

The background of the image is a close-up, high-resolution photograph of a wood surface. It features a complex, wavy grain pattern with various shades of light brown, tan, and beige. The texture is organic and detailed, with visible growth rings and some darker, more pronounced grain lines. The lighting appears to come from the upper left, creating subtle gradients and highlighting the natural imperfections and textures of the wood.

KUDOS
WE BRING THE KNOW HOW

// We have one unified commitment; to design & create brilliant events //



We train our team to the highest standards & allow their skills to blossom



We work with fantastic suppliers to create amazing events, tailored to you



We reduce fat & salt across all of our menus



We 'go green' wherever possible, considering sustainability at every opportunity



We only buy MSC-accredited fish stocks & support our treasured British coastal fishermen



We work with lovely Red Tractor Assured producers

If you would like any information on the allergens in these menus, please ask.

A close-up photograph of a row of various carrot varieties laid out on a light-colored wooden surface. The carrots include deep red, bright orange, pale yellow, and a white one with orange shoulders. Each carrot has long, vibrant green leafy tops attached. The text "WE BRING THE KNOW HOW" is centered over the middle of the image in a white, sans-serif font.

WE BRING THE KNOW HOW



***We proudly use as many suppliers as possible
– over 60% of our products are sourced from
Harrogate or the surrounding areas.***



LOTTIE SHAWS

The Bakery
84 Southgate
Elland HX5 0EP
Our local baker

J.G BELLERBYS

Crag lane,
Harrogate HG3 2BD
Our local dairy supplier

DESTINY FOODS

648 Ashton Old Road,
Manchester, M11 2WD
Our specialist pastry &
dessert supplier

FRESH DIRECT

Lockett Road
Ashton-in-Makerfield
Wigan WN4 8DE
Our local vegetable supplier

**TAYLORS OF
HARROGATE**

Plumpton Park,
Harrogate, HG2 7LD
Our Fairtrade tea & coffee
supplier

LITTLE BREADS

160 Kings Road
Harrogate HG1 5JG
Our local baker

If you would like any information on the allergens in these menus, please ask.

***// We feel passionate about every award we receive;
which is why we work so hard to be the best //***



Quality management
accreditation



Environmental
management
accreditation



Occupational health &
safety management
accreditation



Food safety management
accreditation



Best Food & Beverage
Supplier 2016



Best Banqueting
Staff 2016



WorldHost Customer
Service trained staff

HOT DRINKS

We only use coffee that is Fairtrade and made using traditional roasting and blending methods. Our premium-quality Arabica beans have a dark and intense roast which produces a rich dark chocolate and caramel flavour with a hint of roasted hazelnuts, perfect when blended with milk.

We love the Fairtrade coffee & Fairtrade Yorkshire tea from local supplier *Taylors of Harrogate*

Yorkshire tea & Taylors of Harrogate coffee £2.25

Freshly brewed Taylors of Harrogate Fairtrade coffee & a selection of Fairtrade Yorkshire tea & herbal infusions

Fairtrade hot chocolate £3.25

The even scrummier hot chocolate £3.95

Fairtrade hot chocolate with whipped cream & marshmallows

WHY NOT ADD...

Freshly baked chocolate chip cookies £0.95

Ever-so-tempting brownie boards £3.00

Farmhouse boards of brownie chunks in three different flavours; chocolate & salted caramel, dark chocolate & walnut, rocky road

Yoga bunny station £3.90

Harvest cereal granola bars, muesli & fruit bakes , flapjacks

Prices are exclusive of VAT

JUICES, PRESSÉS & SOFTS

Jugs of fresh fruit juices (per litre) £5.75

A choice of orange, apple or cranberry

Blended juices by the jug (per litre) £4.80

A choice of orange, apple & cranberry, apple pressé & elderflower or cloudy apple & pomegranate, finished with soda

Jugs of homemade lemonade (per litre) £4.45

A choice of cloudy lemonade, lemon & basil, peach purée blended with lemonade or morello cherry muddled with homemade lemonade

Large pop top bottles of infused waters £4.20

A choice of lemon & lime, cucumber, apple & mint or orange, lemon & Thai ginger

Old school milkshakes £4.20

Oreo cookies & cream, go bananas, vanilla fudge, death by chocolate

Harrogate Spa Spring water 330ml £3.95

A choice of still or sparkling

Harrogate Spa Spring water 750ml £4.40

A choice of still or sparkling

Prices are exclusive of VAT


HARROGATE
— CONVENTION CENTRE —



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BREAKFAST

Bakery basket £3.10

A selection of freshly baked breakfast pastries

Selection of mini Danish pastries £3.40

Selection of traditional & seasonal fruit pastries

Mini muffins £3.40

Bran, lemon & poppy seed, blueberry

'English breakfast' muffins £5.20

Warmed traditional English muffins made of Cumberland sausage, British bacon or fried free-range egg (one muffin per person) with pop top bottles of brown & red sauce

Poached egg pots £4.70

Tray served to your guests, each pot contains two poached hen's eggs topped with truffled gruyère (v) & truffled gruyère & chopped spicy chorizo

Seasonal cut fresh fruit platter £3.65

A platter of bite-sized seasonal fruits; a healthy way to start the day

We can offer wheat, gluten-free, dairy-free & low-fat alternatives. Please ask.

