



HOSPITALITY CATERING

AT

PONTEFRACT RACECOURSE

2009 SEASON

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RACECOURSE HOSPITALITY MENUS

2009 SEASON

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MORNING COFFEE AND BISCUITS
£1.60 per head plus VAT

CANAPÉ MENU 1
£0.95 per head plus VAT

Tortilla Chips with Salsa Dip - Salted Peanuts - Cheese Savouries

CANAPÉ MENU 2
£4.15 per head plus VAT

Tortilla Chips with Salsa Dip - Salted Peanuts - Cheese Savouries



Brochette of Pink Melon, Black Olive and Cherry Tomato
Smoked Salmon Roulade with creamed Crab



Savoury Tartlets:

Cream Cheese with Prawns scented with fresh Dill
Chicken Liver Parfait and Tangy Red Onion Marmalade
Tomato Humous and Balsamic Mushroom

CANAPÉ MENU 3
£6.25 per head plus VAT

Tortilla Chips with Salsa Dip - Salted Peanuts - Cheese Savouries



Savoury Tartlets:

Cream Cheese with Prawns scented with Fresh Dill
Chicken Liver Parfait and Tangy Red Onion Marmalade
Tomato Humous and Balsamic Mushroom



The following items are served hot:

Goujons of Salmon with a Chinese Dipping Sauce
Szechwan Chicken Skewers with Mint Yoghurt
Vegetable Dim Sum Selection

Should any of the above be taken without a main menu a surcharge would be applicable on top of the menu price of £5.00 per person plus VAT

MENU 1

HOT LUNCHEON
£19.95 per head plus VAT

Leek and Potato Soup with Chive Cream

Assorted Breads



Individual Steak and Ale Suet Puddings

Fresh Seasonal Vegetables



Lemon Posset with Citrus Curd and Berry Compote



Ground Coffee with Mints

MENU 2

HOT LUNCHEON
£22.75 per head plus VAT

Prawn and Avocado Tower with Roasted Red Pepper Coulis

Assorted Breads



Roast Rack of Pork served on a Sage Rosti, Caramelised Pear and Calvados Sauce

Fresh Seasonal Vegetables



Autumn Pudding of Hedgerow Fruits served individually with Cream



Ground Coffee with Mints

MENU 3

HOT LUNCHEON
£23.50 per head plus VAT

Fresh Asparagus, Parmesan, Sun Blushed Tomato Salad and White Truffle Oil

Assorted Breads



Searched Chicken Breast wrapped in Smoked Bacon
with Celeriac Puree finished with a Sharp Berry Jus

Fresh Seasonal Vegetables



Crunchy Chocolate Torte with Summer Berries and Cream



Ground Coffee with Mints

MENU 4

HOT LUNCHEON
£23.65 per head plus VAT

Chicken Liver Pate served with Onion Marmalade
on a Basil Oil dressed Salad

Assorted Breads



Delice of Salmon on wilted Spring Greens glazed with Tiger Prawn Hollandaise Sauce

Fresh Seasonal Vegetables



Vanilla Pod Cheesecake with Fresh Raspberries and Cream



Ground Coffee with Mints

MENU 5

HOT LUNCHEON
£23.95 per head plus VAT

Fresh Salmon and flaked Nidderdale Trout Tian

Assorted Breads



Slow Roasted Shoulder of Lamb served on Pea and Mint Risotto
with Redcurrant Jus

Fresh Seasonal Vegetables



Classic Sugar crusted Crème Brulee



Ground Coffee with Mints

MENU 6

HOT LUNCHEON
£31.95 per head plus VAT

Thai roasted Scotch Salmon and Monk Fish, Salsa Verde

Assorted Breads



Roasted Sirloin of Beef on Horseradish Mash, Rich Claret Glaze

Fresh Seasonal Vegetables



Glazed Lemon Tart with Fresh Strawberries and Cream



Ground Coffee with Mints

HOT LUNCHEON MENUS

HOT STARTER, VEGETARIAN SELECTION AND HOT DESSERT SELECTOR

Please note we have the following selection of hot starters, hot vegetarian main course, hot desserts and Cheeseboards available which can be added to your menu instead of the cold starter or dessert suggested. Any changes must be for the whole party.

HOT STARTERS

(There may be a price variation depending upon the starter chosen)

1. Roast Plum Tomato Soup
2. Leek and Watercress Vegetable Broth with Chive Cream
3. French Brie baked in Filo Pastry with a warm Apple and Tomato Chutney
4. Flaked Cod and Parsley Cakes with Watercress Mayonnaise
5. Yorkshire Pudding with Rich Onion Gravy

VEGETARIAN ALTERNATIVES MAIN COURSE

1. Vegetable Moussaka Tian with Yorkshire Cheese Humous Bruschetta and Green Salad
2. Twice baked Yorkshire Blue Soufflé with local Asparagus and Creamed Leeks
3. Balsamic Risotto with Wild Mushrooms, Sun Blush Tomato Chutney served with a Parmesan Basket
4. Butternut, Spinach and Yorkshire Cheese Pie served with a Warm Tomato Chutney
5. Tower of Roast Squash and Sweet Potato with Spicy Chargrilled Vegetable Kebabs with Babycorn and Broccoli Pancakes, White Onion Sauce

