

Group Catering Menu 2019

We have an extensive range of delicious, self-service, hot and cold dishes available in our Courtyard Café, together with homemade cakes and a selection of hot and cold beverages.

Should your party be of a *minimum of 15* guests or more, the following pre-bookable menus are available:

Morning Coffee & Biscuits

A. Filter Coffee or Yorkshire Tea with Homemade Biscuits - £4.75

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. Yorkshire Tea or Coffee with a slice of Homemade Cake of the Day - £5.95

D. Yorkshire Tea or Coffee with a Homemade Scone with Jam and Cream - £6.00

Sandwich Lunch

E. A selection of Finger Sandwiches served with Soup - £9.25

Afternoon Tea

F1. A selection of Finger Sandwiches with a Homemade Scone with Jam and Cream, and choice of Yorkshire Tea or Coffee - £10.50

F2. A selection of Finger Sandwiches with a slice of Homemade Cake and choice of Yorkshire Tea or Coffee - £10.25

Cold Buffet Lunch

1 Course (please choose 1 Main Course) - £13.75

2 Course (please choose 1 Main Course & 1 Dessert) - £17.50

Main Course

G. Pesto Chicken served with Summer Salads and Ciabatta

H. Salmon Salad Niçoise with Free Range Egg, Green Beans and Vine Tomatoes (cold)

I. Seasonal Vegetable Quiche served with Slaw and Green salad

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 Cake served with Chocolate Sauce and Cream

K. Eton Mess of Summer Berries, Homemade Meringue and Thick Cream

L. Slice of Elderflower and Lemon Cake served with Crème Fraiche

Hot Buffet Lunch

2 Course (please choose 1 Main Course & 1 Dessert) - £19.25

2 Course, 2 options (please choose 2 Main Courses & 2 Desserts – minimum of 30 guests) - £23.00

Main Courses

M. Chicken with Mushrooms and Thyme and a Filo topping, served with a Selection of Summer Vegetables

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

O. Gnocchi with Mushrooms, Goat's Curd, Rocket and Pine Nuts

P. Chilli Beef with Sweet Potato and Peppers served with Folds of Tortilla and Nachos Topped with Cucumber Riata

Desserts

J. Chocolate Cake served with Chocolate Sauce and Cream

K. Eton Mess of Summer Berries, Homemade Meringues and Thick Cream

L. Slice of Elderflower and Lemon Cake served with Crème Fraiche

Self-serve Tea and Coffee is available with all menu options

Other drinks are available and can be purchased on the day subject to availability (although it is advisable to pre-book):

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

Fentimans Soft Drinks, 275ml - £2.95

All prices are inclusive of VAT

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 the Groups Coordinator 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:

Groups Coordinator
Harewood House Trust
Harewood House
Harewood
Leeds
Yorkshire
LS17 9LG

Booking Information

- Full payment must be received 2 weeks prior to the visit date along with final numbers
- 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

<p>Group name: _____</p> <p>Number of guests: _____</p> <p>Date of visit: _____</p> <p>Preferred meal time: _____</p> <p>Organiser name: _____</p> <p>Tel: _____</p> <p>Email: _____</p> <p>Address: _____ _____ _____</p> <p>Postcode: _____</p> <p>Special requirements: _____ _____</p> <p>Signature: _____</p>	<p>Menu required & numbers:</p> <p>A _____</p> <p>B _____</p> <p>C _____</p> <p>D _____</p> <p>E _____</p> <p>F1 _____</p> <p>F2 _____</p> <p>G _____</p> <p>H _____</p> <p>I _____</p> <p>J _____</p> <p>K _____</p> <p>L _____</p> <p>M _____</p> <p>N _____</p> <p>O _____</p> <p>P _____</p>
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