Prices are exclusive of VAT



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BREAKFAST CANAPÉS

Each canapé bite £3.40
Minimum of five items

Savoury

- Mini cream cheese bagel & smoked salmon
- Cumbrian ham & quail egg crostini
- Cherry vine tomato & mushroom
- Egg & bacon & herb tart
- Homemade spiced baked bean & marmite soldiers
- Warm salad of quail egg, tomato, bacon & sausage
- Mushrooms & toast
- Scrambled egg & anchovies on toast
- Curried rice & haddock arancini
- Mini fried egg & bacon baps
- Smoked salmon or ham & mini muffin "Benedictine"

Sweet

- Porridge & homemade jam
- Cornflakes & chocolate yoghurt
- Honey & berry granola
- Banana & vanilla smoothie
- Melon & grape skewer
- Mini chocolate & berry muffin

Prices are exclusive of VAT


HARROGATE
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BREAKFAST
CANAPES

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BREAKFAST STATIONS

The Belgian waffle & pancake emporium £18.85

Homemade waffles & pancakes straight from the iron with a hint of vanilla & choice of toppings; butter, fresh fruit, berry compôte, natural yoghurt, honey, maple syrup, banana, cinnamon sugar, chopped nuts and chocolate sauce. Freshly brewed Fairtrade coffee, tea & infusions

The continental morning start £15.25

This yummy breakfast platter comes with a selection of freshly baked breakfast goods served with jams & preserves, our seasonal fresh fruit platter & natural yoghurt. Fresh fruit juice & freshly brewed Fairtrade coffee, tea & infusions

The 'oh so good & healthy' breakfast £20.75

This healthy & delicious platter comes with freshly baked multigrain croissants & low-fat spread, mini bagels with quark & chives, home-roasted organic oat & five seed granola with low-fat yoghurt, dried fruits, seasonal fresh fruit platter. Fresh fruit juice & freshly brewed Fairtrade coffee, tea & infusions

Now 'that's what we call' a full English £20.95

Warm freshly baked breakfast goods served with jams & preserves.

Cumberland sausages, crispy British back bacon, scrambled free-range eggs, grilled tomatoes, pan-fried field mushrooms, sautéed potatoes, baked beans & freshly prepared seasonal fruits. Fresh fruit juice & freshly brewed Fairtrade coffee, tea & infusions

Organic, low-fat & dairy-free yoghurt, multigrain croissants & vegetarian sausage are all available on request.

Prices are exclusive of VAT



LUNCH & GRAZING MENUS

Our chef's working lunch £13.60

A selection of freshly baked breads – three pieces per person – all lavishly filled with our seasonal selection of meat, fish & vegetarian fillings with kettle crisps, seasonal fresh fruit, freshly brewed Fairtrade coffee, tea & infusions & our 'knowledge' bar

The 'luxe' working lunch £18.85

A selection of freshly baked breads – three pieces per person – all lavishly filled with our seasonal selection of meat, fish & vegetarian fillings with kettle crisps, two items of chef's choice light bites, seasonal fresh fruit, freshly brewed Fairtrade coffee, tea & infusions & our 'knowledge' bar

Seasonal heart warming soup stop £6.55

Freshly made soup using seasonal, locally sourced ingredients, served with warm chunky baked breads. Only available as an addition to a lunch or buffet menu

WHY NOT ADD...

Ever-so-tempting brownie boards £3.00

Farmhouse boards of brownie chunks in three different flavours; chocolate & salted caramel, dark chocolate & walnut, rocky road

From Paris with love £3.95

A selection of specialist French fancies to enhance any offer; including macaroons, mini éclairs & petit gateau opera

Prices are exclusive of VAT



LIGHT BITES

Each light bite £3.95

Minimum of five items

Why not let us choose? Our chef will prepare a buffet of his selection of five seasonal light bites for £18.10. Extra choice items are £3.30 each

FROM THE SEA

- Poached salmon skewers with watercress & crème fraîche
- Thai fish cakes with sweet chilli dip
- Smoked haddock croquettes with tartare sauce
- Prawn & crab cocktail shots
- Bleikers smoked salmon, crème fraîche & dill bilinis
- Homemade Whitby fish fingers with caper berry mayo
- Sourdough bruschetta, avocado salsa verdi & white crab meat

FROM THE FARM

- Shredded ham hock on crostini with Pommery mustard & endive
- Cumin roasted lamb skewers, yoghurt, mint & cucumber raita
- Pork, sage & apple sausage rolls
- Mini beef Wellington with horseradish crème fraîche
- Mini beef burgers, Cheddar cheese & tomato relish
- Duck confit croquette & cherry anise dip
- Chicken & chorizo skewers
- Baked buffalo wings with a blue cheese sauce
- Sesame bourbon pork belly

FROM THE FIELD (V)

