



Three Course Dinner – Menu One

Please create your menu by choosing one starter, main and dessert from the options below
Soups and vegetarian options are available upon request

Starter

Chicken Liver Pate served with Onion Marmalade

Homemade Butternut Squash, Red Pepper & Goats Cheese Tart [v]

Salmon and Spinach Fish Cakes served with Lemon Mayonnaise and a Dill Salad

Main Course

Roast Yorkshire Beef served with Homemade Yorkshire Pudding, Red Wine Gravy and Horseradish Sauce

Duck Confit - Slow cooked Duck Leg to ensure tenderness then finished in a hot oven served with a Blackberry and Red Wine Sauce

Traditional Roast Chicken Breast with Stuffing, Sausage & Bacon Roll and Chicken Gravy

Main courses served with Chef's choice of potatoes and seasonal vegetables

Dessert

Homemade Lemon Tart served with Raspberry Coulis

Sticky Toffee Pudding with Sticky Toffee Sauce

Homemade White Chocolate & Raspberry Cheesecake

Tea and coffee and mint chocolates

For more information and prices,
please call us on 01423 544544
or email enquiries@pavilionsofharrogate.co.uk

Our prices include room hire, VAT, tables, chairs, table linen and serving staff.

Please note – all your guests will eat the same meal.
If you would like a choice menu a £10 supplement per person will apply.



Three Course Dinner – Menu Two

Please create your menu by choosing one starter, main and dessert from the options below
Soups and vegetarian options are available upon request

Starter

Smoked Salmon Parcel filled with a Cream Cheese and Smoked Salmon Mousse served with a Salad Garnish and Lemon Wedge

Homemade Thai Style Fish Cakes served on a Thai Style Salad with a Sweet Chilli Dressing

Duck and Chicken Terrine with Redcurrant Jelly

Goats Cheese Crottin presented on a Toasted Croute served with a Honey Mustard Dressing [v]

Main Course

Shoulder of Lamb of Local Lamb braised in Red Wine and Redcurrant Jelly

Daube of Beef - Feather Blade cut of Beef braised slowly in Red Wine served on a Mustard Mash

Chicken Breast stuffed with Chorizo and Sun blush Tomato wrapped in Parma Ham finished with a Tomato and Blackberry Sauce

Beef Olive - Escalope of Local Beef stuffed with Diced Mushrooms, Onions, Parsley and fresh Breadcrumbs all braised in a Red Wine Sauce.

Fillet of Salmon with a Basil and Parmesan Crust served with a Vermouth Velouté

Main courses served with Chef's choice of potatoes and seasonal vegetables

Dessert

Homemade Lemon Posset with Shortbread Biscuits

Homemade Apple and Berry Crumble Tart served with Custard Sauce

Homemade Classic Tiramisu

Homemade Chocolate Brownie with Warm Chocolate Sauce

Tea and coffee and mint chocolates

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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.