



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

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



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

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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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