



EVENTCATERERS

Est. 1896

PONTEFRACT RACECOURSE

2017 LADIES' DAY PACKAGES



PREMIER PACKAGE

Redeemable in the Dalby café bar / Champagne bar

A glass of Champagne, a seafood sandwich, strawberries and cream

MARQUEE PACKAGE

Canapés, a plated starter, carvery main course, dessert table, half a bottle of wine

Light afternoon tea

Bucks fizz on arrival

Canapés

Tortilla chips | Salted peanuts | Assorted olives
Parmesan & rosemary croute with feta cheese & sun blush tomato
Mini choux buns filled with salmon and dill mousse

Savoury tartlets

Mini prawn cocktail with Marie rose | Chicken liver parfait with onion marmalade | Hummus & chilli

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Starter

Smoked and potted salmon with pickled cucumber, watercress and crème fraîche
(alternative vegetarian starter available on request)

Served with a platter of bloomer bread, oils and balsamic dressing

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Main course

Hot carvery selection served from the buffet:

Roast sirloin of beef
Roast turkey with seasoning and cranberry sauce
Oriental salmon pave with herb potatoes, heritage carrots and a ginger and lemongrass glaze

Roast potatoes
Buttered new potatoes

Cauliflower cheese
Braised red cabbage

Petit pois
Whole baby carrots

Vegetarian dish of the day – on request

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Sample dessert menu - selection from the buffet table

Chocolate praline terrine with chocolate sauce,
fresh berries and orange coral gelée

Summer pudding, berry coulis and lime crème fraîche

Homemade crème brûlée with shortbread biscuit

Trifle

Summer berry ripple bake cheesecake
with sharp coulis and pistachio cream

Profiteroles

Glazed lemon tart and raspberry Eton mess

Fresh strawberries and wedges of fruit

All served with dairy cream

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Cheeseboard selection with savoury biscuits, celery and grapes

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Ground coffee or tea and mints served to the table

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Light English afternoon tea

Individual scones, preserves and whipped cream
Selection of Yorkshire cakes to include Chocolate, lemon drizzle and Victoria sponge
Freshly brewed tea