



Your **VENUE**[®]

CHOOSE FROM OUR VERSATILE AND
CREATIVE RANGE OF MENU OPTIONS.

Use this brochure to get
some inspiration and add
a twist to your event or
browse our traditional
options for a touch of class



Creating exceptional dining experiences is what our award-winning team do best; whether that's a morning meeting for 10 or a three-day conference for 500.

FROM FIELD TO FORK

Using fresh and seasonal produce direct from growers and an extensive network of farms from the UK and worldwide, all our produce is fully traceable from the farm straight to your fork.





Your **REFRESHMENTS**

START THE DAY THE RIGHT WAY WITH ONE OF OUR FRESHLY BREWED BEVERAGES.

To keep you and your delegates revitalised and refreshed, we have an abundance of fresh and playful cold options, including our vitamin juice bar.

Our standard is to use only the best British produce available and by partnering with companies such as Harrogate Spring Water, we ensure guests are kept refreshed with an award-winning product.

Choose from a variety of hot and cold drinks...



Hot Drinks



Soft Drinks



Pitchers



Cold Drinks

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Your **REFRESHMENTS**

Choose from a variety of Hot & Cold drinks...

Hot Drinks

Organic Fairtrade Peruvian Coffee,
Yorkshire tea and the best selection of herbal teas

ADD A DELICIOUS SWEET TREAT

Add a delicious sweet treat
or coffee essential



Cold Drinks

SPRING WATER

Award-winning Harrogate spring water
supplied to you in both still and sparkling.

PITCHERS

Freshly squeezed orange juice with bits
Golden apple juice
Cranberry juice

Not sure which juice to go for?

Mix and match up to three jugs to create a Vitamin Juice Bar!

The best way to start your day

Our 'Super' green juice

Perfect to perk you up

Iced cucumber and mint-infused water
Cloudy Lemonade

SOFT DRINKS

Selection of fizzy soft drinks
Red Bull and flavoured Red Bull



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Your **BREAK & TREATS**

BREAKS AREN'T JUST A TIME TO CHECK PHONE CALLS AND E-MAILS.

Take a step back and indulge in our carefully selected sweet treats to ensure you get the most out of your meeting.

Well, because it'd be rude not to...



Your Coffee Essentials

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Your Afternoon Tea

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Your Sweet Treats

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Your **BREAK & TREATS**

Well, because it'd be rude not to...

Coffee Essentials

Break time is best served with a treat

Assortment of Borders biscuits
 Classic Walkers Scottish shortbread
 Freshly baked cookies; white, milk & triple choc
 Selection of large filled tulip muffins
 Selection of chocolate bars
 Fresh fruit basket

CAN'T DECIDE?

Enjoy our all-day snacking station instead!

Munch on a mouthwatering selection of Border biscuits, cookies, chocolate, nuts and dried fruit bags, whole fresh fruits and Haribo sweets

Sweet Treats (Select any two)

Little bites of 'yum'

Assorted choux pastries
 Home-baked giant cookies
 Lemon posset with raspberry, shortbread
 Selection of muffins

SEASONAL SWEET TREATS (Select any two)

Available when you fancy them most...

Enjoy hot cross buns in March or April
 Seasonal fresh strawberries and cream served June to August
 Mince pies & stollen bites available in November & December

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Your **BREAK & TREATS**

CAN'T CHOOSE?

Enjoy a selection of favourites
Carrot cake with American-style frosting,
Victoria sponge, lemon drizzle



Afternoon Tea

Cream or jam first ...?

TRADITIONAL AFTERNOON TEA

Plain and raisin scones with clotted cream and strawberry jam, selection of freshly made finger sandwiches, with a selection of cakes and mini fancies

LIGHT AFTERNOON TEA

The same as the traditional, just without the sandwiches

CREAM TEA

Plain scone, clotted cream and jam

SAVOURY AFTERNOON TEA

A warm cheddar scone with herb cream cheese, selection of open sandwiches, half a scotch egg, mini steak and ale pie, served alongside warmed ginger parkin and shortbread

SURPRISE YOUR DELEGATES

Our Savoury Afternoon Tea is a great option for a lunch with a twist



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Your **BREAKFAST**

RIGHTLY ACKNOWLEDGED AS THE MOST IMPORTANT MEAL OF THE DAY.

We understand that the right start is imperative to ensuring maximum performance. With this in mind, we have a variety of options for you to enjoy breakfast, each designed to offer something for differing needs and tastes.



Choose from hot or cold...