HOT DESSERTS

(At no additional charge)

1. Bread and Butter Pudding with Orange Zest, Plump Sultanas served with rich Vanilla Custard
2. Baked Rice Pudding and Black Cherry Jam
3. Sticky Toffee Pudding with Toffee Sauce and Cream
4. Individual Apple and Butterscotch Crumble served with a rich Vanilla Custard
5. Pear Tartan with Double Chocolate Sauce

CHEESEBOARDS

(This must be additional to the set luncheon menu)

1. English Cheeseboard Selection with Biscuits, Celery and Grapes at £3.65 per head plus VAT
2. Continental Cheeseboard Selection with Biscuits, Celery and Grapes at £4.25 per head plus VAT

MENU 7**BARBECUE MENU**
£16.95 per head plus VAT

Barbequed Cumberland Jumbo Sausage
 1/4lb Beef Burger in a Sesame Seed Bun
 Barbequed Chicken Pieces and Drumsticks
 Jacket Potato
 Tossed Mixed Salad
 Homemade Coleslaw
 Various Relishes and Mustards



Fresh Strawberries and Wedges of Fresh Fruit

BARBEQUE SELECTOR

Please select any of the following to enhance your Barbeque Menu
 (selection must be for the entire party and in addition to the menu above)

1.	Spare Ribs with Barbeque Sauce	£2.25
2.	Minted Lamb Kebabs	£3.00
3.	4oz Sirloin Steaks	£7.95
4.	4oz Delice of Salmon	£4.75
5.	Assorted French Stick and Garlic Bread	£1.50
6.	English Cheeseboard Selection with Biscuits, Celery and Grapes	£3.65
7.	Ground Coffee and Mints	£1.50

This menu can only be cooked on a 'Barbecue' with a suitable site i.e. Marquee and not in boxes.

MENU 8

HOT FORK BUFFET MENU
£22.85 per head plus VAT

Beef Bourguignon with Mushrooms, Red Wine Sauce and Mini Dumplings
Chicken Strips in a Chinese Blackbean Sauce and Stir Fry Vegetables
Macaroni Cheese with a Rustic Polonaise Crumb

Roast Rock Salt New Potatoes – Pilau Rice
Fresh Seasonal Vegetables

Assorted Breads



Crunchy Chocolate Torte with Summer Berries and Cream



Ground Coffee with Mints

MENU 9

HOT AND COLD FORK BUFFET MENU
£26.65 per head plus VAT

Beef Bourguignon with Mushrooms, Red Wine Sauce and Mini Dumplings
Chicken Strips in a Chinese Blackbean Sauce and Stir Fry Vegetables
Macaroni Cheese with a Rustic Polonaise Crumb

Roast Rock Salt New Potatoes – Pilau Rice
Fresh Seasonal Vegetables



Cascade of Peeled Cold Water Prawns with Marie Rose Sauce
Pesto Roasted Chicken Breast with Blush Tomatoes
Glazed Ham Loin with Honey and Sweet Mustard

Sliced Plum Tomato and Sweet Red Onion Salad
Mediterranean Penne Pasta Salad
Classic Caesar Salad with Baby Gem, Crisp Croutons and Parmesan

Assorted Breads



Classic Sugar Crusted Crème Brulee



Ground Coffee with Mints

MENU 10

**COLD LUNCHEON MENU
£22.50 per head plus VAT**

Thai Roast Salmon with Peeled Prawns and Marie Rose Sauce

Assorted Breads



Pesto Roasted Chicken Breast with Blush Tomatoes
Glazed Ham Loin with Honey and Sweet Mustard
Tart of creamed Leeks, Artichoke, Roast Cherry Tomatoes and Gruyere Cheese

Sliced Plum Tomato and Sweet Red Onion Salad
Mediterranean Penne Pasta Salad
Classic Caesar Salad with Baby Gem, Crisp Croutons and Parmesan

Hot New Potatoes – Dressings and Sauces



Autumn Pudding of Hedgerow Fruits served individually with Cream



Ground Coffee with Mints

- 1. This menu can also be served as a Fork Buffet, if required this option must be advised at the time of booking**
- 2. To enhance the above menu you may wish to add Roast Rare Sirloin of Beef crusted with Rock Salt and Peppercorns at a supplement of £6.95 per person**

MENU 11

**FINGER BUFFET
£14.95 per head plus VAT**

Selection of Homemade freshly cut Sandwiches in specialty breads
with a variety of tempting fillings



Cocktail Sausages with Wholegrain Mustard Dip
Cured Mini Pork Pie
Individual Rich Shortcrust Pastry Quiche Lorraine



The following served hot:
Crispy Potato Wedges with Sour Cream
Vegetable Spring Rolls with Sweet Chilli
Goujons of Fish with Tartare Sauce
Mini bake Steak Pies

