



MENUE

NEU

WE ARE CH&CO

We are a group of chefs, nutritionists, and people-pleasers, with a shared passion for food that fuels emotional positivity as well as physical wellbeing. We pride ourselves on offering a personal service with a big personality.

We are known and trusted within the catering industry for quality-driven and impeccable service, boasting close to 30 years' experience of working with some of the UK's most prestigious venues, including the Historic Royal Palaces, The Royal Botanical Gardens at Kew and ZSL London Zoo. We are also exclusive Royal Warrant holders. If you want to find out more about us as a business, visit www.chandcogroup.com.

BREAKFAST

ON THE CONTINENT

£2.95 per person (1 item)

Freshly baked
Danish pastries including:

- Croissant
- Pain au raisin
- Pain au chocolate
- Fruit Danish

CLOSER TO HOME

£3.75 per person (1 item)

- Griddled bacon cobs
- Cumberland bloomer sandwiches
- Scrambled egg & field mushroom wraps
- Served with condiments

GET UP AND GO BREAKFAST

£10.75 per person
(selection of all items)

- Apple & raisin 24-hour oats
- Seasonal fruit compote with Greek yoghurt & granola
- Smoked salmon & cream cheese bagels
- Banana & seeded muffin
- Fresh seasonal fruit platter

THE FULL YORKSHIRE

£14.95 per person
(selection of all items)

- Bacon
- Sausage
- Black pudding
- Slow roasted tomatoes
- Roasted field-mushrooms
- Baked beans with eggs as you like them - scrambled or fried (please select one egg option)

WITH MORNING COFFEE

£2.75 per person (1 item)

- Yorkshire ginger parkin
- Carrot cake
- Chocolate brownie
- Sticky golden beetroot bars
- Apple & raisin flapjack
- Cupcakes

Why not start your day and event with one of our breakfast selections. Offering breakfast to your guests before the event starts can really boost their timely arrival chances, meaning your event can run perfectly to time. Our Continental, Closer to Home and Get up & Go varieties are perfectly suited to an informal, mainly standing reception style of meal, great while you sort out reception and housekeeping aspects of your event. For a more formal, sit-down style of breakfast our Full Yorkshire will provide the warmest welcome for your guests.

Not forgetting something tasty to go with Morning Coffee of course – please indicate your preference on your order.



HOT BEVERAGES

OPTION 1

£2.25 per person

- Hot beverage selection – coffee and teas

OPTION 2

£2.95 per person

- Hot beverage selection – coffee and teas
- Favourite biscuit selection

OPTION 3

£3.75 per person

- Hot beverage selection – coffee and teas
- Flapjack bites

OPTION 4

£3.95 per person

- Hot beverage selection – coffee and teas
- Fresh fruit bites

OPTION 5

£4.45 per person

- Hot beverage selection – coffee and teas
- Selection of mini sweet pastries

OPTION 6

£5.25 per person

- Hot beverage selection – coffee and teas
- Mini cake selection

EXTRAS

- Add selection of cordials – £2.95 per person

Our coffee will be freshly brewed to order along with a selection of speciality teas. We are proud to serve Yorkshire Tea as our delicious regular tea option.

We do serve all our beverages with disposable cups as a logistical solution, but would like to reassure you that we dispose of these responsibly and ensure that none of our waste goes to landfill.



CHILLED BEVERAGES

FRESH FRUIT JUICE

- 1 litre jugs – serves 6
£6.95 per jug

CORDIAL

- Selection of cordials
£2.95 per person

CANNED DRINKS

- £1.45 per person**

BOTTLED WATER

- 750ml glass Harrogate Spring water
£3.75
- 500ml plastic bottled Harrogate Spring water
£1.50
- Decanter of tap water, with plastic glassware - free refills
£1.30 per jug
- Water tower package includes 19ltr water carboy and 100 plastic cups
£93.90
- 19litre carboy refill
£21.95
- 100 cup refill
£7.35

BEER, CIDER & SPIRITS

- Peroni
£3.95 per 330ml bottle
- Cider – bottles
from £4.20
- House spirits and mixers
£4.20

