



Pavilions

OF HARROGATE



3-Course Dinners



Dinners at Pavilions of Harrogate

Yorkshire is renowned for three things; a warm welcome, awesome scenery and fabulous food and drink.

Whether it's a charity ball, awards evening or corporate celebration, Pavilions of Harrogate is known for outstanding service and locally sourced food and drink.

At the heart of every successful event is our exceptional team. From your very first enquiry to the final coffee served on the night, our experienced and dedicated staff are with you every step of the day, ensuring every detail is taken care of. Our sales team will work closely with you to bring your vision to life, while our chefs and operations team work seamlessly behind the scenes to deliver a smooth, polished and memorable experience for you and your guests.

Here at Pavilions of Harrogate, we have a variety of rooms that can accommodate guest numbers from 10 to 450, most of which have access out onto our beautiful lawns. We have a selection of packages for you to consider for your event, each package is priced per head and includes room rental, a 3-course dinner and tea and coffee.

Delicious Food

Delight your guests with exceptional food crafted by our award-winning caterers, Kings Catering. Ian and his team have been working with us for over 25 years and even helped open our farm shop, Fodder, where he visited over 300 local food producers and uses many in his own menus.

As part of the Yorkshire Agricultural Society one of our primary objectives is to support farming and food producers from across the county.

We know and understand the journey from farm to fork and it's one we are proud to support and shout about because not only are we supporting local businesses and keeping food miles to a minimum, but we are sure that the quality is second to none.

Some of our local suppliers include:

- Eggs – Margaret Dawson, Boroughbridge (12 miles)
 - Pork pies – Voakes, Whixley (9 miles)
- Milk – Dales Dairies, Grassington (25 miles)
- Lamb – Clarkes Meats, Huddersfield (51 miles)
- Beef – Clarkes Meats, Huddersfield (51 miles)
- Sausages – Sykes Farm, Wetherby (10 miles)
 - Vegetables – Skipton (23 miles)





Chicken and tarragon

3-Course Dinner Package - Menu One

Please create your menu by choosing one starter, main and dessert.

Starters

- Ham hock presse terrine with piccalilli
- Homemade butternut squash, red pepper & goats cheese tart [v]
- Pea and mint Soup [ve]

Main Courses

- | | |
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| Chicken and tarragon
Pan fried chicken breast served with a cream, white wine and tarragon sauce | Confit of duck
Slow cooked duck leg to ensure tenderness, finished in a hot oven with a red wine sauce |
| Pork loin steak
Served on savoy cabbage with black pudding, with a cream sauce | Yorkshire beef bourguignon
Finished with a puff pastry croustade |
| Butternut squash risotto [v] | Chestnut mushroom and fresh sage risotto [v] |

Desserts

- Sticky toffee pudding with sticky toffee sauce
- Chocolate brownie with warm chocolate sauce
- Homemade white chocolate & raspberry cheesecake

Tea and coffee and mint chocolates

£46.50 (inc VAT) per person

Rate includes room hire. Prices valid until 31st July 2026. Please note – all your guests will eat the same meal. If you would like a choice menu a £15 supplement per person will apply.

3-Course Dinner Package - Menu Two

Please create your menu by choosing one starter, main and dessert.

Starters

Chicken salad veronique

Cooked chicken, fresh grapes served in a light crème fraiche dressing with a hint of tarragon

Prawn cocktail

Lettuce, tomato, cucumber, prawns and marie rose dressing

Caprese salad

Mozzarella, tomatoes, fresh basil, black olives with a balsamic & olive oi

Main Courses

Chicken breast stuffed with chorizo

Wrapped in Iberico ham and served on paella

Slow cooked daube of beef

Braised in a red wine sauce and served on mashed potato

Rump of lamb on rosti potato

Served with a redcurrant sauce

Salmon fish cakes

Served with a sorrel, white wine & cream sauce

Courgette & potato rosti

Served with a tomato salsa sauce [v]

Vegetable wellington [v/ve]

Desserts

Cherry & almond sponge tart with vanilla custard

Chocolate brownie with warm chocolate sauce

Profiteroles with a warm chocolate sauce

Lemon posset served with butter shortbread for dipping

Tea and coffee and mint chocolates

£53.50 (inc VAT) per person

Rate includes room hire. Prices valid until 31st July 2026. Please note – all your guests will eat the same meal.

If you would like a choice menu a £15 supplement per person will apply.



Chocolate brownie with warm chocolate sauce



Supporting a Yorkshire Charity

All our profits help fund the work of our charity, the Yorkshire Agricultural Society.

The Yorkshire Agricultural Society is a registered charity founded in 1837, best known for organising the Great Yorkshire Show and lesser known for its year-round work supporting rural families, farming and the countryside.

Each year, the Society invests over half a million pounds to organise educational events, promote agricultural careers, develop skills of those working in the industry, award grants and enable knowledge sharing.

The Society celebrates farming at the Great Yorkshire Show and Yorkshire Farming Conference, organises Countryside Days event for school children, and supports its farming networks: Future Farmers of Yorkshire, Farmer Scientist Network, Yorkshire Rural Support Network, Women In Farming Network, Yorkshire Food Farming and Rural Network.

When you book an event with us, you're contributing to a unique charity proudly at the heart of Yorkshire's farming, food, and countryside.

Thank you.



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