- Broccoli & Yorkshire Blue tartlet
- Sun-dried tomato & basil arancini
- Falafel with hummus & tahini
- Mature Cheddar, leek & potato croquettes
- Bloody Mary gazpacho & celery
- Roquefort mousse, baby pear & pistachio crumb
- Quail's egg Florentine
- Goats' cheese crostini with a fig compôte
- Broad bean, pea shoot & mint tart

Prices are exclusive of VAT



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URBAN PICNICS

The bento box £17.80

Choose one box and one dessert

All of our bento boxes are served with Khobez bread

BENTO BOXES

SHREDDED SESAME CHICKEN

with Asian slaw, noodles, pickled vegetables & chopped roasted peanuts

THAI SHREDDED BEEF

with shredded vegetables, potato salad with Thai basil, chilli, coriander & mint

FLAKED SALMON TERIYAKI

with new potatoes, egg, herb, cucumber & sesame salad with lemon dressing

THAI FISH & SHRIMP BALLS

with red curry dressing, courgette, rice & fennel salad & pickles

GRILLED GOATS' CHEESE

with lentil, radicchio, French bean, walnut & honey salad (v)

FRIED TOFU

with chilli miso dressing, vegetable samosas with spinach & sesame salad (v)

SWEET TOOTH DESSERTS

Pineapple & stem ginger upside-down cake

Carrot & pineapple cake

Strawberry & saffron custard trifle

Fresh fruit salad

Prices are exclusive of VAT



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URBAN PICNICS

The great British picnic £13.60

CHICKEN CLUB

Chargrilled chicken thigh, roasted chorizo, cos lettuce, slices of pickle, garlic aioli & chilli sauce

SEASIDE PICNIC

Potted Cornish mackerel & home-cured salmon, dill yoghurt, roasted beetroot & crispy flatbread

SUPER FOOD SALAD

Grilled broccoli, peas, cucumber, avocado, quinoa, feta, fresh mint & parsley, toasted seeds & vinaigrette (v)

Mezze box £13.80

THE MEAT BOX

A selection of cooked & cured meats, marinated tomatoes, buffalo mozzarella, olives, stuffed vine leaves & flatbread

THE VEG BOX

A selection of sliced plum tomatoes, buffalo mozzarella, olives, stuffed vine leaves, balsamic onions, marinated artichokes, hummus & flatbread (v)

Sandwich grab bag £10.75

Sandwich, crisps, whole fruit, 'knowledge' bar, fruit juice or water

Prices are exclusive of VAT



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COLD BUFFET

Our cold fork buffet can be delivered as two or three main items & includes two seasonal salads, a selection of freshly baked breads & one dessert or a 50/50 split of two desserts. Prices also include freshly brewed Fairtrade coffee & a selection of Fairtrade teas & herbal infusions.

Two main courses (inc vegetarian option) £20.75

Three main courses (inc vegetarian option) £27.05

FROM THE FARM

- Hand carved honey glazed gammon, piccalilli
- Chicken and wild mushroom terrine with parsley shallots
- Lemon & garlic roast chicken, herb mayonnaise
- Confit duck, watercress, watermelon, cashew nuts & pear dressing
- Thai beef, bean shoots, red pepper, mange tout, bok choy and lime Thai dressing
- Coronation chicken with slow roasted peppers, mango, coriander and toasted flaked almonds

FROM THE SEA

- Poached salmon with a dill crème fraiche dressing
- Glazed smoked haddock & spinach tarts
- Little gem leaf baskets with salmon, shrimp & crab in cocktail sauce
- Smoked trout board with horseradish cream
- Escabèche of mackerel with pickled cucumber & rye bread
- Seared salmon, soya beans, pea, broccoli with chipotle mayonnaise

FROM THE FIELD (v)

- Feta, leek & pea frittata
- Cheddar cheese & caramelised red onion tart
- Roasted peppers, stuffed with feta, tomato, olives & basil
- Pea shoot & mint tart

Prices are exclusive of VAT



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COLD BUFFET

FROM THE SALAD PATCH (v)

- Braised baby potatoes, lemon, garlic and parsley (Hot)
- Roasted seasonal vegetables, chives, slow roasted cherry tomatoes (Hot)
- Potato salad with red onion and whole grain mustard mayonnaise
- Classic Greek salad
- Plum tomatoes, basil, black olive and sea salt croutons
- Ramen noodle Asian cabbage salad
- Watercress, rocket & feta with honey mustard vinaigrette salad
- Broccoli, minted peas, quinoa & feta
- Citrus carrot, red cabbage slaw, ginger, edamame & black sesame
- Couscous with apricot, mint & tomato
- Orzo pasta with sun blushed tomatoes, basil and pine nuts

SWEET TOOTH DESSERTS

- White chocolate and raspberry cheesecake with a crushed berry compote
- Citrus tart with seasonal berries
- Lemon pannacotta & raspberries
- Crème brulee with hazelnut praline
- Profiteroles with warm chocolate sauce
- Summer pudding with clotted cream
- We provide the Eton you provide the mess
- Classic fruit salad with a exotic influence

Prices are exclusive of VAT



HARROGATE
— CONVENTION CENTRE —

KUDOS
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HOT BUFFET

Our hot fork buffet can be delivered as two or three main items and includes a starch, a vegetable option, a selection of freshly baked breads & one dessert or a 50/50 split of two desserts. Prices include freshly brewed Fairtrade coffee & a selection of Fairtrade teas & herbal infusions.

