



Hospitality



# Harewood Menu One

## Starters

Duck Confit and Black Pudding Croquette, Cucumber and Spring Onion Salad, with Chilli and Hoi Sin Dressing

Terrine of Cornfed Chicken, Rabbit and Foie Gras with Pickled Girolles

Thai Fishcakes with crunchy Thai Salad, served with Lemongrass and Coconut Dressing

Gravadlax with Truffled Potato Salad, Capers and Shaved Fennel

Roquefort, Walnut and Caramelised Baby Pear Tartlet with Rocket and Chive Salad

Chargrilled Asparagus, Soft Poached Egg with Hollandaise sauce

Classic French Onion Soup with a Gruyere Croute

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## Sorbet Course

Pink champagne Sorbet

Mango and Gran Marnier Sorbet

Sloe Gin and Vanilla Sorbet

Green Apple Sorbet

Raspberry and Mint Sorbet

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## Main Course

Herb Crusted Rack of Yorkshire Lamb, Sweet Potato and Goats Cheese Dauphinoise, Rata-touille, Minted Pea Puree

Pan fried Fillet of Seabass with Bouillabaisse and Saffron New Potatoes

Tomato and Basil Tart Tartin, Pickled Ginger Creme Fraiche, Wild Rocket

Assiette of Pork; Fillet of Pork Wrapped in Parma Ham, Mini Toad in the Hole, Crispy Belly of Pork on Creamed Cabbage, with a Thyme Jus

Roast Loin of Harewood Venison, Fondant Potato, Butternut Squash Puree, Wilted Greens, Red Wine sauce

Smoked Fillet of Dexter Beef, Rosti Potato, Wilted Spinach, Slow Roast Tomatoes and Aioli  
Gardeners Vegetable, Strudel, Parsnip Croquettes, Roast Onion and Puy Lentil Sauce

Wellington of Chicken, Lyonnaise Potatoes, Buttered Asparagus, Wild Mushroom and Madeira Sauce

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## Dessert

Cream Tea sundae" Fresh Strawberries, Strawberry Prosecco Jelly, Vanilla Ice Cream,  
Crunchy Fruit Scone Topping

Baked Blueberry, Ricotta and Greek Yoghurt Cheese Cake, Honey and Granola Ice Cream

Sticky Toffee Pudding with Timothy Taylors Ice Cream and Toffee Sauce

Mango Pannacotta with Summer Fruit Soup, served with Lavender Shortbread

Trio of Chocolate; Chocolate and Pistachio Brownie, White Chocolate Creme Brule,  
Caramelised Pear and Chocolate Trifle

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## Tea & Coffee

## Harewood Menu Two

### Starters

Roast Vine Tomato and Basil, Served with Parmesan Croutons & Pesto  
Chicken Liver Parfait, Blacksheep Ale Chutney, Sultana and Walnut Toasts  
Prawn and Crayfish Cocktail, Bloody Mary Dressing, Pickled Lemon  
Goats Cheese, Roast Red Pepper and Beetroot Terrine, Wild Rocket and Balsamic  
Dressing

Trio of Melon with Mixed Berry Compote

Classic Chicken Caesar Salad, Shaved Parmesan, Crispy Bacon, Soft Boiled Eggs

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### Main Course

Breast of Chicken Wrapped in Smoked Bacon with Sun-Blushed Tomato  
and Basil Cream

Old Spot Pork Cutlet, Wholegrain Mustard Mash, Cider Sauce and Sage Crisps

Roast Peppered Topside of Beef with Onion and Guinness Gravy,  
Yorkshire Puddings

Smoked Haddock and Leek Fishcake, Creamed Spinach, Tartar Sauce  
Poached Fillet of Salmon, Crushed New Potatoes, Lemon and Dill Sauce

Wild Mushroom, Blue Cheese and Nut Sausages,

Confit Tomatoes Béarnaise Sauce

Spicy Aubergine Spring Rolls, Mint Yoghurt Dressing, Curried Chickpeas  
*(all main courses to be served with new potatoes and seasonal vegetables)*

