



Finger Buffet

All finger buffets consist of sandwiches, savouries, crisps and pudding items

Sandwiches

Locally Baked Bridge Rolls in brown, white and granary filled with:
Free Range egg mayonnaise and cress [v]
Grated Wensleydale and Yorkshire chutney [v]
Home roast beef and Horseradish mayonnaise
Chicken, bacon and avocado
Poached salmon with mayonnaise and cucumber

Savouries

Voakes pork pie
Crudité, tortilla chips and dips [v]
Honey glazed mini pork sausages
Vegetable spring rolls [v]
Crisps

Pudding

Chef's selection of mini puddings (allowing two per person)

Tea and coffee

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

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



Remembrance Buffet

Selection of finger sandwiches:

Home roast beef and horseradish mayo

Home roast ham and Yorkshire chutney

Cucumber and soft cream cheese (v)

Free range egg mayonnaise and cress [v]

Homemade sunblush tomato and basil quiche [v]

'Voakes of Whixley' pork pie with piccalilli on the side

Tricolour skewer – Mozzarella cheese, olives and cherry tomatoes (v)

Flat bread wrap with tuna mayonnaise and mixed leaves

Homemade Cakes:

Sultana scones with jam and fresh cream

Chocolate brownie

Fresh fruit tartlet

Freshly brewed Taylors of Harrogate tea and coffee

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Cold Fork Buffet

All courses served from the buffet table
Tables set with white table linen and quality paper napkins
Guests called up to the buffet - table by table for main course

Main Course

Home roast marmalade glazed ham with Yorkshire chutney on the side
Yorkshire blue cheese and leek quiche [v]
"Voakes of Whixley" pork pie with piccalilli on the side
Coronation chicken with an apricot and almond garnish

Mixed leaf salad with Caesar dressing
New potato and chive salad, vinaigrette dressing
Noodle salad with red onion, mixed peppers, peanuts and a chilli dressing
Salad of roast carrot, mixed beans and fresh coriander

Basket of mixed bread rolls with Yorkshire butter

Pudding

Homemade sherry trifle
Homemade profiteroles served with warm chocolate sauce

Freshly brewed Taylor's of Harrogate coffee and tea

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Supper Buffet

Main Courses

Choose two of the following:

- Homemade Thai green chicken curry with sticky rice
- Homemade Moussaka - layers of aubergine, minced lamb and tomato in a feta cheese sauce
- Homemade beef casserole with herb dumplings and seasonal vegetables
- Homemade lamb tagine with herb cous cous
- Chicken "Coq au Vin" casserole, red wine, button mushrooms, smoked bacon
- Luxury fish pie – haddock, salmon, king prawns in a white sauce with a cheesy mash
- Chilli con carne with sour cream and mature cheddar

Choose one of the following:

- Homemade mushroom stroganoff with basmati rice [v]
- Homemade roasted vegetable lasagne with a mixed leaf salad [v]
- Homemade Thai red vegetable curry with sticky rice [v]
- Chickpea, root vegetable and apricot tagine with herb cous cous [v]

Desserts

Choose two of the following

- Homemade sticky toffee pudding with sticky toffee sauce [v]
- Homemade apple and berry crumble with vanilla custard [v]
- Profiteroles with warm chocolate sauce [v]
- "Aga" Pavlova with whipped cream, fresh fruit and a coulis [v]
- Homemade tiramisu, a classic Italian pudding [v]

Freshly brewed tea and coffee with mint chocolates

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Afternoon Tea Menu

Selection of finger sandwiches:

Home roast beef and horseradish mayo
Home roast ham and Yorkshire chutney
Locally smoked salmon with lemon butter
Free range egg mayonnaise and cress [v]

Homemade sunblush tomato and basil quiche [v]
'Voakes of Whixley' pork pie with piccalilli on the side
Mini lemon scone with prawns and fromage frais
Flat bread wrap with tuna mayonnaise and mixed leaves

Homemade Cakes

Sultana scones with jam and fresh cream
Chocolate brownie
Fresh fruit tartlet

Freshly brewed Taylors of Harrogate teas
Taylors of Harrogate coffee also available

To be served at the table and includes a glass of Cava or Prosecco
per person including VAT at 20%

