

# It's All In The Detail



Whatever your reason for a party, as the organiser there's a lot at stake when you volunteer to be the one to co-ordinate the event.

We know that making the event a huge success will be the only thing on your mind – and we understand that we have a very big part to play in this. From the dedicated event organiser who will work with you planning the details, through to the Chef and the food service brigade, you'll be working with a team of willing professionals who take pride in delivering exceptional service.

One of the first decisions will be the location for your event – once you have some numbers in mind, we'll talk you through the options that will suit your occasion. There are private dining rooms and suites for a range of numbers – ideal for events with entertainment and speeches or, for less formal occasions, an area of the restaurant can be reserved for your event.

We have included a selection of menus to give you an idea about dishes and prices, but we really do prefer to work with you on this one to ensure we meet both your expectations and your budget.

The per person price for your chosen menu will also include: -

- A dedicated host for the evening to oversee your event
- Preferential rates for any of your guests who might like to stay over



## The Thorpe Suite

An air-conditioned suite on the ground floor that offers you a self-contained area for your celebrations with it's own private bar/reception area. It can accommodate up to 150 guests and there is no room hire charge for events with over 90 guests.

## The Private Dining Room

Ideal for the smaller, more intimate event up to a maximum of 50 guests.

## Bedroom and Suites

For friends and relatives celebrating a special occasion, what better way to round off the night. There are special rates linked to an event at the hotel so no need to worry about getting home – stay in one of our luxurious rooms or suites and spend the next morning in the Spa, before heading home.

To discuss your requirements please contact our Event Co-ordinator **Naomi Held** on **0113 264 1000**.



# Lunch Menu

As the organiser please choose **ONE** dish from each course for your whole party

**Chilled Galia Melon**, minted strawberries and Champagne sorbet

**Oak Smoked Chicken Caesar Salad**, crisp croutons and creamy dressing

**Fresh Water Prawns and Smoked Salmon**, wild rocket, lemon and pepper mayonnaise

**Roast Vine Tomato and Basil Soup**, parmesan croutons

**Pan Roasted Breast of Chicken**, button mushroom, white wine and tarragon jus

**Salt Roasted Loin of Pork**, sage and onion stuffing and Bramley apple sauce

**Seared Fillet of Scottish Salmon**, leek and chive butter sauce

**Seasonal Vegetable and Brie Tart**, tomato and basil pesto (v)

**Herb Roasted Breast of English Turkey**, chestnut stuffing, pigs in blankets and cranberry sauce

**all the above served with fresh vegetables and potatoes**

**Rich Chocolate Mousse**, orange cream and cinder toffee

**Warm Apple Tart**, vanilla ice cream

**Exotic Fruit Salad** with brandy snap basket

**Selection of Fine Yorkshire Cheeses**

**Freshly Brewed Coffee**

# Menu Selections

## Dinner Menu 1

Please select one dish from each course:

**Chilled Galia Melon (v)**  
pineapple and passion fruit salsa  
**Chicken Liver and Pork Pate**  
fruit chutney, orange and pine nut salad  
**Homemade Soup**  
choose from our selection of favourites

**Salt Roasted Loin of Pork**  
sage and onion stuffing and Bramley apple sauce  
**Seared Fillet of Scottish Salmon**  
tomato and coriander butter sauce  
**Pan Fried Breast of Chicken**  
with your choice of sauce -  
wild mushroom and tarragon,  
leek and wholegrain mustard, or  
tomato and basil

all above served with seasonal fresh vegetables and  
potatoes

**Cream Filled Profiteroles**  
hot butterscotch sauce  
**Glazed Lemon Tart**  
raspberry syrup and clotted cream  
**Warm Apple Tart**  
vanilla ice cream

Freshly Brewed Coffee

## Dinner Menu 2

Please select one dish from each course:

**Warm Baked Goats Cheese wrapped in Parma Ham**  
wild rocket and aged balsamic  
**Bleiker's Oak Smoked Salmon**  
pickled cucumber and coriander dressing  
**Smoked Duck Breast Salad**  
baby leaves and blackberry dressing

**Pan Roasted Rump of Lamb**  
mustard mash, roasted leek and redcurrant sauce  
**Grilled Fillets of Sea Bass**  
roast cherry tomatoes, crushed new potatoes and  
herb infused sauce  
**Pan Fried Breast of Duck**  
gratin potatoes, butternut squash, thyme pink  
peppercorn sauce

All above main courses served as description

**Berry Meringue**  
clotted cream and toasted almonds  
**Chocolate and Hazelnut Mousse**  
coffee Anglaise  
**Brandy Snap Basket**  
marinated strawberries and cream

Freshly Brewed Coffee

# Menu Selections

## Dinner Menu 3

As Dinner Menu 2 including one of the following

Soup Course  
Sorbet Course  
Cheese Course

## Vegetarian Options

Please select one dish

**Vegetable and Goats Cheese Strudel**

tomato pesto

**Rigatoni Pasta**

wild mushroom, spinach and parmesan cream

**Baked Potato Gnocchi**

butternut squash and sage

**Char Grilled Vegetable and Blue Cheese Tart**

beetroot essence

**Glazed Nut Roast**

capsicum and tomato sauce

**Mixed Mushroom Stroganoff**

braised savory rice

# Food for Thought

## Appetisers

Choose 3 from this tempting selection of nibbles, served with Yorkshire Kettle Crisps and marinated olives

Tiger Prawn Tempura, chilli dipping sauce

Crispy Chicken Goujons, red pepper salsa

Lishman's Mustard and Honey Glazed Sausages, creamy mash

Tomato and Basil Bruschetta, parmesan (v)