RED WINE

- Spinnaker Red 2016, Western Cape, South Africa **£17.00**
- Rocca Sangiovese 2017, Puglia, Italy **£21.00**
- Sotherton Shiraz 2016, South Eastern Australia **£24.00**
- Villa des Croix Pinot Noir 2016, Pays d'Oc, France **£30.00**
- Tronido Crianza 2015, Rioja, Spain **£38.00**

WHITE & ROSE WINE

- Spinnaker White 2017, Spain **£17.00**
- Cosmina Pinot Grigio 2017, Romania **£20.00**
- Goleta Sauvignon Blanc 2018, Valle Central, Chile **£23.00**
- Azumbre Verdejo 2017, DO Rueda, Spain **£29.00**
- Mâcon 'La Roche Vineuse' 2017, Château de la Greffiere, Burgundy, France **£38.00**
- Maison Sabadie Rosé 2017 **£19.00**

SPARKLING & CHAMPAGNE

- Prosecco Vino Vispo NV, Enrico Bedin, Veneto, Italy **£28.00**
- Champagne Dericbourg 'Cuvee de Reserve' NV, Epernay, France **£48.00**
- Harrow & Hope Brut Reserve NV, Thames Valley, England **£49.00**



SANDWICH LUNCHES

KEEP IT SIMPLE

£11.95 per person

A selection of sandwiches on brown and white bread

- BLT
- Chicken & salad
- Tuna, sweetcorn & rocket
- Bleiker's smoked salmon & cream cheese
- Egg, cress & spring onion
- Garden of vegan
- All served with crisps and Coffee and Tea selection
- Chef's sweet treat

WITH A TWIST

£12.95 per person

A selection of sandwiches on rustic breads

- Char-grilled chicken, avocado & red pesto
- Rustic ham & cheddar cheese with pickled cucumber
- Mozzarella, tomato & pesto
- Prawn and sweet chilli with baby gem
- Avocado and beetroot
- Accompanied by root vegetable crisps and a Coffee and Tea selection

FINGER BUFFET

2x items £5.50, 4x items £10.25, 6 items £15.00

A great alternative to a sandwich lunch.

Why not add something to your chosen lunch menu?

- Southern fried chicken skewers with Caesar & parmesan crust
- Satay chicken skewers with peanut dipping sauce
- Lamb kofta, fennel, mint & seeded riata
- Smoked paprika wedges with aioli
- Pork and apple sausage roll, Sea salt and rosemary crust
- Black pudding bon bon with fruity brown sauce
- Smoked haddock arancini with sauce verte
- Cod 'popcorn' with chive dip
- Salmon 'sausage roll', with sea salt and thyme
- Polenta fried Pollock with lemon mayo
- Beef & mustard pie with piccalilli
- Butternut squash and coconut fritter served with sour cream dip
- Beetroot hummus with crudities

SWEET ITEMS

£3.95

- Glazed lemon tartlets
- Parkin panna cotta with forced Yorkshire rhubarb
- Dark chocolate pots with polenta & orange biscuits
- Eton Mess
- Brownie
- Fresh fruit salad with vanilla syrup

EXTRAS

- Make it a grab bag for £10.50 includes packaged sandwich, crisps, sweet treat and drink
- Premium grab bag £12.95

Perfect for a meal without cutlery.

Prices are exclusive of VAT.



COLD FORK BUFFET

MEATS (PICK 1)

- British charcuterie board with chutney, breads & oils
- Roast beef, turkey honey glazed ham with pickles
- Pressed ham hock terrine with pickled vegetables & relishes
- Chicken Caesar with soft boiled egg

FISH & SEAFOOD (PICK 1)

- Seared tuna niçoise
- Treacle cured salmon, radish & pickled cucumber salad
- Poached trout, prawns and smoked haddock, lemon mayonnaise, blini
- Crab and leek tart and parsley dip

VEGETARIAN & FLEXITARIAN (PICK 1)

- Falafel with beetroot hummus, seeds & slaw
- Char-grilled, marinated vegetables with pesto & flat bread
- Goats cheese tartlets with sticky red onion & nigella seeds
- Marinated Halloumi and tofu tabbouleh salad

SIDE SALADS (PICK 3)

- Mixed leaf & herb
- Kohlrabi, apple & beets
- Raw roots
- Tabbouleh
- Radish, cucumber & spring onion
- Asian slaw, pomegranate dressing
- Plum tomato, red onion and basil
- Quinoa, fennel and dill
- Grilled broccoli, almond and chilli
- New potato and chive