Your Hot breakfast

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Your Continental breakfast

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Your **BREAKFAST**

Your Hot breakfast

FLOURY BAPS Your choice of one of the below::

Thick cut back bacon
 Scrambled free range egg
 Cumberland sausage
 Portobello mushroom and tomato wrap

FULL ENGLISH BREAKFAST Buffet style

Freshly squeezed orange juice
 Seasonal fruit salad with fresh berries
 Assorted fruit yoghurt served in a mini shot glass
 Selection of fresh baked viennoiseries
 Scrambled eggs, grilled tomato, Portobello mushrooms, back bacon,
 Cumberland sausage, hash brown and fresh bread
 Coffee and Tea

Your Continental breakfast

HEALTHY BREAKFAST Buffet style

Freshly squeezed orange juice, cranberry juice and grapefruit juice
 Banana and berry smoothie (h)
 Assorted low-fat fruit yoghurts (gf, h)
 Selection of dried fruits, mixed roasted nuts (h)
 Low-fat cottage cheese (gf, h)
 Multigrain bread (h)
 Porridge with London honey (h)
 Selection of herbal teas and coffee

MORNING SELECTION

A selection of viennoiserie (v)
 Fine butter croissants with butter and preserves
 Porridge with honey (v, h)

BUILD-YOUR-OWN GRANOLA POTS (v)

Choose from yoghurt, porridge with honey (v, h), granola, fresh fruit, berries and seeds



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Your **LUNCH** & **LIGHTER BITES**

THESE FRESHLY PREPARED
OPTIONS ARE PERFECT FOR
LUNCH OR LIGHTER MEALS.

Mix and match menus for a
bespoke and tailored option.



Your Sandwiches,
bagels, baguettes
and wraps

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Your
Soups

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Your
Finger Food

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Your **LUNCH & LIGHTER BITES**



GO FOR THE COMBO

Why not combine a finger menu alongside your sandwich choice?

Sandwiches, bagels, baguettes and wraps

Select up to three options from our menu of delicious, freshly prepared sandwiches, bagels and wraps.

West country cheddar and red onion confit (v)

Classic BLT baguette with mayonnaise

Smoked salmon, cream cheese and cucumber bagels

New York Reuben of pastrami, swiss cheese, coleslaw and Russian dressing

Chick pea falafel, rocket and houmous with beetroot and a chipotle jam dressing (v)

Chicken Caesar wrap with shredded iceberg & sweet cure bacon

Cured gammon with wholegrain mustard mayo

Tuna and sweetcorn with cracked black pepper

Classic Egg mayonnaise, mustard cress (v)

Cream cheese, cucumber & cracked black pepper (v)

Steamed Hirata bun, filled with pulled pork, spring onions and chilli

Steamed Hirata bun, filled with bbq jackfruit, spring onions & chilli (vegan)

Soup

Served in a mug for ease

Roasted carrot & orange

Celeriac, local apples & vanilla

Roasted tomato & basil

Leek & potato

Sweet potato, chilli & coconut

Carrot, red lentil & coriander

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Your **LUNCH & LIGHTER BITES**

Finger Food

Mini steak and ale pie
 King prawn skewer with saffron aioli
 Buffalo chicken wings with hot sauce
 Beer-battered cod goujons with dill, lemon and caper tartare sauce
 Real chicken fillet goujons, sweet chilli sauce
 Mini Slider, Monterey jack, tomato relish, mayonnaise
 Teriyaki chicken skewers
 Lamb Kofta, mint yoghurt dip
 Hot smoked salmon and leek tart, horseradish crème fraiche
 Smoked Haddock Fish cake

Caramelised balsamic red onion and goats cheese tart
 Mac'n cheese bites with sour cream and chive dip
 Breaded halloumi sticks, red pepper & chilli dip
 Mini pea & bacon turnovers
 Broad bean, mint and feta bruschetta
 Mini rosti potato bites, BBQ sauce (Ve)
 Sweet potato curry bites – topped with Asian salad
 Miniature pakoras
 Chicken gyozas, spring onions, toasted sesame
 Potato wedges tossed in black pepper & fresh rosemary (ve)
 Salad selection – Chopped green, mixed leaves, pasta salad, cous cous salad (ve)
 Hot new potatoes, tossed in oil & fresh herbs (ve)
 Quorn Vegan buffalo wings (ve)

Dessert

Chocolate and orange tart
 Tiramisu
 Vanilla and panna cotta yoghurt, raspberry coulis
 Lemon meringue tart
 Chocolate brownies, salted caramel sauce, raspberries
 Platter of chopped fruit
 Vegan chocolate torte



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ADD A SELECTION OF DELICIOUS CANAPES WITH YOUR DRINKS RECEPTION

Your **FINE DINING**

OUR AWARD-WINNING CHEFS HAVE CREATED VARIOUS DINING STYLES THAT WILL DELIVER ON FLAVOUR AND THEATRE.