Two main courses (inc vegetarian option) £20.95

Three main courses (inc vegetarian option) £27.25

FROM THE FARM

- Grilled spicy chicken, fresh limes, roasted baby shallots
- Spicy plum glazed duck confit with Asian stir fried vegetables
- Braised belly of pork, caramelized apple and green peppercorn sauce with grain mustard mash
- Sri Lankan coconut chicken curry and jasmine rice
- Pulled brisket of beef, Green lentils and homemade BBQ sauce
- Redcurrant rosemary glazed leg of English lamb with apricot and rosemary stuffing

FROM THE SEA

- Teriyaki glazed salmon with crispy Asian vegetables and a honey chili marinade
- Smoked haddock fish cakes with red onion and tomato salsa
- Grilled mackerel with warm lime and olive dressing scented potatoes
- Baked hake with cheddar and parsley crust, tomato Provencal salsa
- Pan fried fillets of Pollack with a caper and parsley nut brown butter

FROM THE FIELD (V)

- Mediterranean grilled vegetable ratatouille with a piquant pepper sauce
- Pea risotto with mint pesto and garlic oil
- Grilled vegetable rigatoni
- Red pepper mac and cheese
- Roasted vegetable lasagna

Prices are exclusive of VAT



HOT BUFFET

VEGETABLES

- Fresh seasonal vegetables
- Roasted root vegetables with honey & thyme
- Sautéed cabbage with smoked bacon & onions
- Glazed carrots in caraway butter
- Buttered French green beans

POTATO & RICE

- Buttered new potato's with chives
- Creamy mash potato
- Steamed rice
- Fruity cous cous
- Roasted baby new potato's with rosemary & garlic

SWEET TOOTH DESSERTS

- White chocolate and raspberry cheesecake with a crushed berry compote
- Citrus tart with seasonal berries
- Lemon pannacotta & raspberries
- Crème brulee with hazelnut praline
- Profiteroles with warm chocolate sauce
- Summer pudding with clotted cream
- We provide the Eton you provide the mess
- Classic fruit salad with a exotic influence

Prices are exclusive of VAT

AFTERNOON TEA

The good ol' cream tea £7.30pp

Fruit or plain scone with strawberry jam & clotted cream

The legend of afternoon tea £14.65pp

A selection of finger sandwiches, fruit or plain scone with strawberry jam & clotted cream, a selection of afternoon fantasies, cakes & treats

The best of afternoon tea canapés £11.80pp

A lighter version of this popular afternoon tea classic in miniature (four items)

Calippo-style ice lollies £3.10

Pimm's, strawberry & basil mimosa, lemon sherbet

Buckets of 12 mini jam-filled doughnuts £10.75

British favourites from the tea table £3.10pp

Fondant fantasies, bakewell slice, mini jam tarts, Yorkshire fruit loaf & Victoria sponge

Chocolate éclairs £3.85pp

Chocolate & caramel topped éclairs filled with Chantilly cream

Pick 'n' mix your own sweetie jars £5.20pp

Pop top jars of loose candy classics including dolly mixtures, jelly babies, wine gums, fizzy cola bottles, pear drops & sherbet fruits

Minimum 25

Willy Wonka sweetie station £3.70

Wrapped & free flow candies including; giant drumsticks, flying saucers, love hearts, fizzers, liquorice torpedoes, giant marshmallows & chocolate popping candy bars.

Minimum 50

Prices are exclusive of VAT



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BAR SNACKS

Bar nibbles £4.95pp

Choose three items

- Marinated mixed olives
- Kettle crisps
- Wasabi peanuts
- Selection of roasted & salted nuts
- Corn chips, tomato salsa
- Smoked Applewood cheese straws
- Sesame bread sticks
- Pitta chips, garlic, sea salt & rosemary

SUPPER MENUS

These packages are designed for a more relaxed supper solution. These menus are only available after a conference. Minimum of 50 people

Sandwiches £7.30

A selection of freshly baked breads – three pieces per person – equivalent to a round & a half, all lavishly filled with our seasonal selection of meat, fish & vegetarian fillings

The 'give me a smile' hog roast bun £6.25

Succulent, hand carved roast pork served in soft rolls, sage & onion stuffing, apple sauce & our own HP style sauce

The darn good bacon rolls £5.80

Freshly baked rolls filled with British bacon (one roll per person) served with pop top bottles of brown & red sauce

Hot dawg! £6.25

Our own special recipe hot dog sausages served in subs or rolls (one roll per person) with crispy street style onions & mustard served with pop top bottles of brown & red sauce

