

Private Dining

Stephen Ashburn, our Banqueting Head Chef, won the prestigious “Banqueting Chef of the Year Award” at the 2008 Craft Guild of Chefs Awards. We were delighted that he was honoured with such an accolade which was closely followed by the “Conference and Banqueting Team of the Year Award” at the Hotel Cateys in November 2008.

Stephen and his team have created the following dishes for you to choose from when dining in one of our private banquet rooms. In order to offer more seasonality these menus will run from 1 April 2010 to 31 September 2010. Should your event be scheduled for after this date, please speak to your Event Co-ordinator who will be able to provide you with the relevant menu, once it becomes available. As far as possible all ingredients are locally sourced.

You have two options:

- 1) choose a set menu where each guest will be served the same starter, main course and pudding.
- 2) select a choice of 3 starters, 3 mains and 3 puddings with a menu pre-order being required no later than three days prior to your event.

Stephen and his team are happy to create a unique gourmet menu exclusively for your event. Should you wish to discuss this further please liaise with your Event Co-ordinator who will be able to organise a meeting for you to meet with Stephen. Some of the team’s favourite menus include themes such as:

The Finest Seafood
Yorkshire Game
Black and White Truffles
Tribute to Escoffier

Your Event Co-ordinator is happy to assist you with your wine choice. However should you wish us to create the ultimate wine pairing for your menu we can arrange for you to meet a member of the team to discuss this further.

Canapes

Price and menu applicable from 1 January 2010 to 31 December 2010

Drinks and canapes offer the ideal opportunity for mingling and networking prior to a meal.

Choose your own selection to be served to all guests in your party.

Savoury

Hot

Mini Fish and Chips

Mini Beef and Yorkshire Puddings

Mini Bangers and Mash

onion marmalade

Pork Satay Skewers

Red Onion and Brie Tartlet (v)

Hot and Sour Tiger Prawns

Mini Fish Cakes

tartar sauce

Cold

Greek Salad Skewer

Pimms and Melon Kebab (v)

Chicken Bites

humous and kalamata tapenade

Celeriac and Pear Bruschetta (v)

Crab Mini Poppadoms

Bloody Mary Shot (v)

Smoked Salmon Roulade

Pudding

Hot

Sticky Toffee Pudding Mini Square

Mini Berry Crumbles

Cold

Raspberry Sable Stack

Sultana and Chocolate Eccles Cakes

Baileys Chocolate Profiterole Lollipop

Fondant Fancy

Liqueur Jelly Shots

(v) – Vegetarian canapes

4 canapes

£10.50 per person

7 canapes

£12.50 per person

12 canapes

£16.50 per person

Inclusive of VAT at 17.5%

Starters

Chilled Melon Soup with Crab £8.40

Locally Smoked Salmon £9.00
orange and stir fry vegetables, Cointreau syrup

Carpaccio of Assorted Melon (v) £8.00

seasonal Pimms sorbet,
mint and lime syrup

Chicken Liver Parfait £8.40

mini baguette, seasonal chutney

Pan Fried Scallops £11.45

sweet and sour peppers,
hot tomato, pineapple and spring onion salsa

Monkfish with Curried Mussels £9.50

cous cous

Summer Minestrone Soup (v) £8.00

Roast Asparagus £8.50

poached egg, hollandaise sauce

Parma Ham Bruschetta £9.50

baby mozzarella, roasted peppers, crisp Parma
ham, fruity balsamic dressing

Prawn and Crayfish Cocktail £9.40

baby gem, parmesan wafer

Roasted Breast of Pigeon £8.75

beetroot puree, caramelised shallots,
black pudding

Smoky Maple Duck Salad £8.50

mixed leaves and radish

“Reviver” – all at £3.25 per person

Enhance your meal by adding a refreshing taste reviver to the menu. This can be served at the start of the meal (as a mise en bouche) or as an intermediate course.

