



## ENTERTAINING & PRIVATE DINING

at

### Middlethorpe Hall

HOTEL, RESTAURANT AND SPA  
YORK

Standing in twenty acres of gardens and parkland, yet five minutes from York city centre, this “Queen Anne” style house, which was built in 1699, has been decorated and furnished in a style that is in keeping with the elegance of the period.

In addition to the award-winning Restaurant, Middlethorpe Hall & Spa features small private dining rooms, which are ideal for wedding parties, business entertaining, or family celebrations.

The Yellow Room, which overlooks the gardens, will seat up to fourteen. Larger parties of up to fifty-six can be accommodated in the Grill Room, which has its own sitting room for pre-dinner drinks.

Should you require any further information or would like to organise an appointment to visit and discuss your requirement further, please contact Julia Betteridge, our Conference and Banqueting Co-ordinator.



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## ROOM HIRE CHARGES

### Room hire charges:

	Charges
The Barlow Room	£300.00
The Grill Room	£250.00
The Pineapple Room*	£195.00
The Yellow Room	£160.00

\* The Pineapple room is part of the hotel Dining Rooms.

### Miscellaneous charges:

	Charges
Cake stand and knife	£25.00
“Long and low” flower arrangement	On request
“Table centre” flower arrangement	On request
Bouquet	On request
Many other arrangements possible	On request
Musical entertainment*	On request

**For Functions continuing after midnight; there will be a nominal charge of £200.00**

## MENUS FOR ENTERTAINING & PRIVATE DINING:

Our private dining rooms have been created for parties of ten or more. We ask you to select the same menu for all of your guests, choosing one dish for each course.

Also, we have instructed our suppliers to provide non-genetically modified (GM) food, and we monitor this situation, it is possible that some of our dishes may contain GM food either by contamination from cross-pollination, or supplier error.

### **ALLERGENS AND SPECIAL DIETS:**

**If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.** Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

## Drinks Reception

### Canapés

#### *Canapés Selection*

*Selection of three £6.00 per person*

*Selection of five £9.00 per person*

*Selection of seven £11.50 per person*

*Pea Mousse, confit tomato, Yorkshire fettle (V)*

*Whipped Stilton, pickled walnuts, celery (V)*

*Yellison Goats' Cheese, beetroot, apple (V)*

*Battered Cod Goujons, tartare sauce*

*Smoked Salmon Rillettes, radish, fennel*

*Mini Shepherd's Pie*

*Black Pudding Scotched Quails Egg*

*Steak Tartare, truffle egg yolk*

*Smoked Haddock Fritter, lovage emulsion*

*Ham Hock Ballontine, pineapple and chilli jam*

#### *Alternative Selection*

*£7.50 per person*

*A healthy alternative of crudités with a selection of dips*

*A discretionary 12.5% service charge will be added to all food and beverage items.*

#### Special Diets and Allergies

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.

## **Drinks**

<b>Bucks Fizz/sparkling wine</b>	<b>£8.50 per glass</b>
<b>Bucks Fizz/Champagne</b>	<b>£10.95 per glass</b>
<b>Kir Royale</b>	<b>£13.00 per glass</b>
<b>Pimms</b>	<b>£24.50 per jug</b>
<b>Champagne from</b>	<b>£75.00 per bottle</b>
<b>Prosecco from</b>	<b>£42.00 per bottle</b>

## Luncheon Buffet

(£24.00 per person)

Please note that buffets are only available for parties of 10 or more.

### Buffet A

*Chicken and Sweetcorn Broth,  
coconut and coriander*

*Selection of Sandwiches*

*Barbequed Curried Pork Fillet Skewers  
Crisp Tofu, vegetable stir fry*

*Beetroot, Orange and Dill Salad  
Asian Vegetable Salad, ginger dressing  
Mixed Salad, cherry tomatoes, cucumber, croutons*



*“Eton Mess”, summer berries, meringue,  
low fat crème fraîche*

*Fruit Basket*

*Tea/ Coffee*

### Buffet B

*Pea and Mint Soup*

*Selection of Sandwiches*

*Baked Haddock, spinach, spring onions  
Chestnut Mushrooms, tomato, chilli and basil*

*Cous-cous Salad, olives, sundried tomatoes, pinenuts  
Sugar Snap Peas, soy beans, spring onions,  
mint dressing*

*Mixed Salad, carrot, coriander and orange*



*Fruit Kebabs, low fat vanilla yoghurt*

*Fruit Basket*

*Tea/ Coffee*

### Buffet C

*Roast Tomato and Basil Soup*

*Selection of Sandwiches*

*Chicken Satay Skewers, satay dip  
Potato and Onion Tortilla, garlic dressing*

*Curried Rice Salad, toasted almonds, raisins,  
coriander*

*Cucumber Kimchee*

*Mixed Salad, toasted nuts and seeds*



*Baked Banana's, fromage frais*

*Fruit Basket*

*Tea/ Coffee*

### Buffet D

*Tom Yum Soup*

*Selection of Sandwiches*

*King Prawn Skewers, soy and lime glaze  
Roasted Aubergine, courgettes, cherry tomatoes,  
basil and pinenuts*