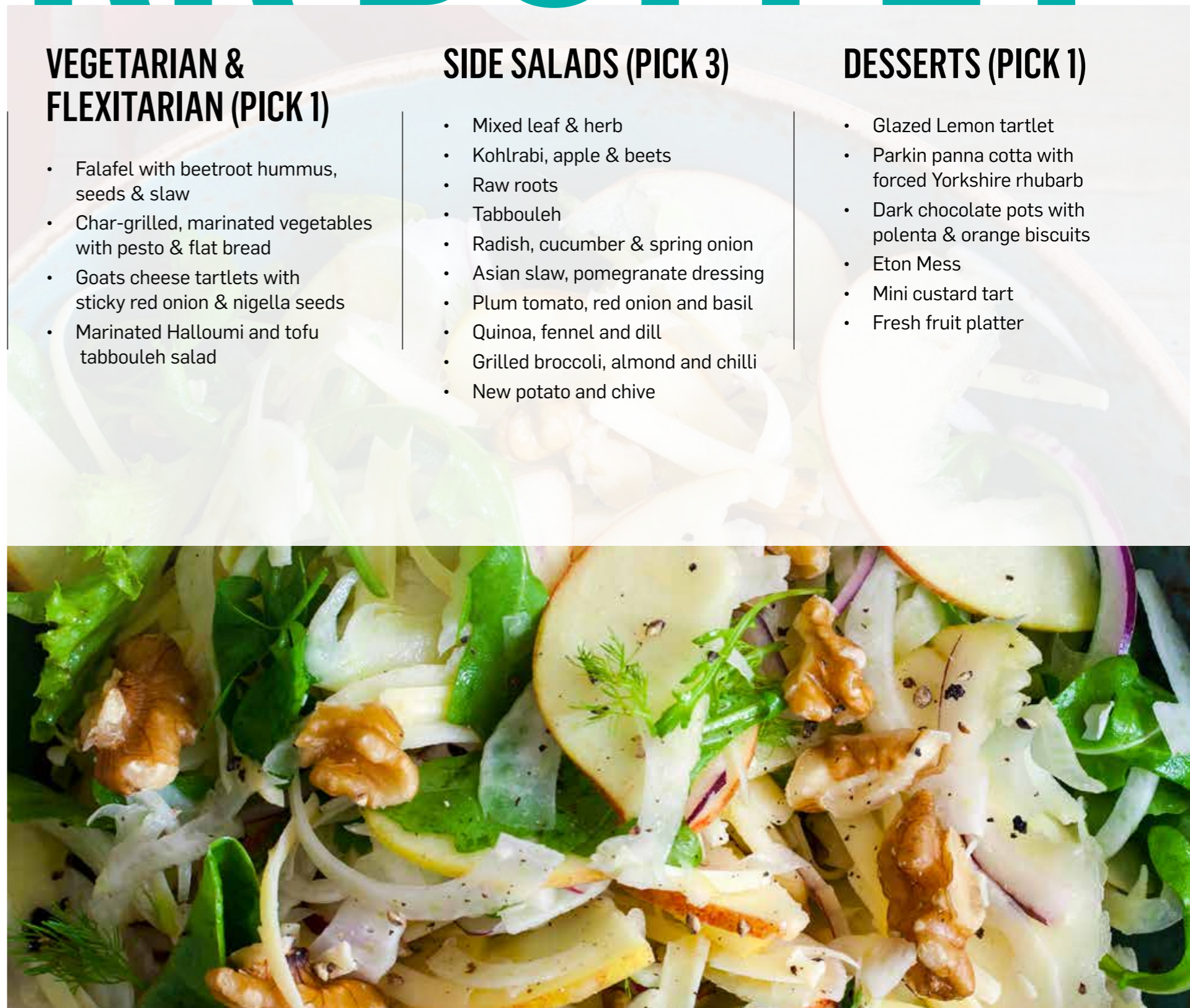
DESSERTS (PICK 1)

- Glazed Lemon tartlet
- Parkin panna cotta with forced Yorkshire rhubarb
- Dark chocolate pots with polenta & orange biscuits
- Eton Mess
- Mini custard tart
- Fresh fruit platter

We include bread and a fresh fruit platter, as well as a selection of tea and coffee, with every order from this range

Package price £18.95 per person

Prices are exclusive of VAT.