From the chicken shop basket £14.20

Crisp, baked British farm assured chicken with skinny fries & garlic aioli

Prices are exclusive of VAT

CANAPÉS

Six bite canapé menu £16.75

Each canapé £2.90

A minimum of five items

FROM THE FARM

- Rare roast beef, Yorkshire pudding, caramelised onion & horseradish
- Pulled ham hock roulade, piccalilli
- Braised beef cheek "en croustade", sauce béarnaise
- Bite sized "wimpy" burger with iceberg lettuce & cherry tomatoes
- Pork pie and piccalilli
- Skewered chicken breast saltimbocca
- Boned chicken wings with red Thai curry sauce
- Char grilled soy & wasabi marinated duck breast with mango & coriander

FROM THE SEA

- Mini fishcakes with parsley sauce
- Kedgeree of smoked haddock with a mild curry sauce
- Fish & chips, mushy peas
- Salmon mousse and pickled cucumber

FROM THE FIELD

- Welsh rarebit made with local beer
- Crostini of goats cheese with black olive tapenade, sun blushed tomatoes
- Ciabatta with parmesan, rocket & fine cut ratatouille
- Baby focaccia with chorizo, basil, & mascarpone
- Arancini of parmesan risotto, mozzarella & sage
- Vegetable samosa with paneer & sweet yoghurt

SWEET

- Banoffee pie
- Fresh doughnuts with cinnamon sugar, served on a shot glass of fruit compote & Greek yoghurt
- Mini tiramisu
- Caramelised lemon tarts

Prices are exclusive of VAT



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BOWL FOOD

Each bowl food item £6.05

Minimum four items

SALADS

- Farm-assured chicken Caesar salad, focaccia croutons & shaved Parmesan
- Pressed ham hock, mustard lentils & baby spinach
- Charred mackerel, horseradish & dill potato, lemon, caper & shallot dressing
- Heritage tomato, basil pesto, red onion & mozzarella (v)
- Roast butternut squash, red pepper, goats' cheese crumb & rocket salad (v)

RISOTTO

- Spiced confit lamb with saffron rice (h)
- Mushroom, cep powder & truffle dressing (h/v)
- Tandoori-glazed cod, crispy shallots & onion seed infused rice (h)
- Artichoke, wilted rocket & hazelnuts (h/v)

TARTLETS

- Ham hock & mature Cheddar cheese
- Haddock & truffled cream leek (h)
- Crab & Parmesan with rocket dressing
- Caramelised onion, goats' cheese & thyme (h/v)
- Roasted baby beetroot & blue cheese (v)

Prices are exclusive of VAT

BOWL FOOD

(Continued)

MINI MAINS

- Five-spice beef strips & egg noodles (h)
- Farm-assured chicken teriyaki & fluffy rice (h)
- Fisherman's pie, mature Cheddar mash crust (h)
- Cumberland sausage, mustard mash, onion gravy (h)
- Chilli Marrakech & rice (h)
- Honey mustard farm-assured chicken hotpot
- Sweet potato & chickpea tagine, couscous (h/v)
- Vegetable noodles & curried coconut (h/v)

SWEETS

- Sticky toffee pudding & vanilla custard
- Caramelised rice pudding & strawberry jam
- Bread & butter pudding
- Blackberry Eton mess
- Apple, pear & blackberry crumble



HIC
Yorkshire

YORKSHIRE HOLIDAY HOMES

HARROGATE
CONVENTION CENTRE

STREET FOOD

Street food menus £38.90

Bowl food service with one interactive station

Choose two bowls and one interactive station

HOT BOWL SELECTOR

- Chorizo or mushroom truffled mac 'n' cheese pots
- Mini steak sandwiches with grated horseradish & rocket
- Spicy shrimp popcorn with wasabi mayo dipping sauce
- Corn cake fritters with green chilli salsa (v)

COLD BOWL SELECTOR

- Garden buckets of retro prawn cocktail
- Half-length Vietnamese style pork bánh mì
- Slaw, roasted beets, sour cream & roasted pine nuts (v)
- Thai beef rolls with chilli, coriander & mint
- Pint of prawns with lemon & Marie Rose sauce

INTERACTIVE STATION SELECTOR

- Steamed pulled pork bun with slaw & pickles
- Shredded chicken or butternut squash naked burrito bowls
- Chinese noodle bar
- American hot dog station
- New York-style slider bar

Prices are exclusive of VAT



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DESSERT STATIONS

Interactive dessert station £9.40 per person

Minimum of 100 guests

Churros & chocolate
Build your own Eton mess
A homage to the doughnut
Willy Wonka sweetie station
Fruit sushi station
Orchard fruit festival
Waffle bar
Ice cream factory

To give your dessert station even more wow factor, why not hire one of our dessert conveyor belts for guests to hand pick their treats? POA

Prices are exclusive of VAT



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THREE COURSE MENUS

We have a wonderful seasonal selection of starters, main courses & desserts that utilise the best available regional ingredients throughout the year. All our menus offer 'restaurant quality' plated dishes by our award-winning chefs.