*Quinoa, Pumpkin Seed, Carrot and Spinach Salad*

*Rice Noodle Salad, Asian vegetables, soy dressing*

*Mixed Salad, tomato, cumber and mint*



*A Selection of Berries, hazelnut granola,  
low fat vanilla yoghurt*

*Fruit Basket*

*Tea/ Coffee*

## **Buffet E**

***Chilled Tomato Gazpacho***

***Selection of Sandwiches***

***Char-grilled Flat Iron Beef*** *(served rare),  
rocket, pinenuts and sundried tomatoes*  
***Pad Thai***, *crisp tofu, egg, roast pinenuts*

***Roast Peppers***, *red onion, feta, olives*  
***Beef Tomato, Shallot and Basil Salad***  
***Mixed Salad***, *herbs and lemon yoghurt dressing*



***Stuffed Baked Apples***, *prunes, almonds,  
crème fraîche*  
***Fruit Basket***

***Tea/ Coffee***

***Harrogate Still or Sparkling Mineral Water*** (£5.50 per bottle)

*A discretionary 12.5% service charge will be added to all food and beverage items.*

## **Private Dining Luncheon Menu**

***Three-course Luncheon - £42.00 per person***

***Two-course Luncheon - £32.00 per person***

**Our private dining menus have been created for parties of ten or more.  
We ask that you select the same menu for all of your guests,  
choosing one dish for each course.**

*Special diets and bespoke menus available on request*

### ***First Course***

#### ***Roast Pumpkin Velouté***

*curry granola, onion bhaji, raita (V)*

#### ***Potato and Young Garlic Velouté***

*Jersey Royal, chive cream, crisp potato (V)*

#### ***Beetroot, Yellison Goats' Cheese, Garden Herbs***

*beetroot risotto, whipped goat's cheese, horseradish (V)*

#### ***Smoked Salmon Cannelloni***

*charred cucumber, soy and lime gel, dressed crab, toasted sesame*

#### ***Red Mullet***

*ratatouille, serrano ham, basil*

#### ***Whitby Crab***

*squid, courgette, aioli*

#### ***Ham, Egg and Peas***

*smoked ham hock, slow cooked hen's egg, pea velouté*

#### ***Pig Cheek***

*celeriac, black pudding, burnt onion*



## **Main Courses**

### **Crispy Duck Egg**

*champ, truffle dressing, salsify (V)*

### **Potato Terrine**

*tarragon emulsion, artichoke, wild mushroom (V)*

### **Baby Artichoke, Aged Parmesan, Herb Gnocchi**

*summer vegetables, tomato consommé, ricotta, basil (V)*

### **Wild Mushroom Arancini**

*parmesan custard, purple sprouting broccoli (V)*

### **Cod**

*bbq celeriac, mussels, leeks, spinach*

### **Pan-fried Salmon Fillet**

*Jerusalem artichoke, crushed potatoes, spring greens*

### **Sea Bream**

*creamed potato, charred greens, smoked butter*

### **Sea Bass**

*sweet potato, king prawns, sea vegetables*

### **Poached and Roast Yorkshire Chicken**

*fondant potato, bbq sweetcorn, trompettes*

### **Forty-eight Hour Braised Belly of Pork**

*Savoy cabbage, cider fondant, baked apple puree, black pudding*

### **Lamb Rump**

*Moroccan couscous, chargrilled vegetables, goat's curd*

### **Forty-eight Braised Lamb Shoulder**

*peas, broad beans, baby gem, samphire*

### **6oz Rump Steak**

*triple cooked chips, flat mushroom, confit tomato, watercress and peppercorn sauce*

### **Roast Sirloin of Dales Beef - £5.00 per person supplement**

*roast potatoes, Yorkshire pudding, red wine sauce*

***A selection of seasonal vegetables will accompany the main courses***

## ***Puddings***

### ***Glazed Lemon Tart***

*fromage blanc sorbet, lemon verbena, raspberry meringue*

### ***Strawberry Tart***

*strawberry and elderflower sorbet, Chantilly cream*

### ***Chocolate and Coffee***

*coffee ice cream, mocha macaron, chocolate mousse*

### ***Blackberry Delice***

*mascarpone sorbet, pate de fruit, mint*

### ***Salted Caramel Tart***

*banana and yuzu*

### ***White Chocolate***

*white chocolate cremeux, apricot and honey granola*

### ***Apricot, Vanilla, Camomile***

*apricot delicé, vanilla ice cream, camomile syrup*

***Ethically Sourced Coffee/ Selection of Teas and Fudge*** £7.00 per person

***Harrogate Still and Sparkling Mineral Water*** £5.50 per bottle

Food Tastings will be charged as taken.

