

Herriots Hotel with *Rhubarb* restaurant

Something to Celebrate...



...let's get the party started

email: events@dinerhubarb.co.uk

Skipton

Celebrate with us

From birthdays to anniversaries to annual balls and dinner dances, our experienced, friendly team will help you plan your event from start to finish. Our attention to detail means that your function will be truly special, allowing you to relax and enjoy every moment of it.

The Stylish Rosewood Suite has the capacity to accommodate up to 200 guests for informal gatherings and 100 for formal dinners. This combined with our newly refurbished conservatory, offers the flexibility to host events of all sizes as well as giving your guests the perfect opportunity to catch up with friends and family in a more relaxed setting.

Room hire price includes:

- * Event planner to help you plan your perfect celebration
 - * Exclusive use of the function room
 - * Dedicated staff and a member of management to oversee your function
 - * Table linen
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- * We can also help arrange entertainment for your event or can provide our own resident DJ

We have a selection of menus starting from just £9.95 for you to choose from so take a look at all our delicious options.



Buffet Menu

Selection closed Sandwiches
Homemade pork and leek sausage rolls served warm
Selection of homemade quiches served warm
Breaded chicken goujons with garlic mayonnaise
Jacket wedges
Mixed salad of lettuce, tomatoes & red onions
Potato salad
Pickles and sauces

Our standard buffet menu offers you a great choice but enhance this by adding further items from the list below and tailor this menu to your own personal tastes

Choose from:

Char grilled chicken marinated in lemon, thyme and garlic
Haloumi cheese and roasted vegetable kebabs with pesto dressing
Strips of gammon with pineapple salsa
Lamb kofta kebabs
Moroccan spiced cous cous
Roasted Mediterranean vegetables
Asian spiced coleslaw
Mixed bean and rocket pesto
Penne pasta with balsamic button mushrooms
Salad leaves with oranges

Hot Supper Menu

Choose 2 dishes from the following selection for groups of 30 plus. (Groups under 30 may select 1 dish)

Choose from:

Lamb hotpot with pickles and red cabbage

Vegetable lasagne with garlic bread

Chicken curry Basmati Rice

Chilli con carne with rice/nachos

Our speciality home baked pie and peas - choose from:

Beef and ale pie

Cheese and onion pie

Fish pie

Add seasoned potato wedges or mixed salads

Sub Torpedo Rolls

Choice of bacon and local sausage filled sub bread rolls served with seasoned potato wedges with chutney, tomato and brown sauce

Something a bit different



BBQ Menu

Cooked by our chef in the courtyard.

**Please choose 4 barbeque items and
5 salads from the selection below.**

Speciality sausage with tomato and apple chutney

Char-grilled chicken marinated in lemon,
thyme and garlic

Flame grilled beef burger

Haloumi cheese and roasted vegetable
kebabs with pesto dressing

Strips of gammon with pineapple salsa

Pork Loin steak in sticky honey and sesame oil marinade

Salads

Tomato, red onion and basil

Moroccan spiced cous cous

Roasted Mediterranean vegetables

Asian spiced coleslaw

Mixed bean and rocket pesto

Tossed mixed salad

Pasta with balsamic button mushrooms

Salad leaves and oranges

Afternoon Tea

Finger sandwiches of:

Salmon mousse & cucumber

Sugar baked ham & chutney

Free range egg mayonnaise

*Gluten free bread available

Oven baked potato cases filled with:

Coronation chicken

Cream cheese & chive

Roasted Mediterranean vegetable
(Vegan Option)

Home made fruit scones

with dishes of strawberry conserve
and whipped cream

Macarons

Ginger cake

Harrogate Tea or Colombian Coffee

Also available with a glass of Prosecco
or large Rhubarb Gin & tonic

*Please note that minimum numbers apply for these menus and service of the
BBQ in the courtyard will be weather permitting*

Welcome Drinks

Choose from one of our popular cocktails, mocktails, glass of Prosecco or bottled beer.

Canapes

Please choose a choice of 3 items from the list below.

Yorkshire cheese Bellini

Mini prawn cocktails

Smoked salmon and cream cheese roulade

Chicken liver parfait on toasted brioche

Feta cheese, melon and basil

Herb shrimps with crème fraiche

Desserts

Complete your menu by adding one or two of our chef's home-made desserts

Baked lemon tart with fresh raspberries

Traditional Trifle.

Sticky toffee pudding with butterscotch sauce

Chocolate truffle torte with a fresh berry compote.

Homemade scones with strawberry jam & butter

Vanilla cheesecake with a choice of topping:

strawberry, summerfruits, mandarins, white chocolate or dark chocolate.



To compliment your menu

Formal Dining and Banqueting

3 Course Dinner Menu

Please select one starter, main course and dessert:

Starters

Soups: Roasted vine tomato and red pepper or butternut squash with toasted pumpkin seed, herbs and creme fraiche.

Toasted goats cheese with a butter brioche and a tomato shallot dressing.

Chicken liver parfait with a roast plum chutney and toasted brioche.

Poached salmon salad, beetroot and horseradish relish.

Pressed ham hock terrine with mustard aioli, and dressed leaves.

Asparagus risotto with parmesan shavings and truffle oil.

Main Courses

Littondale roast beef, Yorkshire pudding, goose fat roasted potatoes and seasonal vegetables.

Roasted loin of pork with an apple and pear compote, goose fat roasted potatoes, roasted root vegetables.

Roast leg of lamb served with fondant potato and seasonal vegetables.

Salmon supreme with a white wine dill sauce, new potatoes and seasonal vegetables.

Roast chicken supreme in a baby leek and bacon sauce served with dauphinoise potatoes and seasonal vegetables.

Wild mushroom and brie wellington served with a cream sauce and seasonal vegetables.

Roasted vegetable tagliatelle with pesto and parmesan cheese.

Desserts

Baked lemon tart with fresh raspberries.

Strawberry Eton Mess.

Raspberry crème brûlée with home made shortbread.

Sticky Toffee pudding with butterscotch sauce and vanilla pod ice cream.

Chocolate truffle torte with a fresh berry compote.

Children's Menu

Please select one starter, main course and dessert:

Starters

Mini Soup

Melon with Fresh Fruit

Garlic Bread

Main Courses

Sausage & Mash with Baked Beans

Mini Fish & Chips

Cheese & Tomato Pizza Bread with Salad

Penne Pasta with Tomato Sauce

Mini Roast Dinner in a Yorkshire pudding

Desserts

Duo of Ice Cream

Mini Sticky Toffee Pudding with Ice Cream

Mini Choc-a-bocca-Glory

Please select one choice for the children

Sorbet

Why not treat you guests to a sorbet course to clear the pallet. Choose from raspberry, orange, lemon, passion fruit or mango.

Cheeseboard

After dessert why not serve your guests with a board of fresh local cheeses served with all the accompaniments, apple, celery, homemade chutney and cheese biscuits.



Getting Married?

Pick up a copy of our Wedding Brochure and ask for details of our popular All Inclusive package.

Download details from our website or
email events@dinerhubarb.co.uk

For further details of any of these packages make an appointment with a member of our events team by either contacting reception on 01756 792781 or emailing events@dinerhubarb.co.uk



www.herriotsforleisure.co.uk