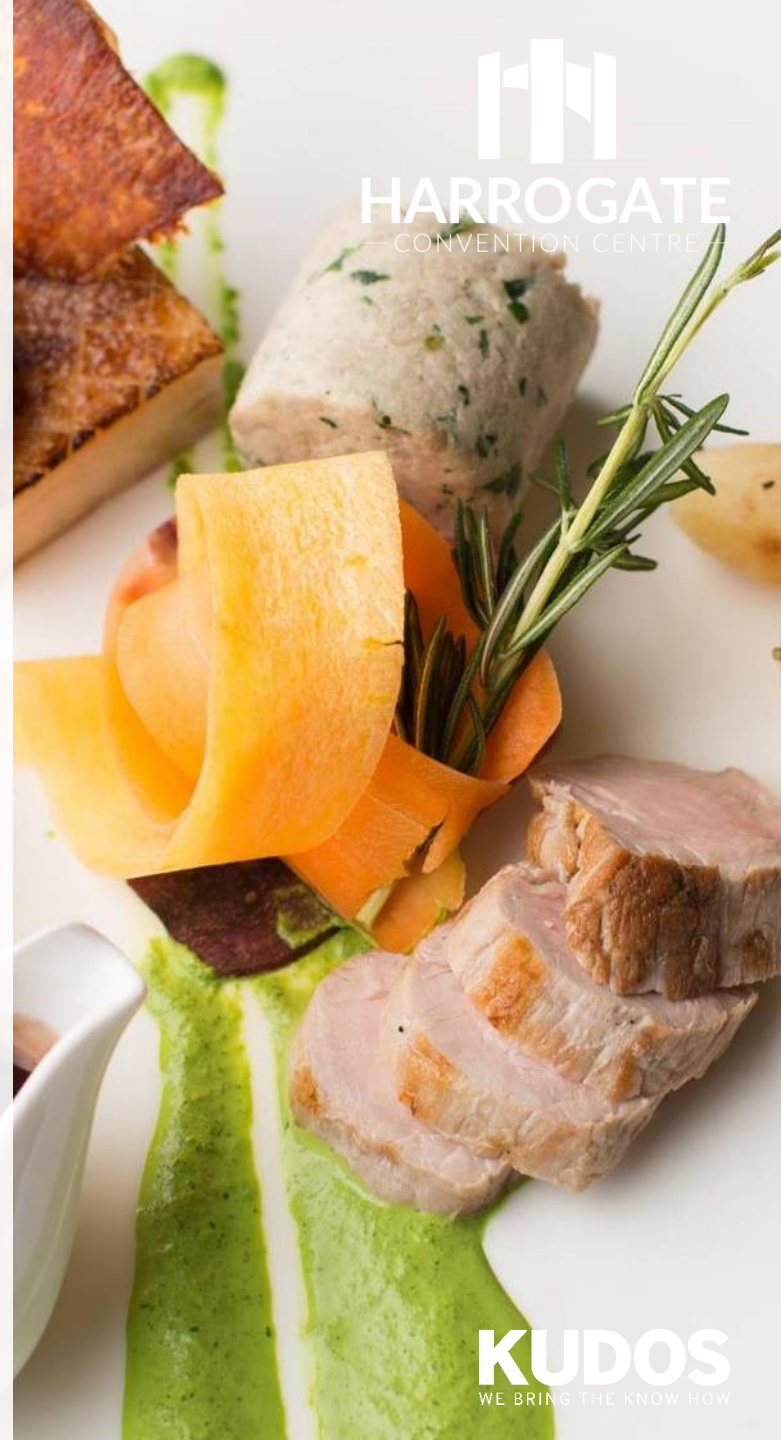
Three course menu £34.90

- Please choose one starter, one main course & one dessert from the relevant seasonal menu selections shown.
- Vegetarian & other dietary requirements should be pre-booked.
- All our menus include a selection of artisan breads & butter, freshly brewed Fairtrade coffee & a selection of Fairtrade tea & herbal infusions with mints.

Prices are exclusive of VAT



HARROGATE
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SPRING & SUMMER – March-August

STARTERS

Please choose one starter & one vegetarian alternative.

SOUP

- Roasted vine tomato with basil served with a crostini of tomato, red onion & basil
- Wild mushroom and tarragon with puff pastry and mushroom "vol au vent"

MEAT

- Terrine of pulled ham hock, piccalilli salad & broad beans
- Fine chicken liver parfait with Madeira wine jelly and toasted sour dough
- Caesar's salad croquettes, baby gem salad, emulsion of Caesars dressing, parmesan crisp and green herb oil & anchovy "beignet"
- Wild rabbit and ham hock terrine with prune & orange chutney **£2.50 additional charge pp**
- Tea smoked breast of duck with beetroot puree, black figs & blue cheese **£2.50 additional charge pp**

FISH

- Terrine of fish scented with lemon, dill mayonnaise & fennel salad
- Classic prawn cocktail with spiced "Marie rose" sauce, shell on prawn and baby chicory
- Marinated loch salmon with fresh crab, pickled ginger, spring onions and coriander **£2.50 additional charge pp**
- Smoked trout rillettes with crème fraîche, tomato & herbs with apple & celeriac rémoulade **£2.50 additional charge pp**