*A discretionary 12.5% service charge will be added to all restaurant and bar invoices.*

## ***Three-course Dinner - £69.00 per person***

*(included in the Twenty-four Hour Delegate Rate)*

**Our private dining menus have been created for parties of ten or more.  
We ask that you select the same menu for all of your guests,  
choosing one dish for each course.**

*Special diets and bespoke menus available on request*

### **First Courses**

***Asparagus***, duck egg, morels, wild garlic, truffle (V)

***Yellison Goats' Cheese and Beetroot Cannelloni***, salt baked beetroot, burnt apple, rapeseed dressing (V)

***Hand-dived Scallop*** , crispy pork belly, dashi, wakame

***Crab and Lobster***, lime, coconut, coriander, cardamom

***Confit Duck and Duck Liver Pressing***, black fig, port, honey and gingerbread

***Smoked Yorkshire Duck***, pickled cherries, dikon, pistachio

***Rabbit Terrine***, quail's egg, tarragon mayonnaise, chick weed

### **Main Courses**

***White Onion and Black Truffle Risotto***, onion textures, coffee powder, sherry vinegar caramel (V)

***Chestnut Cannelloni***, chestnut foam, wild mushroom, black truffle (V)

***Wild Mushroom and Mascarpone Ravioli***, garden vegetables, crispy oyster mushrooms, mushroom broth (V)

***East-coast Halibut***, potato and lovage velouté, sea fennel, roasted hand-dived scallop

***Roasted Stone Bass***, charred baby gem, pea, lardo, ham consommé

***Pan-fried Cod***, shitake, dashi, Asian vegetables, prawn dumpling

**Yorkshire Spring Lamb**, butternut squash, goats' curd, wild garlic, pesto

**Venison Loin**, pickled blackberries, parsnip, haggis bon-bon, smoked potato

**Yorkshire Pork**, belly, loin, black pudding, apple, prune

**Forty-day Aged Fillet of Waterford Farm Beef**, carrot, nasturtium, onion, cottage pie

**Roast Sirloin of Dales Beef**, Yorkshire pudding, roast potatoes, red wine sauce

**A selection of seasonal vegetables will accompany the main courses**

### **Puddings**

**Black Fig Parfait**, honey roast fig, elderberry jelly and mascarpone sorbet

**Mille-feuille**, raspberry, white chocolate, mint

**Clementine**, clementine parfait, chocolate, pâte de fruit

**Cucumber Cannelloni**, elderflower, lemon, mint

**Strawberry Cheesecake**, clotted cream, shortbread, basil

**Middlethorpe Apple**, caramel apple parfait, date cake, apple blossom

**Cherry, Chocolate, Pistachio**, dark chocolate mousse, cherry marshmallow, pistachio sponge

**Ethically Sourced Coffee / Selection of Teas and Petit Fours**

£7.00 per person

**Harrogate Still and Sparkling Mineral Water** £5.50 per bottle

Food Tastings will be charged as taken.

A discretionary 12.5% service charge will be added to all restaurant and bar invoices

# **Seasonal Gourmet Menu**

*£95.00 per person*

## **Sample Menu**

**Celeriac Velouté,**  
*black truffle*



**Pan-fried Duck Liver,**  
*onion, pancetta, sherry vinegar*



**Pan-fried Fillet of Whitby Landed Turbot,**  
*pumpkin, oyster leaf, red wine sauce*



**Roast Diver-caught Scallop,**  
*cauliflower purée, curried granola*



**Roast Fillet of Scottish Venison**  
*blackberries, parsnip, red cabbage, dark chocolate*



**Vanilla Cheesecake,**  
*pineapple parfait, pineapple sorbet, pineapple crisp*



**Hot “Millionaire Shortbread” Tart,**  
*caramel ice-cream, spiced caramel sauce*



**‘Ethically sourced’ Cafetière Coffee, Cappuccino or Espresso,**  
*with Petit Fours £7.00*

*A discretionary 12.5% service charge will be added to all food and beverage items*

## **Dinner Buffet Menu**

**£62.50 per person (minimum 20 people)**

*Whole Poached and Dressed Salmon*

*Smoked Salmon*

*Whole Roast Chicken*

*Honey Roast Leg of Ham*

*Roast Rib-eye of Beef  
(supplement £6 per person)*

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*Potato & Chive Salad*

*Beef Tomato and Mozzarella Salad  
with cracked pepper*

*Niçoise Salad*

*Home-made Coleslaw*

*Waldorf Salad*

*Mixed Salad*

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*Glazed Lemon Tart*

*Fresh Seasonal Fruit Salad*

*Chocolate Cappuccino Mousse*

*Selection of British & Continental Cheese  
poppy seed crackers*

***Freshly Brewed Coffee / Selection of Teas and Sweetmeats***

*A discretionary 12.5% service charge will be added to all food and beverage items*