- 1. To enhance the above menu you may wish to add Ground Coffee with Cream at a supplement of £0.95 plus VAT per person**
- 2. You are welcome to add additional items from the selector on Page 11**

MENU 12**FINGER BUFFET
£24.95 per head plus VAT**

Selection of Homemade freshly cut Sandwiches in specialty breads
with a variety of tempting fillings



Tortilla Chips with Salsa Dips



Cocktail Sausages with Wholegrain Mustard
Cured Mini Pork Pie
Individual Rich Shortcrust Pastry Quiche Lorraine

**The following served hot:**

Ramekin of Bangers and Cheesy Mash with Caramelised Red Onion Gravy
Rosemary and Honey glazed Chicken Pieces
Goujons of Fish with Tartare Sauce
Crispy Potato Wedges
Mexican Spicy Minced Beef served with Wholewheat Tortillas,
Salsa, Guacamole and Sour Cream



Sliced Plum Tomato and Sweet Red Onion Salad
Mediterranean Penne Pasta Salad
Classic Caesar Salad with Baby Gem, Crisp Croutons and Parmesan

**Please choose one for the entire party at the time of booking**

Classic Sugar Crusted Crème Brulee
Chocolate Mocha Ramekin with Strawberries
Individual Warm Apple and Butterscotch Crumble served with Cream
English Cheeseboard Selection with Biscuits, Celery and Grapes



Ground Coffee with Mints

HOT AND COLD FORK BUFFET SELECTOR

Please note we have the following selection of dishes available which can be substituted for the suggested hot dishes for no extra charge or can be added to the menu for the additional prices shown. This must be for the whole party.

1.	Chef's Homemade Lasagne	£5.75
2.	Cumberland Sausage with Caramelised Onion Gravy	£5.75
3.	Chilli Con Carne	£5.75
4.	Shepherds Pie	£5.75
5.	Homemade Fish Pie with Crisp Potato Topping	£5.75

FINGER BUFFET SELECTOR

Please note we have the following selection of items available which can be added to the Finger Buffet Menus for the additional price as shown. This must be for the whole party.

1.	Spare Ribs with Black Bean and Honey Glaze	£2.30
2.	Vegetable Samosas with Mint Yoghurt	£1.95
3.	Thick Pork and Apple Sausages with Mustard Glaze	£2.95
4.	Vegetable Spring Rolls with Sweet Chilli Dip	£2.30
5.	Asparagus and Cheese Quiche	£2.50
6.	Spicy Vegetable Pakoras with Mango Chutney	£2.95
7.	Onion Bhajis with Mint Yoghurt	£1.95
8.	Crunchy Coleslaw and Potato and Chive Salad	£1.85
9.	Mediterranean Vegetable Cheese Quiche	£2.50
10.	Cumberland Pork Sausages with a Sweet Plum Sauce	£2.95

DESSERTS

11.	Classic Sugar Crusted Crème Brûlée	£3.50
12.	Chocolate Mocha Ramekin with Strawberries	£3.50
13.	Lemon Posset with Citrus Curd and Berry Compote	£3.50
14.	Cheeseboard Selection with Biscuits, Celery & Grapes	£3.65
15.	Continental Cheeseboard with Biscuits, Celery & Grapes	£4.25

TO FINISH

16.	Ground Coffee or Yorkshire Tea	£1.15
17.	Chocolate Mints	£0.45
18.	Handmade Chocolates	£1.20

All prices are per head and exclude VAT which will be charged at the current rate.

MENU F13

**FULL ENGLISH AFTERNOON TEA
£5.95 per head plus VAT**

Finger Sandwiches in Brown and White Bread:
Roast Gammon Ham and Country Garden Chutney
Cream Cheese with shredded Fresh Garden Mint and Cool Cucumber
Poached Salmon, Dill Mayonnaise and Rocket
Traditional Egg spiked with Salad Cream



Individual Scones, Preserves and Whipped Cream
Selection of Yorkshire Cakes to include
Chocolate, Lemon Drizzle, Carrot



Yorkshire Tea

MENU M14

**MEDIUM ENGLISH AFTERNOON TEA
£4.95 per head plus VAT**

Finger Sandwiches in Brown and White Bread:
Roast Gammon Ham and Country Garden Chutney
Cream Cheese with shredded Fresh Garden Mint and Cool Cucumber
Poached Salmon, Dill Mayonnaise and Rocket
Traditional Egg spiked with Salad Cream



Individual Scones, Preserves and Whipped Cream



Yorkshire Tea

MENU L15

**LIGHT ENGLISH AFTERNOON TEA
£4.00 per head plus VAT**

Individual Scones, Preserves and Whipped Cream
Selection of Yorkshire Cakes to include
Chocolate, Lemon Drizzle, Carrot



Yorkshire Tea

Strawberries and Cream at an extra £3.10 per head plus VAT

Should any of the above be taken without a main menu a surcharge would be applicable on top of the menu price of £5.00 per person plus VAT