



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 which 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 attractive Barlow Room situated fifty yards from the main house, or 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	£275.00
The Grill Room	£225.00
The Pineapple Room*	£175.00
The Yellow Room	£145.00

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

Miscellaneous charges:

	Charges
Cake stand and knife	£15.00
“Long and low” flower arrangement	From £50.00
“Table centre” flower arrangement	From £35.00
Bouquet	From £30.00
Many other arrangements possible	On request
Musical entertainment*	On request

For Functions continuing after midnight; there will be a nominal charge of £50.

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 Selection

Selection of three £4.95 per person

Selection of five £6.50 per person

Selection of seven £8.15 per person

Battered Cod Goujons

Smoked Salmon Rilletes

Mini Shepherd's Pie

Confit Duck Spring Rolls

Whipped Stilton, Crisp Puff Pastry

Goat's Cheese Fritter

Steak Tartare, Mustard Mayonnaise

Smoked Haddock Fritter

Pastrami, Beetroot, Dill Salad

Alternative Selection

£5.75 per person

Spiced Aubergine *Purée*

Smoked Salmon Creamed Cheese

Tomato Fondue

Hummus

Homemade Bread Sticks

Toasted Croutons

Marinated Olives

Mixed Nuts and Crisps

Drinks

Bucks Fizz/sparkling wine

£8.50 per glass

Bucks Fizz/Champagne

£ 10.95 per glass

Kir Royale

£13.00 per glass

Pimms

£22.50 per jug

Champagne from

£58.00 per bottle

Sparkling Wine from

£37.75 per bottle

Luncheon Buffet

(£18.00 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 (£4.00 per bottle)

All our tariffs are inclusive. Guests need not pay extra for service unless they wish to.

Luncheon Menus

2-course £26.50

3-course £33.00

We would ask you to select one menu for all your guests.
Vegetarian options available on request.

<p>MENU 1</p> <p><i>Leek and Potato Soup</i> chive and truffle cream</p> <p>-o-</p> <p><i>Rump Steak</i> chunky chips, field mushrooms, peppercorn sauce</p> <p>-o-</p> <p><i>Trio of Chocolate</i> vanilla ice-cream</p>	<p>MENU 2</p> <p><i>Grilled East-Coast Mackerel</i> new potatoes, fine beans, tomato and garlic dressing</p> <p>-o-</p> <p><i>Confit of Corn-fed Chicken</i> <i>Leg</i> braised lentils, mushrooms, smoked bacon, onions</p> <p>-o-</p> <p><i>Butterscotch Parfait</i> caramelised bananas, toffee sauce</p>	<p>MENU 3</p> <p><i>Char-grilled Tuna Loin</i> ratatouille, basil butter sauce</p> <p>-o-</p> <p><i>Braised lamb Shoulder</i> fondant potato, pea, broad bean, baby onion and mint fricassee</p> <p>-o-</p> <p><i>Glazed Lemon Tart</i> fromage blanc sorbet</p>
<p>MENU 4</p> <p><i>Wild Mushroom Risotto</i></p> <p>-o-</p> <p><i>Honey-glazed Pork Belly</i> fondant potato, apple purée, Savoy cabbage, thyme sauce</p> <p>-o-</p> <p><i>Vanilla Crème Brûlée</i> shortbread biscuits</p>	<p>MENU 5</p> <p><i>Duck Confit Terrine</i> pickled vegetables, herb salad</p> <p>-o-</p> <p><i>Pan-fried Salmon</i> crushed new potatoes, baby spinach, wild mushrooms, chive butter sauce</p> <p>-o-</p> <p><i>Mascarpone Mousse</i> seasonal berries, lemon tuile</p>	<p>MENU 6</p> <p><i>Chicken Liver Parfait</i> tomato and pear chutney, toasted brioche</p> <p>-o-</p> <p><i>Roast Whitby Cod</i> potato salad, smoked bacon, shallot purée, thyme foam</p> <p>-o-</p> <p><i>Granny Smith Apple</i> <i>Crumble</i> vanilla ice-cream</p>

A Selection of British and Continental Cheeses can be taken as pudding
at a supplement of £650 per person

Freshly brewed Coffee/ Selection of Teas and Fudge
£5.50 per person

Bleu Still or Sparkling Mineral Water
£4.50 per bottle

All our tariffs are inclusive. Guests need not pay extra for service unless they wish to.

Dinner Menus

(3-Course £4500)

With an additional cheese course £53.50 per person

We would ask you to select one menu for all your guests

Vegetarian options available on request

<p>MENU A</p> <p>Smoked Scottish Salmon horseradish and chive cream, herb salad</p> <p>-o-</p> <p>Roast Sirloin of Dales Beef Yorkshire pudding, roast potatoes, red wine sauce</p> <p>-o-</p> <p>Millionaire Shortbread Chocolate Tart caramel ice-cream</p>	<p>MENU B</p> <p>Confit Chicken & Mushroom Terrine truffle mayonnaise, baby cress salad</p> <p>-o-</p> <p>Pan-fried Cod Fillet crushed new potatoes, confit tomatoes, fennel, basil vinaigrette</p> <p>-o-</p> <p>Honey and Poppyseed Parfait vanilla poached pear</p>	<p>MENU C</p> <p>Butternut Squash Velouté truffle and chive cream</p> <p>-o-</p> <p>Pan-fried Sea Bream Fondant potato, roast cauliflower <i>purée</i>, shimuti mushrooms</p> <p>-o-</p> <p>Banana & Pecan Mascarpone Parfait caramelised banana, spiced caramel sauce</p>
<p>MENU D</p> <p>Herb Coated Pickering Trout Ballontine beetroot, horseradish, watercress, crème fraiche</p> <p>-o-</p> <p>Goosnargh Duck Breast parsnip <i>purée</i>, bok choy, baby onions, five spice sauce</p> <p>-o-</p> <p>Passion Fruit Curd Tart vanilla meringue, raspberries, passion fruit sorbet</p>	<p>MENU E</p> <p>Confit Salmon Fillet, king prawns, marinated cucumber, baked potato foam, shellfish syrup</p> <p>-o-</p> <p>Braised Blade Dales Beef spring onion risotto, crisp onions, red wine sauce</p> <p>-o-</p> <p>Hot Chocolate Fondant 'Theakston Old Peculiar' ice</p>	<p>MENU F</p> <p>Pan-fried Red Mullet ratatouille, black olive paste, basil butter sauce</p> <p>-o-</p> <p>Poached Goosnargh Chicken Breast new potatoes, vegetable ribbons, carrot & herb sauce</p> <p>-o-</p> <p>Chocolate & Coffee Frozen Mousse cinnamon doughnuts, coffee foam</p>

**A Selection of British and Continental Cheeses can be taken as pudding
at a supplement of £6.50 per person**

**Freshly brewed Coffee/ Selection of Teas and Sweetmeats
£5.50 per person**

Bleu Still and Sparkling Mineral Water
£4.50 per bottle

All our tariffs are inclusive. Guests need not pay extra for service unless they wish to.

Seasonal Gourmet Menu

£75.00 per person,

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 Sweetmeats £5.50

Dinner Buffet Menu

£52.50 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

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