



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

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.



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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Wedding BBQ Package

Package includes BBQ Menu, cream backdrop or starcloth, table linen, uplighters and a glass of prosecco or beer on arrival.

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