Mix and match styles from either our modern, traditional or boutique-style choices, choosing anything from one delicious main meal up to the full starter, main and dessert options. Offering you the ultimate in fine dining flexibility for your event.

Tailor your event with various choices of coloured linen and glassware.



Your Starters

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Your Dessert

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Your Main Course

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Your **STARTER****TRADITIONAL**

Confit chicken terrine, pickled root vegetable slaw, tarragon aioli
 Pressed ham hock and pickled carrot terrine, peas and shoots salad, butternut puree, baby pickles
 Twice-baked Hereford-hop soufflé, homemade plum chutney, red wine-braised pickled red cabbage
 Davidstow mature cheddar and caramelized onion tart, broad bean and pea salad, rosemary and shallot dressing
 Trio of melon, fresh blackberries, liquorice syrup

MODERN

Lightly curried sweet potato soup, root vegetable and coriander bhaji
 Quenelles of duck and Cointreau parfait, dressed micro leaf salad, homemade local plum chutney, cassis syrup, crostinis
 Smoked chicken, celeriac and wasabi remoulade, baby watercress, mustard frill, shallot, thyme and lemon dressing
 Prawn and avocado tian, Russian dressing, shredded iceberg, pumpernickel
 Gravalax of salmon, gin-infused cucumber ribbons, pink grapefruit, cucumber and mint gel

BOUTIQUE

Celeriac, Herefordshire apples and vanilla soup, honey dressing, miniature baguette
 Wild mushroom and truffle arancini, white truffle 'veganaise'
 Pulled lamb & pistachio roulade, apricot coulis, chargrilled red onion confit
 Rillite of braised pork shoulder, granny smith apple, wholegrain mustard remoulade, crisp shallot rings
 Smoked mackerel fillet, beetroot carpaccio, horseradish crisps, beetroot sorbet, cauliflower puree

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Your **MAIN COURSE**

TRADITIONAL

Roast breast of French trimmed chicken, thyme and rosemary potato cake, roasted carrot spear, roast carrot purée, hispi cabbage, white wine jus

Roast loin of black treacle-glazed bacon loin, apple and smoked bacon-scented mash, honey roast parsnips, confit red cabbage, apple purée, café au lait sauce

Slow-roast pulled and rolled blade of beef, horseradish mash, roasted mushrooms, hispi cabbage, shallot and smoked bacon jus

Fillet of salmon, crushed new potatoes, wilted greens, pea and shallot salad, hollandaise

Haricot and butterbean stew, rich tomato ragout, crispy onion and oat crumble, market vegetables, roasted new potatoes

MODERN

Trio of beef; slice of Maldon salt-cured Sirloin; pulled beef bon-bon; and quenelle of rich picked brisket mashed potato, roast carrot spear, fresh peas and shoots, red wine jus

Rare roast rump of lamb, picked lamb leg croquette, savoy cabbage, roasted parsnip, rosemary jus

Trio of pork; roast loin; pulled pork bon-bon; and black pudding parmentier, roasted apple fondant, hispi cabbage, roasted parsnip spear, spiced apple jus

Grilled fillet of Red Snapper, grilled parmesan polenta, Romesco sauce, asparagus

Pan seared potato gnocchi, confit wild mushrooms, white wine sauce, pinenuts, pea shoots

BOUTIQUE

Handmade beef Wellington; beef fillet wrapped in duxelles and herb pancake, potato dauphinoise, seasonal greens, port jus

Pink roasted rack of lamb, minted lamb shank arancini, savoy cabbage, chive and summer pea fricassee, redcurrant jus

Lightly curried monkfish tail, red lentil, lemon and pea nut dhal, root vegetable bhaji, micro coriander salad

Roasted supreme of corn-fed chicken chestnut, sage and onion farce stuffing, potato fondant, seasonal vegetables, jus

Pan-seared guinea fowl, truffle and chive gnocchi, wild mushroom and spinach ragout, Madeira jus

Sweetcorn spring roll, sesame noodle, mixed pepper salad, wild garlic pesto

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Your **DESSERT****TRADITIONAL**