VEGETARIAN

- Pressed terrine of mozzarella, vine tomatoes, leek & basil
- Salad of candied beetroot, peas and crumbled goats cheese with yoghurt dressing
- A showcase of seasonal vegetables, some pickled, cooked and raw with avocado mayo
- Tomato tartare with lemon shallots & cucumber
- Terrine of potatoes, leeks and black trompette mushrooms
- Wild mushroom risotto with sparkling wine, chives and parmesan

Prices are exclusive of VAT



SPRING & SUMMER – March-August

MAIN COURSES

Please choose one main course & one vegetarian alternative

MEAT

- Breast of farm assured chicken, lemon & thyme, roasted mid potatoes with green beans & tomato
- Spring chicken, roasted breast, braised leg in red wine with steamed potatoes, button mushrooms, baby onions & bacon lardons
- Sautéed breast of guinea fowl with broad beans & yellow wine sauce, crushed new potato & spring onion cake
- Roasted breast of duck, port & orange sauce, curly kale & duck hash potato
- Pork fillet with chorizo & new potato crush, hispi, peppercorn sauce & sweet onion tatin
- Roast best end of lamb with slow cooked shoulder croquette, basil & tomato jus, pressed dauphinoise potatoes with savoy cabbage & young carrots **£3.50 additional charge pp**
- Rosette of sirloin of beef, brisket bon bon, red wine sauce with fondant potato and seasonal vegetables **£3.50 additional charge pp**

FISH

- Baked fillet of hake, paprika dusted crust with white beans, courgettes, olives & tomato
- Escalope of pollock "Viennoise" crusted new potatoes cake, tomato & chive butter
- Monkfish tail wrapped in Parma ham, pea puree, asparagus with tomato risotto galette & lemon butter
- Seared Pollock with grain mustard dill & crab crust, vermouth & white wine sauce, butter poached potato & savoy cabbage **£3.50 additional charge pp**
- Filet of salmon with watercress mousseline, new potatoes, lemon butter sauce & summer cabbage **£3.50 additional charge pp**

VEGETARIAN

- Puff pastry case of baby spinach, wild mushrooms & orange braised chicory with tarragon butter sauce
- Tagliatelle of wilted spinach, peas and broad beans, lemon scented cream sauce
- Layered mushroom & vegetable lasagne with roasted tomato & red pepper sauce
- Thin tart of tomatoes and mozzarella with basil dressing and rocket salad warm mint buttered new potatoes
- Vegetable mixed grill, BBQ marinated tofu béarnaise sauce
- Salt baked celeriac and wild mushroom risotto with rye crumble & coffee jelly

Prices are exclusive of VAT



HARROGATE
— CONVENTION CENTRE —



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SPRING & SUMMER – March-August

DESSERTS

Please choose one dessert

- Lavender pannacotta, strawberry jelly & macerated prosecco strawberries shortbread fingers
- Summer pudding with raspberry coulis, clotted cream & seasonal berries
- Caramelised lemon tart, raspberry sorbet
- Mums tipsy fruit trifle
- Chocolate torte, blackcurrant mascarpone cream, biscotti crumble & lemon sabayon
- Warm almond & pear tart, lemon custard

Prices are exclusive of VAT

AUTUMN/WINTER – September-February

STARTERS

Please choose one starter & one vegetarian alternative.

SOUP

- Roasted butternut squash with toasted seeds & crème fraiche croustade
- Carrot and ginger “Veloute” with carrot, coriander & red onion salsa

MEAT

- Celeriac and grain mustard remoulade with cured dry aged ham
- Ham hock terrine with caramelised onions and parsley jelly
- Fine chicken liver parfait, orange jelly toasted sourdough
- Duck confit terrine with lentil “du pays” shallots and cornichons sherry vinegar dressing
£2.50 additional charge pp
- Coronation chicken croquettes with baby gem lettuce, sweet curry mayo fresh mango semi dried grapes & coriander **£2.50 additional charge pp**

FISH

- Classic prawn cocktail with spiced “Marie rose” sauce, shell on prawn & baby chicory
- Smoked trout mousse with oak smoked salmon, egg and cucumber
- Terrine of fish scented with lemon & dill, crab mayonnaise & fennel salad
- Yellow fin tuna with lime, white radish & bloody Mary jelly **£2.50 additional charge pp**
- Beetroot marinated salmon ceviche with pickled beets & pumpernickel bread shards
£2.50 additional charge pp

VEGETARIAN

- Salad of poached pear in red wine, pickled walnuts, chicory & blue cheese
- Terrine of goat’s cheese, leek and potato with truffle dressing & herb salad
- Leek and caramelised onion tartlet, roquette salad with parmesan cheese
- Pumpkin ravioli sage butter with pickled carrots & leeks
- Spiced vegetable croquette, charred baby gem, red lentil puree
- Stilton parfait, red wine & port jelly, celery & apple salad