Martini and Lemonade Sorbet

Guinness Sorbet
salt and vinegar crisp

Pink Champagne Sorbet

Cointreau Jelly

Espresso Cup of Artichoke Veloute
Italian truffle oil

Raspberry and Redcurrant Sorbet

Inclusive of VAT at 17.5%

Mains

Stilton and Herb Crusted Haddock £35.00

pea and herb risotto, baby spinach

Chicken Breast

stuffed with Brie and Mango £33.00

Parmentier potatoes, spicy orange dressing

Lime and Coriander Salmon £31.00

stir fry vegetables, egg noodles,
sweet chilli dressing

Paprika Roasted Breast of Chicken £32.00

summer greens, pumpkin crisp,
sage rosti, red wine jus

Grilled Seabass £36.00

courgette and watercress salad, herb aioli

Roast Duck Breast £42.00

fondant potato, spring greens, gooseberry sauce

Nidderdale Lamb Shank £37.00

mini rosti, roasted vegetables Fleurie sauce

Roast Rump of Lamb

with Lemon and Rosemary £38.00

colcannon mash potatoes

Rack of Lamb £54.00

garden herb crust, crushed peas,
spring onion mash potatoes

Pepper Crusted Fillet of Beef £56.00

roasted balsamic shallots, baby vegetables,
thyme jus

Venison in Beer £54.00

drunken prunes, sweet potato mash

**Pork Fillet wrapped in Parma Ham
stuffed with Apple and Black Pudding £34.50**

dauphinoise potatoes, cider jus

Traditional and Classic

Sykes House Farm Pork Sausage £29.50

parsley mash, onion jus,
roasted root vegetables

Roasted Chicken Breast £31.00

bubble 'n' squeak potato cake, Madeira jus,
winter vegetables

Smoked Haddock Fish and Chips £29.50

black sheep beer batter, chunky chips,
pea and mint puree

Roast Sirloin, Yorkshire Pudding £40.00

roast potatoes and root vegetables,
horseradish sauce, Bordeaux jus

Inclusive of VAT at 17.5%

Vegetarian

Camembert and Onion filled Pancakes £26.50

fruit of the forest balsamic syrup

Gnocchi £26.50

spinach, pine nuts, dolcelatte cheese

Sweet Carrot Tarte Tatin £26.50

chilli broccoli florets, broccoli puree

Puddings

After Eight Cheesecake £8.50

chocolate cigar

Strawberry and Creme Fraiche Terrine £8.00

sable

Baked Bramley Apple Crepe £8.00

calvados ice cream, toffee sauce

Valrhona Chocolate

and Grand Marnier Fondant £8.00

vanilla bean ice cream

Honey and Pine Nut Tart £8.00

nutmeg sauce

Lemon Posset £8.50

passion fruit jelly

Trio of Rhubarb £10.00

rhubarb and ginger mousse

bakewell tart

rhubarb ice cream

Black Forest Gateaux £8.00

Griottine Cherry Creme Brulee Tartlet £8.00

Pistachio tuille biscuit

Cheese Platters

Served as a cheeseboard for the table, serving 10 guests

Yorkshire Cheese Experience £43

four local cheeses, homemade chutney,
celery and grapes

Cheese Experience from Around the World £64

ten international cheeses, homemade chutney,
celery and grapes

or individually at £7.95 per person

or individually at £9.95 per person

Coffee and Tea £3.50

hand made Rudding Park petits fours

Speciality teas & coffees available upon request

Inclusive of VAT at 17.5%

Private Lunch Celebrations

(minimum of 14 guests)

Prices and items applicable from 1 January 2010 to 31 December 2010

The following menu is available for lunch when dining in a private room. You may wish to choose a set menu where each guest will be served the same starter, main course and pudding. Alternatively you may prefer to offer your guests the choice of the complete menu. If so we would require a menu pre-order no later than 3 days prior to the event.

Starters

Cream of Leek and Potato Soup (v)

rocket oil

Chicken Liver Parfait

seasonal chutney, warm brioche

Carpaccio of Assorted Melon (v)

seasonal Pimms sorbet, mint and lime syrup

Smoked Haddock and Parmesan Tartlet

salad leaves and mustard grain dressing

Main Courses

Rudding Park Sirloin of Beef, Yorkshire Pudding

roast potatoes and root vegetables,
horseradish sauce, Bordeaux jus

(Should you wish, this dish can be carved in the room)

Paprika Roasted Chicken Breast

sage rosti potato and green vegetables

Baked Salmon Fillet

herb and gruyere crust, carrot mash potatoes,
braised leek, julienne pepper, lemon sauce