There will be an additional cost to upgrade to a glass of Champagne

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BBQ Menu

Please choose four main items and three salads

Grilled Meats

- Chicken with a marinade of honey, ginger and chilli
- Pork belly with pepper and apple sauce
- Vintage cheddar beef burgers with tomato salsa
- Pork and black pudding sausages with apple chutney
- Lamb Kofta – minced lamb enhanced with mint and cumin with minted yoghurt dip

Fresh Fish

- Cod fillet marinated in chilli, ginger, lime and coriander (cooked in a foil parcel)
- Salmon fillet marinated in Cajun, honey and soy (cooked in a foil parcel)
- King prawns marinated in garlic and lemon

Vegetarian

- Field mushroom burger
- Vegetarian Glamorgan sausage
- Grilled halloumi and pepper skewer

Fresh Homemade Salads

- New potato and green bean salad
- Apple coleslaw (no onion)
- Cous Cous with vegetable jewels, fresh herbs and pomegranate
- Pasta with marinated artichokes, black olives, sunblush tomatoes and basil
- Roasted Mediterranean vegetables, Yorkshire fine fettle and herb infused olive oil
- Leaf salad with balsamic dressing and shaved Parmesan
- Beetroot with horseradish mayonnaise

BBQ menu served with artisan breads and a selection of chutneys and sauces

Sweet Treats

- Profiteroles with chocolate sauce
- Glazed lemon tart

Tea and coffee

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Bowl Food Package

Staff will mingle among your guests offering the food from large trays, ready to eat

Three bowls of food would satisfy your guests at any gathering

Build your own menu by picking three bowls from the choices below:

Meat Bowls

Boeuf Bourguignon on crushed potatoes

Thai green curry on sticky rice

Rump of lamb on dauphinoise potatoes

Pork belly on apple cous cous

Locally made pork and leek sausages on mashed potatoes

Shredded duck confit on roasted seasonal vegetables with a plum sauce

Fish Bowls

Salmon on crushed new potatoes with a cream sauce

Fish and chips with mushy peas

Salmon fish cakes on watercress salad with tartare sauce

Paella rice with king prawns and chorizo

Vegetarian Bowls

Thai red vegetable curry on sticky rice

Ratatouille vegetables topped with goat's cheese

Wild mushroom risotto topped with shaved pecorino

Mushroom stroganoff on buttered noodles

Vegetable korma with coriander rice

Pudding Bowls

Homemade tiramisu

Homemade sticky toffee pudding with a sticky toffee sauce

Traditional Eton mess

Apple and berry crumble with custard sauce

Mini chocolate torte with Chantilly cream and honeycomb crumb

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Canapés

Yorkshire Canapés

Mini Yorkshire pudding with roast beef and horseradish mayo
Mini Yorkshire sausages with Yorkshire chutney
Whole tail Whitby scampi with tartare sauce
Mini fish 'n' chips
Homemade leek and walnut scone filled with blue Wensleydale and onion
marmalade[v]
Steak and Chips
Surf & Snout

Meat

Mini cheese burger with sweet chilli jam
Hot Dogs with sweet mustard and tomato ketchup
Thai chicken salad
Mini chicken satay with a peanut dipping sauce
Chicken Caesar salad with Parmesan shavings
Lamb kofta brochette with a minted yoghurt dip
Rare roast beef in a cheese scone with piccalilli

Fish

Scallops wrapped in Parma ham with an olive tapenade
Blini with cream cheese, smoked salmon and cracked black pepper
Lemon and garlic prawns with a sweet chilli sauce
Thai fish cakes with plum sauce

Vegetarian

Caramelised onion and blue Wensleydale tartlet [v]
Olive, tomato, basil and mozzarella skewer [v]
Ricotta, tomato, tapenade on pumpernickel [v]
Ratatouille and olive tartlet [v]
Gazpacho [v]
Pea and Mint Soup [v]
Cheddar puffs [v]
Asparagus Soup [v] (subject to season)

pudding

Little cream meringue [v]
Little chocolate brownie with walnuts [v]
Little sherry trifle [v]
Little banoffee pie [v]
Chocolate mousse [v]
Little ice cream cones [v]

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