

## LUNCH AND DINNER MENUS

We are delighted that you are considering Pavilions of Harrogate for your event.

From the menus on the following pages, please choose one soup or starter, one main course and one pudding, to create your own bespoke menu.

All main courses are served with Chef's selection of potatoes and seasonal vegetables, served 'family style'.

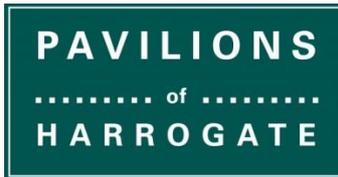
Freshly brewed coffee or tea with chocolate mints is complimentary with your chosen menu.

If you would like to offer your guests a choice on each course we would be happy to discuss options with you in more detail.

e-mail us at [enquiries@pavilionsofharrogate.com](mailto:enquiries@pavilionsofharrogate.com) or visit our website at [www.pavilionsofharrogate.co.uk](http://www.pavilionsofharrogate.co.uk)

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## SOUPS AND STARTERS

### SOUPS

- Cream of carrot and ginger soup [v]
- Cream of potato and watercress soup, sourdough croutons [v]
- Butternut squash soup with garlic crouton and sage oil [v]
- Leek and blue Wensleydale soup with crispy leeks [v]
- Cream of roast tomato and basil soup with basil oil [v]

### STARTERS

- Smoked salmon, peppery leaves, potato salad, horseradish crème fraiche
- Warm asparagus and parmesan tart with a vegetable salad [v]
- Smoked chicken Caesar salad, cos lettuce, garlic croutons, shaved Parmesan, soused anchovies
- Roasted beets, goats cheese, herb salad and balsamic dressing [v]
- Tuna Nicoise - baby potatoes, French beans, black olives, quails egg, peppery leaves, olive oil dressing
- Beetroot cured salmon with celeriac remoulade, frisee salad and hazelnut dressing
- Chicken and pork terrine with apricots and Cumberland sauce
- Thai spiced fish cakes with coriander, beansprout and noodle salad with sweet chilli dressing
- Prawn and crayfish cocktail with a light mayonnaise and tomato dressing, mixed leaves, tomato, cucumber and lemon
- Yorkshire Platter
- Locally smoked meats, chicken, duck, salami and ham with sunblush tomatoes and olives
- Smoked salmon parcel filled with smoked trout mousse and horseradish cream mixed leaves, cucumber and lemon



## MAIN COURSE

Pork and leek sausage, mashed potatoes, onion gravy

Roast Loin of pork, roast potatoes, white wine, cream and sage sauce

Slow cooked pork belly, roast potatoes, creamed scrumpy and apple sauce

Roast beef, homemade Yorkshire pudding, beef stock gravy, roast potatoes, horseradish sauce

Boeuf bourguignon with baby onions, button mushrooms, smoked bacon lardons, red wine  
New potatoes

Beef Olive - Local beef stuffed with mushrooms, onion, fresh breadcrumbs and parsley,  
braised in red wine with sauté new potatoes

Rump of lamb on rosti potatoes, red wine and redcurrant sauce

Slow braised shoulder of lamb, red onion mash, rosemary infused red wine gravy

Chicken breast stuffed with sunblush tomato, chorizo and basil wrapped in Parma ham  
on ratatouille and new potatoes

Pan fried chicken breast, white wine, cream and fresh tarragon sauce. New potatoes

Confit of duck leg, parmentier potatoes, red wine and redcurrant sauce

Oven baked cod on pea risotto, saffron, cream sauce

Seabass fillets on spring onion mash with fresh tomato, spring onion, coriander and lime salsa



## VEGETARIAN MAIN COURSE

Vegetable Casserole - Roast vegetable casserole, sage dumplings

Mushroom Stroganoff - Wild mushrooms, cream, wholegrain mustard sauce, basmati rice

Asparagus Pithivier -Puff pastry, asparagus, crème fraiche, Swaledale cheese, cream sauce

Hazelnut Burger - Homemade hazelnut burger, tomato, mayonnaise, smoked cheese, wholemeal bun, mixed dressed salad, hand cut chips

Potato Cakes - Courgette, potato and mint rosti cakes, Yorkshire fettle cheese, green salsa

Vegetable Olives - Pancake filled with roasted vegetables and basil, tomato sauce, bechamel, Swaledale cheese, mixed dressed salad

Butternut squash risotto, parmesan shavings, dressed rocket salad

## PUDDINGS

Sticky toffee pudding, sticky toffee sauce

Profiteroles, warm chocolate sauce

Classic lemon tart, raspberry coulis, fresh fruits

Toffee and banana crumble tart, vanilla custard

Apple and berry crumble tart, vanilla custard

Fresh fruit Pavlova, whipped cream, strawberry coulis

Almond and pear frangipan tart, vanilla cream, pear and elderflower compote

Chocolate brownie, warm chocolate sauce, vanilla ice cream

White chocolate and raspberry cheesecake, raspberry coulis

Lemon posset, fresh fruits, shortbread biscuits

Chocolate truffle torte, amaretti biscuit base finished with fresh fruits

Raspberry crème brulee tart, vanilla cream, fresh fruits

Cheese Plate – Three cheeses, celery, grapes, butter, savoury biscuits



## **EXTRA COURSES**

Cheese Plate – Yorkshire cheese selection, dried fruits, nuts, celery, butter, savoury biscuits

Yorkshire cheese selection presented on a platter  
Dried fruits, nuts, celery, grapes, butter, savoury biscuits

### **SPECIAL DIETS:**

We will cater for any vegetarian guests as a matter of course. You can either leave the choice to our chef, or choose specific items from the menu.

If any of your guests have specific dietary requirements, please let us know and we will provide something appropriate.

### **INGREDIENTS:**

Our chef uses only the finest quality fresh ingredients, produced in Yorkshire with minimum food miles where possible, a list of local suppliers and producers is available. Some products have to be sourced from further afield, where possible British produce is used, some items do come from the Continental markets.

### **ALLERGY ADVICE:**

If you or any of your guests suffer from a food allergy or intolerance, please let us know. Every care is taken to avoid any cross contamination when preparing a specific allergen free order. We do however work in a kitchen that prepares allergenic ingredients and do not have a specific allergen free zone. Allergen information on the ingredients in each of our dishes is available. Please ask should you require any more details.

### **THEMED MENUS:**

If you would like our chef to create a distinctive themed menu to suit your particular event then please let us know.