Red Onion and Goats Cheese Spring Rolls

smoked paprika sauce,
chargrilled Mediterranean vegetables

Puddings

Sticky Toffee Pudding

Harrogate toffee sauce, vanilla ice cream

Lemon Curd and Strawberry Eton Mess

cinnamon wafer

Orange and Grand Marnier Creme Brulee

mint chocolate truffle

Baileys Cheesecake

ginger biscuit, berry compote

Coffee and Tea

hand made Rudding Park petits fours

£41 per person

Inclusive of VAT at 17.5%

Reception Drinks

	Per Glass
Champagne	£11.50
Champagne Rose	£12.00
Kir Royal (Champagne and Crème de Cassis)	£11.50
Bellini (Champagne and Archers)	£11.50
Kir (Creme de cassis and white wine)	£5.50
Mulled Wine	£4.50
Pimms and Lemonade	£4.50
Bucks Fizz	£7.00
Sangria (red wine fruit punch)	£5.50
Alcoholic Fruit Punch	£5.00
Manhattan (Bourbon and Vermouth with a dash of bitters)	£8.50
Mojito (Bacardi, fresh mint brown sugar and pear juice)	£8.50
Cosmopolitan (Vodka, orange, cranberry and fresh lime juice)	£8.50
Caipira British - Winner of our annual cocktail competition (vodka, Gin, crushed lime and bitter lemon)	£8.50
Non Alcoholic	
Fruit Punch (orange, cranberry, pineapple and lemonade)	£3.60
Apple and Pine Sling (apple and pineapple juice, lemonade and grenadine)	£3.60
Warm Apple Punch (ginger beer, apple, cinnamon and nutmeg)	£3.60

Inclusive of VAT at 17.5%

Recommended Selections

These recommended drinks selections have been designed by our beverage team so that you have one less thing to worry about when planning your event.

France - £41.00

Taittinger Champagne Reception
(two glasses per person)

Saint Veran 'En Creches', Domaine Saumaize, Burgundy, France
Chateau La Tour De By 2005, Bordeaux, France
(half bottle per person)

Still and Sparkling Mineral Water

La Grand Dame - £53.00

Veuve Clicquot Or Taittinger Rose Champagne Reception
(Two glasses per person)

Chablis Premier Crus, Burgundy, France
Chateauneuf Du Pape, Southern Rhone, France
(half bottle per person)

Monbazillac, Chateau Belingard (Pudding Wine), France
(One glass per person)

Liqueur
(One glass per person, liqueur of your choice)

Still and Sparkling Mineral Water

Old World - £21.00

Sparkling Wine Reception
(one glass per person)

Pinot Grigio, Veneto, Italy
Rioja Crianza, Spain
(half bottle per person)

Old Meets New - £31.00

Champagne Reception
(one glass per person)

Sauvignon Blanc, Bishop's Leap, Malborough,
New Zealand
Chateuneuf du Pape Reserve Grand Veneur,
Southern Rhone, France
(half bottle per person)

Add a Glass of Pudding Wine, Monbazillac Chateau Belingard

£2 per person

Should you wish to add a Champagne toast to these selections:

add £9.50 per selection

Inclusive of VAT at 17.5%

Special Accommodation Rates

Special accommodation rates are available for guests attending your event and staying at the Hotel.

Please note rates are per room and include full English Breakfast, morning newspaper, service and VAT at 17.5%.

Special Rate for Guests

Superior double room for double occupancy at £200

Superior double room for single occupancy at £180

Executive double room for double occupancy at £170

Executive double room for single occupancy at £150

Family Supplements – when sharing an adult's room, children up to the age of 16 are charged £37.00 per child including breakfast.

When sharing an adult's room, children 17 and over are charged £74.00 per person including breakfast.

Cots are provided complimentary

For bookings in 2010 using the Radcliffe Room or a marquee, we require a guarantee that your party will take a minimum of 10 bedrooms on the night of the event.

All the rooms from your agreed allocation are guaranteed. If there are fewer bedrooms booked than the contracted amount then full cancellation charges will apply. We assume that guests can telephone and book directly from your allocation unless you advise us otherwise. Once the agreed allocation of bedrooms has been reached further rooms will be available to your guests at the best available rate.

Please note we cannot guarantee the availability of bedrooms unless they are reserved at the time of booking your event. The rate is the best rate available to you at this time and the above rates will apply to all rooms within your group allocation. Discounted and promotional rates may be available on public sale at different times as our rates increase and decrease subject to demand.