HOT FORK BUFFET

MEATS (PICK 1)

- Slow-cooked brisket of beef with bourguignon garnish
- Sticky pork belly, wilted bok choy and sriracha sauce
- Yorkshire hot pot with pickled red cabbage
- Lemon chicken, chick pea and cashew nut curry
- Cumberland sausage and mash with roast onion gravy

FISH & SEAFOOD (PICK 1)

- Herb crusted cod with chickpeas, sundried tomatoes & chive oil
- Fish pie topped Wensleydale cheese
- Thai green pollock & prawn curry
- Roast fillet of salmon, niçoise warm salad
- Smoked haddock, leek and applewood parcel

VEGETARIAN & FLEXITARIAN (PICK 1)

- Cauliflower steaks with halloumi fries & chimichurri sauce
- Root vegetable & jack fruit tagine
- Quinoa falafel burgers with beetroot relish, hummus & crispy tortilla

SIDE ORDERS (PICK 1)

- Wok-fried bassicas
- Honey-roasted carrots & parsnips
- Roast sweet potatoes
- Rissolle potatoes
- Fragrant rice
- Herb spiced grains

BREAD

Artisan baked breads

SALADS (PICK 3)

- Mixed leaf & herb
- Kohlrabi, apple & beets
- Raw roots
- Tabbouleh
- Radish, cucumber & spring onion
- Asian slaw, pomegranate dressing
- Plum tomato, red onion and basil
- Quinoa, fennel & dill
- Grilled brocolli, almond and chilli
- New potato and chives

DESSERTS (PICK 1)

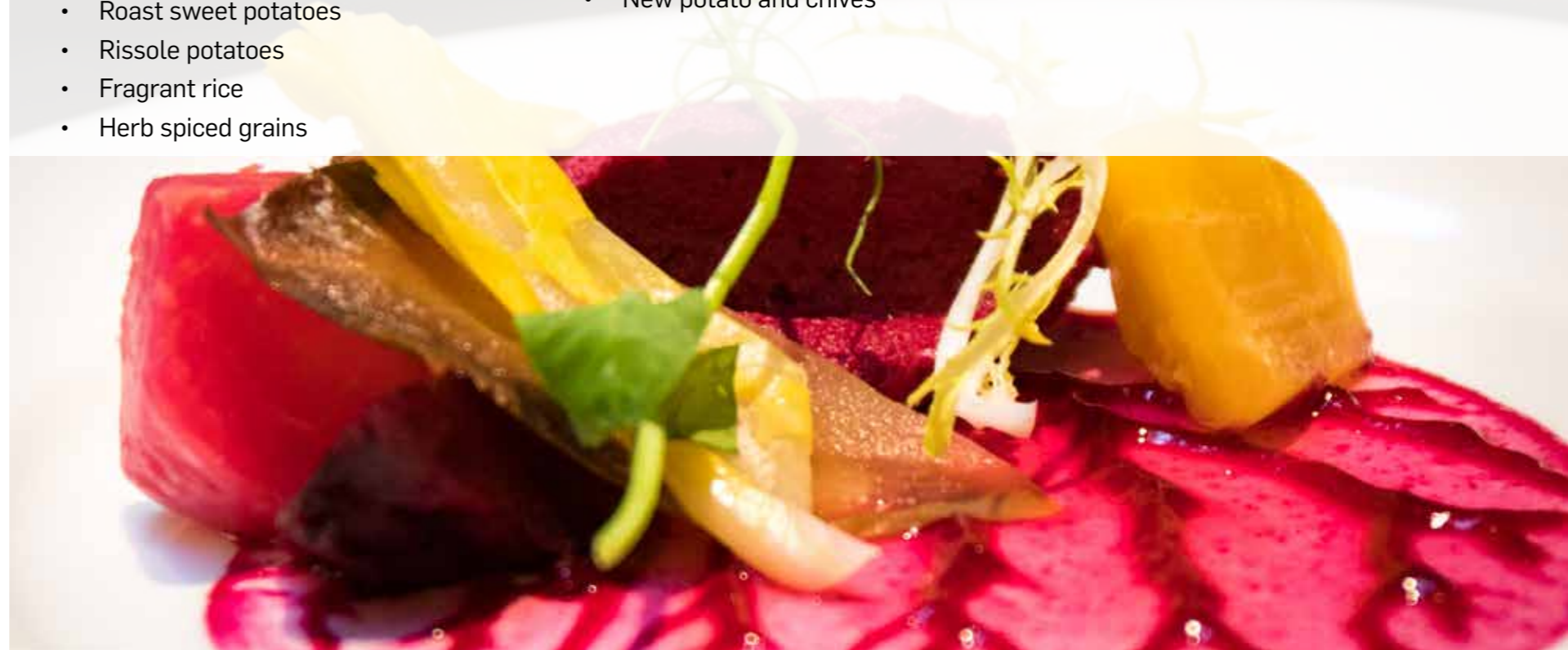
- Glazed Lemon tartlet
- Parkin panna cotta with forced Yorkshire rhubarb
- Dark chocolate pots with polenta & orange biscuits
- Eton Mess
- Apple and rhubarb crumble
- Mini custard tarts
- Fresh fruit platter