AUTUMN/WINTER – September-February

MAIN COURSES

Please choose one main course & one vegetarian alternative

MEAT

- Braised "Daube" of beef in red wine and thyme sauce, grain mustard mash, roasted root vegetables
- Ballotine of turkey, chestnut and apricot stuffing, wrapped in Parma ham, roast potatoes, brussels & chantnay carrots, thyme jus
- Breast of chicken red wine sauce, button mushrooms, lardons of smoked bacon, baby onions & potatoes gently cooked in butter, croutons & winter greens
- Slow cooked belly of pork, roasted fillet with green peppercorn sauce, layered potato & beetroot gratin & curly kale
- Slow roasted rump of lamb, gratin dauphinoise with seasonal market vegetables **£3.50 additional charge pp**
- Loin of venison with venison "sausage" roll, spiced red cabbage, confit potato & roasted parsnip served with sauce "Grand veneur" **£3.50 additional charge pp**

FISH

- Escalope of pollock "Veinoise" crusted new potato cake with capers & chives
- Smoked haddock fish cake with wilted greens & green beans, grain mustard sauce
- Fillets of pouting with lemon, parsley & cheese crust, saladaise braised potatoes and winter cabbage & salsify
- Fillet of salmon with watercress mousseline, creamy mash & seasonal vegetables **£3.50 additional charge pp**
- Monkfish tail wrapped in Parma ham, red wine poach salsify with tomato risotto galette & lemon butter **£3.50 additional charge pp**

VEGETARIAN

- Truffled gnocchi with wild mushrooms, leeks, tomato and tarragon
- Red wine risotto with celery & gorgonzola cheese
- Pithiver of caramelised red onion and goats cheese, lentils & poached salsify
- Pumpkin ravioli with butternut squash puree & sage butter
- Artichoke heart with Indian spiced vegetables, baked in a light curried puff pastry served with spinach and potato sag aloo & cardamom sauce
- Truffle carbonara stuffed potato Gnocchi with seasonal vegetable sauce
- Moroccan sweet potato & cauliflower pastilla with roasted aubergine houmous & chermoula



HARROGATE
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AUTUMN/WINTER – September-February

DESSERTS

Please choose one dessert

- Cinnamon pannacotta, mulled wine jelly, poached plum Shortbread star
- Blackberry & apple crumble vanilla custard
- Caramelised vanilla crème brûlée tart, blueberry compote
- Chocolate torte with Cointreau mascarpone cream & biscotti crumble & cognac sabayon
- Winter fruit "Eton mess"
- Sticky toffee pudding, vanilla custard & toffee sauce



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EXTRA COURSES

Sorbet £5.00

- Passion fruit
- Pink grapefruit
- Champagne
- Apple
- Lemon

Fish course option £8.95

- Salmon fishcake with caper berry mayo & mixed leaves
- Roasted pollock with a potato purée, wild mushrooms & sage
- Paupiette of plaice, wilted spinach & sauce vierge
- Smoked haddock chowder

Savoury course option £7.10

- Glazed pear & stilton tartlet
- Scotch woodcock – toasted sourdough, gentlemen's relish & scrambled egg
- Traditional Welsh rarebit made with mature Cheddar & local ale
- Potted stilton with port, green peppercorns & melba toast

Artisan cheese sharing platter £6.75 per person

A selection of locally produced British & European cheeses, biscuits, crackers, chutney & grapes

SUMMER GRILL

Menu £22.95

Please choose two from the grill, three from the field and one dessert

FROM THE GRILL

- 100% prime all British beef burger with cheese
- Our own recipe classic jumbo hot dog sausage
- Cajun spiced chicken breast fillet
- Marinated halloumi, lime chilli & oregano (V)
- Chorizo & prawn skewer soaked in red wine
- Mediterranean vegetable skewers (V)
- Flat iron steak & teriyaki glaze
- Lamb rumps, smoked garlic & mint pesto
- Seafood skewer of salmon, prawn & squid with wasabi oil
- Chinese BBQ free-range chicken
- Mexican spiced Mediterranean vegetables (v)
- BBQ honey-roasted vegetable brochettes (v)

All served with a selection of breads, sauces & relishes

FROM THE FIELD

- Classic British potato salad
- Red cabbage Waldorf
- Watercress, rocket & Parmesan
- Baby leaf & soft herb
- Lentil, radicchio, walnut & honey
- Classic Caesar salad
- Tart apple, quinoa, celeriac & poppy seed
- New potato, spinach & pecorino

FOR PEOPLE WITH A SWEET TOOTH

- Seasonal fruit salad & passion fruit syrup, shortbread
- Vanilla panna cotta with balsamic strawberries
- Chocolate pot, Kirsch macerated raspberries & lavender biscuit
- Chocolate brownie with dense chocolate ganache & berries

Prices are exclusive of VAT

The background of the image is a close-up, high-resolution photograph of a wood surface. It features a complex pattern of wavy, horizontal grain lines in various shades of light brown, tan, and beige. There are some darker, more pronounced grain features and knots visible, particularly towards the bottom of the frame. The lighting is even, highlighting the natural texture and grain of the wood.

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