

Pontefract Racecourse ALL INCLUSIVE PACKAGE

2025 MENUS



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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
Light canapés
Four course meal
Afternoon tea

Eventing meetings

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

THE GOLD BUFFET PACKAGE

Day meetings

Half an hour Champagne reception
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 £116.50 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 - £83.60 per person

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

THE STANDARD PACKAGE - £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

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 🍷 | Heritage beetroot hummus 🍷
Balsamic vinaigrette 🍷 | Artisan breads 🍷
Classic oak smoked salmon blini, horseradish lemon, capers, shallots
Chicken liver parfait, blackberry puree
Wild mushroom and kale arancini, basil pesto 🍷🍷

FOUR COURSE MEAL

Smoked salmon, horseradish panna cotta, roast beetroot, rocket, dill dressing
Assorted breads 🍷

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Roasted sirloin of beef, tender stem broccoli, heritage carrots,
red Burgundy jus, roast potato and Yorkshire pudding
mustard and horseradish available

Roast butternut squash and beetroot Wellington with truffle mash,
heritage carrot, torched tender stem broccoli, gravy 🍷

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White chocolate, passion fruit and pineapple tart,
toasted coconut biscuit, passion fruit gel candied lime 🍷

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Duo of Yorkshire cheeses with savoury biscuits and fruit 🍷

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Ground coffee with mints

AFTERNOON TEA

A selection of hand-crafted 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

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 🍷 | Heritage beetroot hummus 🍷
Balsamic vinaigrette 🍷 | Artisan breads 🍷
Air dried cherry tomato, mozzarella, smoked black olive tapenade 🍷🍷
Wild mushroom and kale arancini, basil pesto 🍷🍷
Mini Yorkshire pudding, roast beef, ale chutney
Classic oak smoked salmon blini, horseradish lemon, capers, shallots
Chorizo, apricot, ricotta and chive mini cone

THE GOLD DINING PACKAGE


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

Chorizo scotch egg, panko asparagus and Parma ham spear, Dijon mayo, micro herb salad

Goats cheese, roasted red pepper and black olive parfit, burnt toast brittle 

King Oyster mushroom, vermouth, pickled vegetable 



Served with sliced harvester batch loaf and butter


MAIN COURSES


Seared duck, beetroot, parsnip and carrot fondant,
white bean puree, rhubarb and ginger jus

Pan roasted seabream, boulangère potatoes, samphire,
tender stem broccoli and a chive butter sauce

DESSERTS

Seasonal fruit platter with dairy cream  

Blackcurrant delice, Granny Smith apple crisp, cinnamon,
date and maple granola, viola flowers 

Warm sticky toffee pudding, proper toffee sauce and English custard 

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 🍴 | Heritage beetroot hummus 🍴
Balsamic vinaigrette 🍴 | Artisan breads 🍴

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

Chicken liver parfait, blackberry puree

Wild mushroom and kale arancini, basil pesto 🍴🍴

SPECIAL COLLATION BUFFET

Smoked salmon, horseradish panna cotta, roast beetroot, rocket, dill dressing

Honey glazed gammon ham

Pork sausage roll with caramelised apple, rosemary and candied lemon

Coleslaw 🍴 Potato salad 🍴

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

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

Penne pasta puttanesca salad with capers and green olives 🍴

Artisan breads, dressings, and chutneys 🍴

HOT SELECTION

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

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

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

Mauritian fish curry with spiced sweet potato, tomato and coriander

VEGETARIAN DISHES

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

Root vegetable and puy lentil cottage pie,
olive oil mash, vegan cheddar topping 🍴

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 🍴

DESSERT

Please choose **one** of the following

Tiramisu

Seasonal fruit platter with dairy cream 🍴🍴

Baked lemon tart, Italian meringue, raspberries, yuzu pearls and lemon balm 🍴





Baked chocolate torte, English cream, orange blossom curls 🍴

Duo of Yorkshire cheeses with savoury biscuits and fruit 🍴

Ground coffee with mints









THE GOLD BUFFET PACKAGE CONTINUED

AFTERNOON TEA

Selection of hand-crafted sandwiches
Handmade warm sausage roll | Mushroom and shallot tart 
Warm scones, preserves and whipped cream 
Dark rum tea loaf  | Fresh strawberry tarts 
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  | Heritage beetroot hummus 
Balsamic vinaigrette  | Artisan breads 
Air dried cherry tomato, mozzarella, smoked black olive tapenade  
Wild mushroom and kale arancini, basil pesto  
Mini Yorkshire pudding, roast beef, ale chutney
Classic oak smoked salmon blini, horseradish lemon, capers, shallots
Chorizo, apricot, ricotta and chive mini cone


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 

Assorted breads 

Breast of chicken, roast garlic and olive oil mashed potatoes,
celeriac puree, chorizo cream


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


Chocolate coffee pot, raspberry choux lollipop 

Ground coffee with mints

AFTERNOON TEA

Selection of hand-crafted sandwiches

Handmade warm sausage roll | Mushroom and shallot tart 

Warm scones, preserves and whipped cream 



Dark rum tea loaf  | Fresh strawberry tarts 

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  | Heritage beetroot hummus 

Balsamic vinaigrette  | Artisan breads 

Air dried cherry tomato, mozzarella, smoked black olive tapenade  

Wild mushroom and kale arancini, basil pesto  

Mini Yorkshire pudding, roast beef, ale chutney

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

Chorizo, apricot, ricotta and chive mini cone

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


Roasted sweet potato, coconut, chilli and lime soup with a lemon and lime doughnut 

Farmhouse pate, sticky onion marmalade, thyme crostini

MAIN COURSES

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

North Atlantic cod, nori seaweed, Pak choi, miso caramel, white beans, lemongrass and ginger

Roast butternut squash and beetroot Wellington with truffle mash, heritage carrot, torched tender stem broccoli, gravy 

DESSERTS



Warm Bramley and russet apple pie, cold pouring cream 

Caramelised white chocolate parfait, malt chocolate cream, Anzac biscuit and honeycomb 

Individual cheese taster plate 

THE SILVER BUFFET PACKAGE

Canapé mezze board appetizer;


Grissini bread sticks | Kalamata olives  | Heritage beetroot hummus 

Balsamic vinaigrette  | Artisan breads 


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 

Line caught tuna with spring onions & crème fraîche on granary

Falafel with pickled red slaw and hummus, Khobez 

Caramelised onion and Somerset goats cheese quiche 

Coleslaw 

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

Penne pasta puttanesca salad with capers and green olives 

Dressings and chutneys


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 

DESSERT

Lemon panna cotta, lime crumble & blackberries

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Ground coffee with mints