

Group Catering 2018

There is an extensive range of delicious, self-service, hot and cold dishes available together with homemade cakes and a selection of hot and cold beverages.

Should your party be of a *minimum of 15* guests or more, who wish to be seated together, the following menus are available:

Refreshments

A. Filter Coffee or Yorkshire Tea with Homemade Biscuits - **£4.50**

Breakfast Snack

B. Filter Coffee or Yorkshire Tea served with a Bacon or Sausage Brioche Bun, with Ketchup or Brown Sauce (Vegetarian Option; Fried Egg Brioche Bun) - **£6.95**

Tea, Coffee & Cake

C. Filter Coffee or Yorkshire Tea and a Slice of Homemade Cake of the day - **£5.95**

D. Filter Coffee or Yorkshire Tea with a Homemade Scone, Jam and Cream - **£5.95**

Sandwich Lunch

E. Soup and Sandwich, served with a warm Roll and a selection of delicate Sandwiches - **£8.95**

F. Yorkshire Afternoon Tea - A selection of delicate Finger Sandwiches, Homemade Scone with Jam and Cream, served with Filter Coffee or Yorkshire Tea

or

F2. With a Slice of Homemade Cake - **£10.25**

Cold Buffet Lunch

1 Course (Please choose 1 Main Course) - **£12.25**

2 Course (Please choose 1 Main Course and 1 Dessert) - **£16.50**

Main Course

G. Provençal Chicken Tossed with Sun-dried Tomatoes, Olives, Basil and Thyme in a Tomato Dressing

H. Escalope of Salmon with a Pine Nut and Herb Crust and Crème Fraiche Dressing

I. Sun-blushed Tomato, Asparagus and Gruyere Tart finished with Pine Nuts and Buffalo Mozzarella

Accompaniments with the above:

- Salad of Mixed Leaf, Herbs and Rocket, Bacon, Parmesan Shavings and a Cream Herb Dressing
- Hot Minted Baby New Potatoes

Desserts

J. Chocolate Tart with Vanilla Cream and Salted Caramel Sauce

K. Eton Mess of Summer Berries, Meringue and Cream

L. Elderflower and Lemon Tart with Crème Fraiche

M. Madagascan Vanilla Cheesecake with Raspberries and Whipped Cream

Hot Buffet Lunch

2 Course (Please choose 1 Main Course and 1 Dessert) - **£18.25**

2 Course, 2 Options (Please choose 2 Main Courses and 2 Desserts - min 30 guests) - **£22.00**

Main Course

N. Chicken with Lemon and Thyme, with a Herb Crumb and a selection of Vegetables

O. Whitby Fisherman's Pie topped with Crunchy Mash and Greens

P. Chargrilled Aubergine Courgette and Red Pepper Lasagne with Basil and Ricotta (v)

Q. Chilli Beef with Sweet Potato and Peppers with Folds of Tortilla and Nachos, topped with Cucumber Riata

R. Spinach, Wild Mushroom and Parmesan Risotto topped with Asparagus and Rocket Salad, with Toasted Pine Nuts (v)

Desserts

- J. Chocolate Tart with Vanilla cream and Salted Caramel Sauce
 - K. Harewood Mess of Summer Berries, Homemade Meringues and Cream
 - L. Elderflower and Lemon Tart with Crème Fraiche
 - M. Madagascan Vanilla Cheesecake with Raspberries and Whipped Cream
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Self-serve Tea and Coffee is available with all menu options

Other drinks are available and can be purchased on the day – please see selection below:

- Single Serve Wines, 187ml - **£3.95**
- Black Sheep Ale, 500ml - **£4.25**
- Becks Lager, 275ml - **£3.10**
- Harrogate Spa Still and Sparkling Water, 500ml - **£1.80**
- Various Fentimans Soft Drinks, 275ml - **£2.95**

All prices are inclusive of VAT at the standard rate

VOUCHERS

Vouchers from the value of **£5** upwards can be bought for members of your party, to independently purchase items in the Courtyard Café. Please use the menu above as a guide to the restaurant prices. Please note, no change can be given for vouchers.

How to book

To make an enquiry, please call Group Bookings on 0113 218 1017 or email groups@harewood.org

To book, simply complete the group catering booking form below and return it via email or post to:

Group Bookings
Harewood House Trust
Harewood House
Harewood
Leeds
Yorkshire
LS17 9LG

Booking information

- Full payment must be received two weeks prior to the visit date along with final numbers of the group.
- Unless we receive notification of any reduction in catering numbers 2 weeks prior to your visit, we must charge for the number originally booked.
- All menu elements may contain traces of nuts. Dietary requirements must be disclosed in advance.
- The coach driver will receive an £8.00 voucher to redeem in the Courtyard Café. This is non transferrable and please note that change cannot be given.
- **Group bookings cannot be guaranteed on weekends or Event days. Please enquire for more information.**

Group Catering Booking Form

Group Name: _____	Menu required & numbers:
Number in Party: _____	A _____
Date of Visit: _____	B _____
Preferred Meal Time: _____	C _____
Organiser: _____	D _____
Tel: _____	E _____
Email: _____	F _____
Address: _____	F2 _____
_____	G _____
_____	H _____
Postcode: _____	I _____
Special Requirements: _____	J _____
_____	K _____
Signature: _____	L _____
	M _____
	N _____
	O _____
	P _____
	Q _____
	R _____