Chocolate brownie, cocoa crème chantilly, poached cherries
 Lemon tartlet, orange scented mascarpone, gingerbread crumb, fresh raspberries
 Vanilla bean cheesecake, poached strawberries, shortbread crumb, raspberry gel
 Lemon meringue posset, zesty shortbread
 Soya chocolate pannacotta, fresh berries, vanilla syrups
 Traditional cheese selection, grapes, celery, water biscuits

MODERN

Chocolate ganache bar, salted caramel pannacotta, salted caramel sauce, chocolate soil
 Rich Chocolate and orange torte, orange segments, Cointreau dressing
Do you like piña coladas? Malibu panna cotta, chargrilled pineapple, toasted coconut tuille
 Exotic fruit salad, passionfruit coulis, granola, blackberry jelly

BOUTIQUE

Strawberries & Cream', pickled and ice filtered strawberry consommé, baked vanilla cream, black pepper meringue 'kisses'
 Dark chocolate marquise, burnt butter crème patisserie, mango coulis, rosemary tuille
 Tea & cake, Earl Grey panna cotta, lemon drizzle eggy bread, baked fig puree
 Selection of four artisan cheeses, 'Christmas pudding' chutney, sea salt butter, frozen grapes, peeled celery, selection of fine biscuits
 Includes tea and coffee



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Your **RELAXED ENTERTAINING & EXTRAS**

WE'VE GOT ALL YOUR DINING OPTIONS COVERED AND ARE ABLE TO HOST EVENTS WITH MORE RELAXED CATERING OPTIONS THAN A FULL THREE-COURSE BANQUET.

From a drinks party with canapés that pack a punch with every bite to relaxed summer BBQ's that will guarantee to please a crowd through to everyone getting stuck into one of our delicious sharing platters, we've thought of everything.



Your Canapés

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Your Bowl Food

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Your Party Extras

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Your Platter

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Your BBQ Menu

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Your **CANAPES**

Perfect for pre-dinner nibbles,
an evening drinks' reception
or for an evening networking event

Your Canapes

Choose from three, five or seven per person

MEAT

Pork, apple, black pudding
Mini beef burger slider, pickled gherkin, tomato relish
Chicken satay skewer, peanut and coconut dip
Mini toad in the hole, wholegrain mustard dressing
Croquette of bbq pulled beef, caper and herb mayonnaise
Duck spring roll with hoisin sauce

FISH

Thai fish cake, tomato, chilli and ginger jam
Smoked salmon blinis, dill crème fraiche
Southern fried plaice goujons, Cajun 'tartare' sauce
Mini prawn cocktail shot, bloody Mary coulis
Prawn tempura with chilli dip

VEGETARIAN

Wild mushroom and truffle arancini, truffle aioli
Stir fried vegetable spring roll, hoi sin dip
Tomato and mozzarella bruschetta, basil pesto
Onion bhaji, spiced chilli dip
Saffron & Mozzarella risotto ball

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Your **PARTY EXTRAS**

Your Party Extras

Keep things super relaxed with these options

WELL FILLED BACON ROLLS

with soft flour baps and selection of sauces

JUMBO HOT DOGS

with fried onions served in brioche finger rolls and selection of sauces

ROAST PORK LOIN

served with apple sauce, stuffing made with the meat juices & gravy in jumbo white baps

SLOW COOKED PULLED PORK, MARINATED IN BBQ SPICES

served with a cranberry stuffing, homemade apple & chilli sauce, and a soft white brioche

GO ON 'ADD SOME WEDGES'

Wedges, Rainbow slaw, dressed salad



WHY NOT HAVE ANY OF THE ABOVE AS A
'MIDNIGHT SNACK' BEFORE GUESTS HEAD HOME?



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Your **TRADITIONAL BBQ**

Nothing quite says summer party like a British BBQ. Although, we can serve up this taste of British summertime whatever the weather.

Your BBQ Menu

British summertime is not complete without a BBQ

MEAT

Prime British beef burger with floured baps
Jumbo hot dogs with brioche finger rolls
Paprika & chilli marinated chicken thighs and wings

VEGETARIAN

Mediterranean vegetable brochette

A BIT ON THE SIDE TO 'BUILD YOUR BURGER'

Mixed leaf salad, sliced beef tomatoes, cucumber
Selection of sauces – BBQ, Mayo, Tomato, Hot Mustard
Sliced Emmental cheese
Crispy onions
Sliced gherkins
Coleslaw
Potato salad

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Your **HOT BOWL FOOD**



Bowl Food

For when you want something substantial without the formality of a plated meal

YOUR HOT OPTIONS

THAI GREEN VEGETABLE CURRY with steamed rice (ve, gf)

