOLLOWING ITEMS TO YOUR FINGER BUFFET - £4.65 PER ITEM

HOT ITEMS


Courgette, ginger and coriander kofta with chimichurri 

Crispy halloumi fries, smoked paprika mayonnaise and salsa verde 

Korean fried chicken strips, sticky BBQ glaze and sesame seeds

Truffled mac 'N' cheese bites, charred chilli and spring onion salsa 

COLD ITEMS

Penne pasta puttanesca salad with capers and green olives 

Moroccan spiced couscous salad, dried fruits, pomegranate and preserved lemon 

HOT FORK BUFFET

£38.50 per person

Please choose **two** main dishes and **one** vegetarian dish

MAIN DISHES

Smoked paprika chicken and tomato one pot stew, chickpeas, roasted peppers and basil


Braised British beef in red wine with baby onions, pancetta and button mushrooms


Slow cooked pork with buttered leeks, caramelised red onion and apples,
Somerset cider and wholegrain mustard cream sauce

Mauritian fish curry with spiced sweet potato, tomato and coriander

Slow cooked lamb hot pot, butter glazed potato topping and pickled beets


VEGETARIAN DISHES

Baked mac 'n' cheese with ricotta, spinach and field mushroom, truffled herb crumb 


Butternut squash tagine with chickpeas, apricots and toasted almonds 

SIDE DISHES

Herb roasted parmentier potatoes (vg) | Stir fried seasonal greens with garlic and lemon

Braised pilau rice with curry leaves, cinnamon and toasted cumin seeds 

Moroccan spiced couscous, dried fruits pomegranate and preserved lemon 

Selection of assorted breads 

DESSERTS – PLEASE SELECT ONE OF THE FOLLOWING:

Lemon posset, raspberries and ginger biscotti

Indulgent double chocolate brownies

Tiramisu

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Ground coffee


COLD FORK BUFFET

£40.10 per person

An elaborate feast of traditional and continental Charcuterie


'Fruits de mer' an elegant mix of the freshest fish and shellfish;
Smoked salmon (gf, df), Roast salmon (gf, df), Smoked mackerel (gf, df)
Mussels (gf, df), Peeled prawns (gf, df), Marie rose sauce (gf)


Ham hock terrine, piccalilli, cheese and onion crisp


Artisan breads, dressings, and chutneys 

Garden salad selection

Coleslaw 

Chopped garden salad, breakfast radish, cucumber, tomatoes,
red onions, tarragon and rapeseed oil dressing 

Penne pasta puttanesca salad with capers and green olives 

Sea salted potato wedges, crispy onions and sweet chilli ketchup 

Artisan breads, dressings, and chutneys 

DESSERTS – PLEASE SELECT ONE OF THE FOLLOWING:

Lemon panna cotta, lime crumble & blackberries


Indulgent double chocolate brownies

Tiramisu

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Ground coffee

Add to your fork buffet – £9.45 per person

Roast rare sirloin of beef crusted with rock salt and peppercorns 


CHILDREN'S MENU

£13.75 per child

This menu is available for children aged 4-10

Please choose ONE starter ONE main dish and ONE dessert for all children in the party


STARTERS

Tomato soup 

Vegetable sticks and flatbread with hummus 

MAIN DISHES

Sausage, mash, garden peas and gravy


Plant based sausages, mash, garden peas and gravy 

Crispy chicken goujons with skin on fries, beans and barbecue dip

Fish goujons with, skin on fries, beans and tartare sauce

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Fresh strawberries and cream 

Vanilla ice cream with fruit sauces 

Warm double chocolate brownie with chocolate sauce

ENHANCEMENTS


Having a pre-race meeting why not start your day with a breakfast?

BIT 'O' BREKKIE

£6.25

Back bacon, pork sausage or hens' egg

£5.20

Fruit & nut Bircher 


Yorkshire Tea or Coffee - £2.60 per cup

Glass of Orange Juice - £3.10

FULL ENGLISH AFTERNOON TEA

£14.65 per person

A selection of sandwiches

Homemade warm sausage roll | Mushroom and shallot tart 

Warm scones, preserves and whipped cream 


Dark rum tea loaf  | Fresh strawberry tarts 

Freshly brewed Yorkshire Tea

CREAM TEA

£7.30 per person

Warm scones, strawberry jam and whipped cream 

Dark rum tea loaf 

Freshly brewed Yorkshire Tea

**If you'd like to order any enhancements without a main meal,
an additional charge per person of £7.20 will apply**