Please select one option from each of our collections, then add three salads and a side, plus one dessert to complete your menu.

We include fresh bread and a selection of teas and coffee with every order from this range

Package price £22.95 per person

Prices are exclusive of VAT.



CANAPÉ EVENTS

MEATS

- Caramelised pork belly, black pudding mousse
- 24hr roast beef, black pepper crust
- Chicken roulade, mango gel
- Ham hock terrine, piccalilli, onion crostini
- Black pudding, fried bread, apple & raisin chutney
- Carpaccio of beef, celeriac remoulade, pumpernickel crostini
- Confit duck, stir fried vegetables
- Bacon-dust popcorn
- Pancetta crisp, soft boiled quail egg, sea salt

FISH & SEAFOOD

- Smoked salmon and dill "ice cream", lemon cone
- Surf & turf, crayfish tail and roast beef
- Seared loin of tuna, niçoise salad, tapenade
- Crab and prawn red pepper tart

VEGETARIAN & FLEXITARIAN

- Girolle mushrooms and quail egg tart,
- Goat's cheese and chive tart, spinach puree, beetroot crisp
- Sweet potato and thyme sausage roll
- Hash brown, cherry tomato, basil crisp
- Egg & soldiers

SWEET BITES

- Mini vanilla meringue
- Mini apple pie, hazelnut chantilly cream, raisin powder
- Mini cones of ice cream
- Mini chocolate brownie, chantilly cream, mint sugar
- Mini éclairs
- Mini lemon tart, lemon candy

EXTRAS

- Why not add a glass of fizz for £4.75

We recommend compiling a menu for your canapé event formed of seven canapés from a mix from the collections above. Try two each from the meat, fish & seafood and vegetarian & flexitarian, plus one dessert bite. If you are planning a pre-dinner canapé party, then opting for three from the savoury collections will be perfect.

Individual price £2.95 per canapé
(minimum order of 3 canapé per person)

Prices are exclusive of VAT.



BANQUETING MENUS

STARTERS

- Ham hock and broad bean terrine, pickled vegetables, parsley gel, pancetta dust
- Glazed Skipton goats' cheese, beetroot three ways, herb mascarpone, olive brittle
- Crispy hens' egg, cauliflower and truffle puree, baby vegetable salad
- Black treacle cured salmon, pickled cucumber, lemon coulis, quail egg
- Confit duck leg terrine, carrot gel, burnt apple, micro sorrel

MEAT & FISH MAIN COURSE

- Roast chicken breast, mushroom fricassee, stock pot carrot, garlic champ, café au lait
- Braised shoulder of lamb, haricot bean cassoulet, pickled red cabbage, sticky shallot, red wine jus
- 24-hour braised brisket of beef, stock pot carrot, piccolo parsnip, fondant potato, onion jus
- Fillet of pork, baked apple, honey roast carrot, barley and herb risotto, cider jus
- Herb crusted sea bass, sweet potato fondant, ratatouille, cauliflower quinoa, chive and lemon dressing

DESSERT COURSE

- Eton tidy, textures of strawberry
- White chocolate and vanilla mousse, raspberry flavours
- Rhubarb panna cotta, parkin crumble, compressed forced rhubarb
- "Jaffa Cake" chocolate ganache
- Deconstructed lemon meringue pie, orange candy

EXTRAS: PETIT FOURS

- Harrogate Convention Centre chocolates
- Parkin truffles (supplement £1)

Please select one dish per course (plus a Vegetarian alternative of course) for your event. We will gladly create you a specific bespoke or themed menu – do contact us to discuss this.