Black Pudding and Chorizo, balsamic syrup

Oak Smoked Chicken Caesar Tartlet

Crisp Cheese Straws, soured cream (v)

## Homemade Soups

Please select one

Roast Vine Tomato and Basil, parmesan croûtons

Carrot and Coriander, herb crème fraîche

Woodland Mushroom, tarragon cream

Country Vegetable, garlic croûtons

Leek and Potato, chive cream

French Onion, Gruyère cheese croûte

All prepared from vegetable stock

## Sorbets

Lemon

Mango

Pink Champagne

Raspberry

Passion Fruit

## Cheese

A platter of three British farmhouse cheese, served with celery, grapes and cheese biscuits

# Buffet Selections

## Hot Fork Buffet

Please choose two dishes from the following selection

### Lasagne al Forno

baked layers of spinach pasta, bolognaise and cheese sauce served with garlic bread and new potatoes

### Chicken Jalfrezi

medium spiced Indian curry with sliced peppers, served with boiled rice, poppadoms and mango chutney

### Baked Spinach and Ricotta Cannelloni (v)

filled pasta tubes with tomato sauce and cheddar cheese, garlic bread and new potatoes

### Beef Steak Thwaites Ale and Mushroom Pie

cooked in traditional Thwaites Ale with puff pastry and served with Parmentier potatoes

### Vegetable Layer Bake (v)

roasted vegetables, aubergines, breadcrumbs and mozzarella cheese served with garlic bread and new potatoes

### Chicken Stroganoff

breast meat cooked in brandy, paprika, mushroom and cream sauce served with savoury rice

### Lishman's of Ilkley Pork and Leek Sausages

onion gravy and roast potatoes

All above served as described with traditional accompaniments, mixed salad and warm bread rolls

## Dessert

Please select two from the following

Chocolate Profiteroles

Seasonal Fruit Tarts

Exotic Fresh Fruit Salad

Chocolate Fudge Cake

Apple Crumble, hot custard sauce

Freshly Brewed Coffee

## Finger Buffet

A Selection of freshly made sandwiches including York Ham and local Cheese

Lishman's of Ilkley Speciality Warm Sausage Rolls, pickle

Crispy Whitby Prawns, tomato mayonnaise

Breaded Chicken Bites, spicy coriander salsa

Duck Spring Rolls, hoi sin sauce

Baby Jacket Potatoes, sour cream (v)

Crisps and Olives

Mixed Leaf Salad with cherry tomatoes, balsamic dressing and croutons

Pasta Salad and Coleslaw

## Additional Selection

Hot and Spicy Onion Bhajjis, minted yoghurt dip (v)

Yorkshire Cheddar Cheese and Onion Quiche (v)

Honey Glazed Lishman's of Ilkley Speciality Sausages

Spicy Authentic Samosas, mango chutney (v)

# Afternoon Tea

## Sandwiches to include

Smoked Salmon and Cucumber  
Egg and Watercress  
Roast Beef and Onion Marmalade  
Ham and Tomato

Scones, Cream and Jam

Coffee and Walnut Gateau

Chocolate Éclairs

Fruit Cake and Wensleydale Cheese

Freshly Brewed Tea and Coffee

Based on minimum numbers of 12

# Pitchers

## *Non-alcoholic Pitcher - £12.00*

### Citrus Punch

Apple Juice, Lemon and Lime Juice

### Sangria Fruit Punch

Brew Fruit Tea, Orange, Strawberry, Syrup

### Moji Tea

Green Tea, Mint, Lime, Syrup

### Elderflower and Pomegranate Fizz

Elderflower and Pomegranate Cordial and Lemonade

## *Alcoholic Pitcher - £20.00*

### Woo Woo

Vodka, Peach Schnapps, Cranberry Juice, Lime

### Sunset Paradise

Orange Juice, Malibu, Peach Schnapps, Grenadine

### Amaretto Cranberry Kiss

Amaretto, Midori, Cranberry Juice, Lime

### Pimm's

Pimm's, Lemonade

## *Champagne Cocktail - £9.95 per glass*

Bucks Fizz

Kir Royale

# Price List

1st Jan 12 - 31st Dec 12

## Lunch Menu

2 courses with coffee	£17.95
3 courses with coffee	£22.50

## Dinner Menu Selection

Menu 1	£29.00
Menu 2	£35.25
Menu 3	£39.00

## Buffet Selection

Hot Fork Buffet including dessert and coffee	£29.00
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Finger Buffet	£20.00
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## Extras

Appetisers (selection of 3)	£9.50
Additional appetisers	£1.80
Additional Finger Buffet dishes	£3.25
Soup Course	£3.60
Sorbet Course	£3.60
Desserts	£4.65
Cheese Course	£6.50
Cheese Platter for 10 guests	£42.00

Coffee or Tea	£3.70
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## Afternoon Tea

Afternoon Tea	£16.75
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## Booking Information

### Event Suites and use of the hotel facilities

Each suite will have minimum and maximum numbers for an event – if your numbers fall below the minimum there will be a supplementary room hire charge for the event.

### Provisional Bookings and Confirmations

Provisional bookings for all events will be held for 14 days. You will need to pay a non-refundable deposit - £750.00 for larger events and 10% of the booking for smaller events.

### Payment

Your balance should be paid as follows:

50% of the total value of the booking 6 months prior to the date of your Event or upon confirmation - whichever ever comes first

6 weeks prior to the date of your Event, the balance of the outstanding amount equal to the total value of the booking

### Cancellations

Full information on our cancellation policy is contained in the terms and conditions, which we will discuss with you when you make your provisional booking – please ask if you would like to see a copy in advance. For peace of mind we do recommend that you take out insurance in case of any unforeseen changes to your plans.

Prices include VAT at the current rate and may be subject to change.