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### Dessert

Bramley Apple Custard and Honey Tart, Cinnamon Ice Cream

Lemon Posset with Orange and Lemon Polenta Biscuits

Mille Feuille of Fresh Raspberries, Chantilly Cream and Shortbread

Chocolate Brownie with White Chocolate Ice Cream

Rhubarb and Ginger Crumble, Vanilla Custard

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### Tea & Coffee





## Evening Food

### Hot Sandwiches

Bacon Sandwich with a Choice of Red or Brown Sauce  
Sausage Sandwich in a Sesame Bap with Red or Brown Sauce  
Hot Dog with Caramelised Onions and French Mustard  
Cheese and Tomato Melt

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### Traditional Pie & Peas

All Served with Onion Gravy and Minted peas

Meat and Potato Pie  
Chicken and Mushroom Pie  
Steak and Ale Pie  
Cheese and Onion Pie  
Cornish Pasty

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### Finger Buffet

#### Assorted Sandwiches

Lemon and Thyme Chicken Strips with Garlic Mayonnaise  
Chicken Satay with Peanut Butter Dip  
Goujons of Fish in Beer Batter  
King Prawns with a Seafood Sauce Dip  
Hoisin Spare Ribs  
Vegetable Dim Sum and Spring Rolls

#### Platter of Various Meats:

Roast Topside of Beef, Roast Leg of Pork, Beachwood Smoked Ham, Honey Roast Turkey Breast

Savoury Rice with Mushroom and Mixed Peppers

Italian Pasta with Smoked Cheese and Tarragon Mayonnaise

Wedges of Mixed Herb and Mushroom Quiche

New Potato Salad with Slow Roast Shallots and Herbs

Spiced Potato Wedges

Watercress Leaves with Endive, Crisp Croutons and Caesar Dressing

Vine Tomatoes with Tapenade, Parmesan and Baby Spinach

Roast Baby Beetroot Salad with Fine Beans and Red Onion

Mixed Green Leaf, Bean Sprout, Peppers, Cherry Tomatoes and Spring Onion Salad

Traditional Coleslaw with Chives

Assorted White and Granary Rolls

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### Fork Buffet

Chilli Con Carne, Sour Cream, Boiled Rice and Tortilla Chips

Thai Green Chicken Curry with Jasmine Rice

Beef and Guinness Pie with Roasted Potatoes and Greens

Lamb Hot Pot, Pickled Red Cabbage

Pad Thai Vegetables, Chilli Noodles



## BBQ Menu

Homemade Harewood Sausage in a Vienna Longboat Bun with Fried White Onions

Butterfly Cajun Chicken Breasts

Honey Chicken Pieces

Marinated Chicken Wings (Tikka, Mexican or Chinese Marinade)

Crispy Chicken Legs

Pork Ribs in a Sticky Barbecue Sauce

Lamb Chop, Dry Marinated in a Smokey Barbecue Sauce

Skewered King Prawns Marinated in Chilli and Garlic Oil

Salmon Fillets with Lime Butter

Teriyaki Salmon Skewers

Harewood Homemade Venison Burgers

Char-grilled Rump Steak

Salted, Buttered Corn Cobs

Large Red and Green Peppers Stuffed with Vegetable Rice

Mushroom, Courgette and Red Pepper Kebabs with Fresh Lime  
and Coriander

Char-grilled Vegetable Wrap

Hot Chocolate Doughnuts

Hot Chocolate or Honey Banana

Spiced Chick Pea Salad with Mint Yoghurt Dressing

Trio of Tomato, Mozzarella and Basil

Five Bean Penne Pasta, Garlic & Lemon Dressing

Roast Vegetable Pasta, Sundried Tomatoes and Basil Pesto

Moroccan Style Couscous with Fresh Coriander

Cajun Spiced Couscous with Lemon with Lemon and Parsley

Warm Potato Salad with Crème Fresh and Chives

Truffled Potato Salad with Capers and Mayonnaise

Greek Salad

Garden Salad