Includes artisan bread and a serve of tea, coffee and chocolates

Package price £34.95 per person



BANQUETING

FREE FROM MENUS

STARTERS

- Compressed melon, passion fruit and mango salsa, micro mint
- Beetroot hummus, textures of heritage tomatoes, sourdough crostini, micro herbs

MAIN COURSE

- Roast cauliflower steak, sweet Bombay potatoes, roast baby vegetables, honey and curry dressing
- Roast butternut squash, warm tomato, bean and quinoa salad, baby leeks, crispy carrots

DESSERTS

- Fruit salad with vanilla and mango puree
- Soya milk pannacotta, raspberry compote

Designed to be gluten- and dairy- free. Please contact us to discuss other dietary requirements

Please select one dish per course for your event. This package includes artisan breads and a selection of teas and coffee. We will gladly create you a specific bespoke or themed menu - do contact us to discuss this.

Package price £34.95 per person



HARROGATE

BANQUET MENU

Locally sourced, Yorkshire menu. This menu includes artisan breads and a selection of teas and coffee

STARTER

Yorkshire goats cheese, pickled pear & beets with hazelnut pesto

MAIN COURSE

Roasted herdwick lamb shoulder, speckled lentils, leeks & charred onions

DESSERT

Ginger parkin, forced Yorkshire rhubarb & cheesecake cream

WITH COFFEE

Parkin truffles

£39.95 per person

Prices are exclusive of VAT.



DAY DELEGATE MENU 1

ARRIVAL

- Hot beverage selection – coffee and tea
- Mini selection of breakfast
 - Danish pastries
- Fresh fruit bites
- Fruit juice

MID MORNING

- Hot beverage selection – coffee and tea
- Harrogate Spring bottled water
- Flapjack bites

LUNCH

- Artisan sandwich lunch
- Kettle crisps / vegetable crisps
- Fresh fruit bowl
- Harrogate Spring bottled water

AFTERNOON

- Hot beverage selection – coffee and tea
- Mini cake selection
- Harrogate Spring bottled water

Our Day Delegate Menus are designed to cater seamlessly for your whole-day workshop or conference events, when your guests will be with us throughout the day. From making a great first impression, to refreshing your guests at times to suit your programme, choose one of our set menus, and leave the rest to us.

Menu 1 price per person £24.95
(minimum number: 10 people)



DAY DELEGATE MENU 2

ARRIVAL

- Hot beverage selection – coffee and tea
- Morning breakfast rolls – Cumberland sausage, grilled back bacon and tomatoes – or mushroom omlette
- Fresh fruit bites
- Fruit juice

MID MORNING

- Hot beverage selection – coffee and tea
- Harrogate Spring bottled water
- Traditional favourite biscuits
- Dried nut / fruit bowls

LUNCH

- Cold or hot fork buffet
- Cordials or fruit juice
- Harrogate Spring bottled water

AFTERNOON

- Hot beverage selection – coffee and tea
- Mini cake selection
- Harrogate Spring bottled water

Our Day Delegate Menus are designed to cater seamlessly for your whole-day workshop or conference events, when your guests will be with us throughout the day. From making a great first impression, to refreshing your guests at times to suit your programme, choose one of our set menus, and leave the rest to us.

Menu 2 price per person £33.00
(minimum number: 10 people)



CONFERENCE MENU

ARRIVAL

- Hot beverage selection
– coffee and tea
- Mini selection of breakfast
Danish pastries
- Fresh fruit bites
- Fruit juice

£39.95 per person

MID MORNING

- Hot beverage selection
– coffee and tea
- Harrogate Spring bottled water
- Flapjack bites

LUNCH

- Sandwich lunch
- Kettle crisps / vegetable crisps
- Cheese board
- Fresh fruit bowl

AFTERNOON

- Hot beverage selection
– coffee and tea
- Mini cake selection
- Harrogate Spring bottled water

EVENING

- Hot fork buffet
- Hot beverage selection –
coffee and tea