CHICKEN OR AUBERGINE KATSU with sticky rice, curry sauce and pickled ginger

ROASTED BUTTERNUT SQUASH

with creamed spinach, toasted pine nuts and sweet potato crisps

CHILLI CON CARNE with basmati rice and fried tortillas

CHORIZO AND CHICKEN PAELLA

with saffron rice, peas and chargrilled peppers

SOY AND SPRING ONION MARINATED SALMON

with noodles, crunchy Asian vegetable salad

THAI GREEN VEGETABLE CURRY with steamed rice

CHICKPEA & POTATO CURRY with braised wholegrain rice

CLASSIC FISH & CHIPS with tartare sauce

MINI CUMBERLAND SAUSAGE with buttery mash & gravy

SALT BEEF BRISKET with capers & parsley sauce with buttery mash & gravy

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Your **COLD BOWL FOOD**

YOUR COLD OPTIONS

CHICKEN CAESAR SALAD

with parmesan shavings, croutons and crisp smoked bacon lardons

BLOODY MARY PRAWN COCKTAIL

with shredded iceberg lettuce, crunchy celery, lemon and a kick from smoked paprika

MARINATED FETA CHEESE

with Greek salad of tomato, cucumber, red onion and kalamata olives

RARE SLICED SIRLOIN OF BEEF

with sweet chilli Thai noodles, spring onions, toasted sesame seeds and coriander shoots

HONEY MARINATED PINEAPPLE, SWEET CHILLI CASHEW NUTS, SALTED TOFU

served on a chilled noodle & red pepper salad

MEDITERRANEAN SALAD

with cucumber, cherry tomato, caper, feta cheese, olives

ROCKET, PARMA HAM, SUBLUSHED TOMATOES

with gorgonzola & Italian dressing

DESSERTS

SPOTTED DICK AND CUSTARD

TIRAMISU

LIME AND BLUEBERRY MOUSSE

LEMON MERINGUE TART

FRESH FRUIT SALAD

VANILLA AND PANNA COTTA YOGURT, RASPBERRY COULIS



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Your **PLATTERS**



Served Tapas-style in the center of your table on rustic wooden boards with Maldon-salted butter, selection of warm home baked breads and traditional accompaniments

Platters

PLOUGHMAN'S PLATTER

Sharp cheddar, mini steak & ale pie, Scotch egg, honey-glazed handcarved ham, celery, apples, homemade pear and apple chutney, chunky warm crusty bread

CHEESEBOARD PLATTER

A selection of five fine cheeses, served with celery, apples, homemade seasonal chutney and traditional biscuits for cheese

ARTISAN CHARCUTERIE PLATTER

Sliced mixed salamis including Danish, Milano, chorizo & Parma ham, Caprese salad of buffalo mozzarella and tomato, mixed olives, chargrilled asparagus and Romesco sauce

FRESH SMOKED SEAFOOD AND SHELLFISH PLATTER

Oak smoked slices of salmon, lemon poached fresh salmon, peppered mackerel fillets, grilled tiger prawns served with a dill and honey senap dressing, samphire and new potato salad

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**OUR MENUS INCLUDE A RANGE OF VEGETARIAN
OPTIONS AND WE'RE ABLE TO CATER FOR ANY
SPECIAL DIETARY NEEDS YOU MAY HAVE**

SOLID SERVICE STANDARDS

By catering for thousands of racing fans each year, our in-house team has a wealth of expertise. From providing stylish fine dining menus served to the who's-who of the racing world in the finest hospitality through to serving up quality and delicious take-away meals to hungry racing fans, expect the same passion, care and adaptability to be served up at your event, regardless of how big or small.

AWARD-WINNING CHEFS

Our team of chefs never stand still. Food is what they love and creating exciting, vibrant and crowd-pleasing menus to delight guests is what they do, day-in-day out.

"As a team of passionate chefs, we get a huge amount of enjoyment creating delicious menus and being able to offer our customers the chance to try something new. Whether it's a new twist on a classic combination or your first taste of a dish, our 'build-your-own' style menu has variety, flexibility and discovery at its heart. We hope our clients and customers enjoy it as much as we enjoyed creating it."

MATT POLLARD

Group Executive Chef



**CALL US TODAY TO
DISCUSS YOUR EVENT**

**CELEBRATION OR PARTY IDEAS
AND TOGETHER, WE WILL CREATE AN
UNFORGETTABLE DINING EXPERIENCE
FOR YOU AND YOUR GUESTS**

LET'S TALK >