Group Visits
Catering Menu
Enjoy a warm welcome into the family home of the Earl and Countess of Harewood.

Home of the Lascelles family since the mid-18th century, Harewood House is one of Yorkshire’s most popular country houses.

We pride ourselves on creating a truly memorable experience for our group visitors. Should you wish to arrange refreshments for your guests, we are able to provide a wide range of delicious options. Why not enjoy tea and coffee on arrival, a soup and sandwich lunch or even an Afternoon Tea served in the Billiard Room which overlooks the Capability Brown landscape.

Groups also benefit from being able to dine together in their own private space.

Our Catering Partner

Harewood Food and Drink Project, our award winning catering partners have developed some mouth-watering menus for your guests to enjoy.

Using produce from the Walled Garden and wider estate, the chefs work closely with local suppliers to create seasonal, homemade dishes to give your guests a true taste of Harewood on your visit.
**Group Menu**

**Served in the Harewood Suite**

Dine together as a group in your very own private dining area. Groups will be served in The Harewood Suite in the Courtyard.

**Tea & Coffee £2 per person**
Yorkshire tea and filter coffee.

**Tea, Coffee & Biscuits £2.50 per person**
Yorkshire tea, filter coffee & chocolate digestives.

**Breakfast Sandwich, Tea and Coffee £6 per person**
(Served 10am – 12pm)
Locally sourced smoked streaky bacon with a choice of sauce. Served with tea & coffee.

**Cream Tea £5.50 per person**
Homemade scone, jam and clotted cream with tea or coffee

**Sandwich Lunch with Soup, Tea & Coffee £10 per person**
A selection of fresh, homemade sandwiches using locally sourced produce with classic seasonal combinations, accompanied by a small cup of our homemade soup of the day. Finished with homemade scones with jam and cream.

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**Cold Buffet with Sandwiches, Savouries and Cream Tea**
Groups of 15 to 29 £28.25 per person | Groups of 30 or more £20 per person
A selection of fresh, homemade sandwiches using locally sourced produce, served with healthy and delicious salad options and locally sourced artisan savouries such as pork pie, frittata and sausage rolls, finished with fresh homemade scones, jam and cream.

**2 course hot lunch, served buffet style £22.50**
Groups of 15 to 29 £28.25 per person | Groups of 30 or more £22.50 per person
Enjoy a two course meal with your group, utilising the produce from our Walled Garden and local suppliers, with a menu that changes with the season. 1 choice of main, side and dessert for the whole group.

**Mains**
+ Harewood Stew of the Week served with Herb Dumplings
+ Homemade Fish Pie
+ Lentil Cottage Pie (VE)

**Sides**
+ Roast Potatoes (V/VE)
+ Roasted Root Veg (V/VE)
+ Mixed Greens with Herb Butter (V)

**Desserts**
+ Sticky Toffee Pudding with Vanilla Ice Cream
+ Eton Mess
+ Seasonal Fruit Crumble & Custard

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• We require confirmation of final numbers, dietary requirements and full payment for your group catering two weeks prior to your visit.
• To book, please call our team on 0113 218 1000 or email groups@harewood.org

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**Alternative options can be provided for any guests with dietary requirements and/or allergies.**
We require confirmation of final numbers, any dietary requirements and full payment at least two weeks prior to your visit.

Enjoy an Afternoon Tea in the Billiard Room, located in the House and overlooking the stunning Capability Brown landscape.

*Sample Menu* - our Afternoon Tea Menu changes with the season, ensuring that the freshest produce is used. Our team will confirm your Afternoon Tea menu prior to your visit.

**A Selection of Finger Sandwiches**
- Smoked Trout with Lovage & Lemon Creme Fraiche served in a Brioche Bun
- Pressed Cucumber with Horseradish served in a Brioche Bun
- Roast Yorkshire Ham & Wholegrain Mustard Slow Roast Harewood Beef & Onion Marmalade

**Savouries**
- Truffled Paris Brown, Tarragon and Shallot Tart

**A Selection of Homemade Desserts**
- Freshly Made Scone with Homemade Jam and Clotted Cream
- Lemon Posset
- Strawberry Pate de Fruit
- Orange Madeleine
- Salted Caramel & Pistachio Fudge

£31.50 per person, includes admission. Minimum 15 people, maximum 30 people. Available 12pm-3pm.

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**Group Catering Terms + Conditions**
- Group catering, including Group Afternoon Tea, is available for 15 people or more.
- Unless we receive notification of any reduction in catering numbers two weeks prior to your visit, we must charge for the number originally booked.
- All menu elements may contain traces of nuts and other allergens.
- 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.
- We reserve the right to alter prices and services offered. All information is correct at the time of print.

**Access**
The Harewood Suite is located in the Courtyard on the first floor. The room is accessed via the stairs on the left handside of the archway entrance, opposite the Courtyard Shop. There is also a lift available to use next to the entrance to the Bird Garden for step-free access to the Harewood Suite.

The Billiard Room is located on the South side of the House, facing the Terrace Garden. There is step-free access to the Terrace and there are then a few small steps leading into the Terrace Tearooms. The Billiard Room is located within the Terrace Tearooms.

For more information about accessibility at Harewood, please visit harewood.org/visit/access.
‘Harewood is in Yorkshire. The park seems very fine; the view from the window is very pretty.’

Queen Victoria recalls her visit to Harewood, 1835