

## Harewood Group Catering 2017

The Courtyard Café is run by the Yorkshire Party Company who are renowned for the quality of their food and service. Everything is prepared on the premises from fresh, locally sourced producers wherever possible.

There is a very extensive range of delicious, self-service, daily hot and cold dishes available together with homemade cakes, hot and cold drinks, wine and beer.

For parties of 15 or more, the following group menus are available:

### Morning Coffee & Biscuits

- A. Filter Coffee or Yorkshire Tea with Homemade Biscuits - **£3.95**

### Breakfast Snack

- B. Filter Coffee or Yorkshire Tea served with Bacon or Sausage Brioche Buns, with Ketchup or Brown Sauce. Vegetarian option is a Fried Egg Brioche Bun - **£5.95**

### Tea, Coffee & Cake

- C. Yorkshire Tea or Coffee and a Slice of Homemade Cake of the Day, or Homemade Scone Jam and Cream - **£5.50**

### Sandwich Lunches

- D. Yorkshire Afternoon Tea includes, a selection of Finger Sandwiches, Homemade Scones with Jam and Cream or a Slice of Homemade Cake, Yorkshire Tea or Coffee - **£9.75**
- E. Soup and Sandwich includes, a Bowl of Yorkshire Provender Soup, with a Roll and a Selection of Sandwiches - **£8.75**

---

### Cold Buffet Lunch

**1 Course**, please choose one main course - **£12.25**

**2 Course**, please choose one main course and one dessert - **£16.50**

### Main Course

- F. Provençal Chicken Tossed with Sun-dried Tomatoes, Olives, Fresh Basil and Thyme in a Tomato Dressing
- G. Escalope of Salmon with a Pine Nut and Herb Crust and Crème Fraiche Dressing
- H. Sun-blushed Tomato, Asparagus, Gruyere Tart with Pine Nuts and Buffalo Mozzarella (v)

**Accompaniments with the above:**

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

**Desserts**

- I. Chocolate Tart Vanilla Cream, Salted Caramel Sauce
  - J. Harewood Mess of Summer Berries, Homemade Meringues and Thick Jersey Cream
  - K. Elderflower and Lemon Tart, Crème Fraiche
  - L. Raspberry and Lemon Roulade
- 

**Hot Buffet Lunch**

**2 Course**, please choose one main course and one dessert - **£17.25**

**2 Course, 2 options**, please choose two main courses, two desserts - min 30 guests - **£20.00**

**Main Course**

- M. Chicken with Lemon and Thyme with Herb Crumb, selection of Summer Vegetables
- N. Whitby Fisherman's Pie topped with Crunchy Mash and Summer Greens
- O. Chargrilled Aubergine, Courgette and Red Pepper Lasagne with Basil and Ricotta (v)
- P. Colourful Chilli Beef with Sweet Potato and Peppers Scattered with Tortillas and Crisp Nachos with Cucumber Riata
- Q. Creamy Spinach, Wild Mushroom and Parmesan Risotto with Asparagus and Rocket Salad with Toasted Pine Nuts (v)

**Desserts**

- R. Chocolate Tart Vanilla Cream, Salted Caramel Sauce
- S. Harewood Mess of Summer Berries, Homemade Meringues and Thick Jersey Cream
- T. Elderflower and Lemon Tart, Crème Fraiche
- U. Raspberry and Lemon Roulade
- V. A Selection of Cheese and Fruit with Biscuits

**Self-serve tea, coffee and jugs of tap water are available with all menu options.**

Other drinks are available and can be purchased on the day. Please see selection below:

- Single Serve Wines 187ml - £3.70
- Black Sheep Ale 500ml - £3.95
- Becks Lager 275ml - £2.95
- Harrogate Spa Still and Sparkling Water 500ml - £1.50
- Various Fentimans Soft Drinks 275ml - £2.50

All prices are inclusive of VAT at the standard rate

---

### Vouchers

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

---

### How to Book

Please call the Duty Manager on 0113 218 1048 or email on [groups@harewood.org](mailto:groups@harewood.org)

### Booking Information

- Full payment for the group catering must be received two weeks prior to the visit along with the final confirmed numbers
- All menu elements may contain traces of nuts and dietary requirements must be notified in advance

## Group Catering Booking Form

Group Name: .....

No.in Party .....

Organiser .....

Telephone .....

Email .....

Address .....

.....

..... Postcode:.....

Date of visit .....

Preferred meal time .....

Special requirements .....

.....

.....

### Menu and numbers:

A.....

B.....

C.....

D.....

E.....

F.....

G.....

H.....

I.....

J.....

K.....

L.....

M.....

N.....

O.....

P.....

Q.....

R.....

S.....

T.....

U.....

V.....