

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
-
- * 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

Standard hot/ cold buffet

Selection of sandwiches
Homemade pork and leek sausage rolls
Homemade cheese & tomato quiche - served warm
Breaded chicken goujon
Jacket wedges
Mixed salad of lettuce, tomatoes, red onions
Potato salad

**Enhance this by adding further items from the list below
and tailor this menu to your own personal tastes:**

Minted lamb kofta kebabs
Strips of gammon with pineapple salsa
Chargrilled chicken marinated in lemon, thyme and garlic
Plain or Asian spiced coleslaw
Roasted Mediterranean vegetables with pesto (served warm)
Moroccan spiced cous cous
Mixed bean and rocket salad
Penne pasta with sundried tomatoes and pesto
Plum tomato, basil and mozzarella salad
Beetroot, pear & feta salad
Caesar salad, parmesan shavings, croutons
Potato salad
Grilled corn with garlic and parmesan
Mediterranean chickpea salad
Spinach, pesto and pine nut pasta

Hot Supper Menu

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

Lamb hotpot with pickled red cabbage
Vegetable lasagne, salad and garlic bread
Meat lasagne, salad and garlic bread
Chicken curry, basmati rice
Chilli con carne, basmati rice and nachos
Beef, Yorkshire ale & potato pie with garden peas
Cheese, onion & potato pie with garden peas
Chicken, mushroom & leek pie with garden peas

Snack Menu

Choice of bacon or sausage filled bread baps from
Craven Bakery served with seasonal potato wedges,
tomato and brown sauce

Selection of sandwiches with house fries
Selection of sandwiches with potato wedges

12" Pizza slices—3 slices per guests (Ask for the pizza menu)
Above with house fries

Fish goujons with house fries (served in cones)
Chicken goujons with house fries (served in cones)

Buffets and Hot Suppers

Something a bit different



BBQ Menu

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

Grilled Selection:

- Flame grilled beef burgers, fried onions (Vegetarian burgers)
- Chargrilled chicken marinated in lemon, thyme and garlic
- Speciality sausage (vegetarian sausage)
- Strips of gammon with a pineapple salsa
- Grilled chicken, red pepper pesto skewers
- Spicy chicken wings

Salad Selection:

- Plain or Asian spiced coleslaw
- Roasted Mediterranean vegetables with pesto (served warm)
- Mixed bean and rocket salad
- Penne pasta with sundried tomatoes and pesto
- Plum tomato, basil and mozzarella salad
- Beetroot, pear & feta salad
- Caesar salad, parmesan shavings, croutons
- Potato salad
- Grilled corn with garlic and parmesan
- Mediterranean chickpea salad
- Spinach, pesto and pine nut pasta

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

Afternoon Tea

Our Afternoon tea selection includes seasonal flavours, so please ask to see the menu available for the time of your event.

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.

Teriyaki meatball (cocktail sticks)

Sweet sticky sausages wrapped in smoked bacon (cocktail sticks)

Mini Thai fish cake with a sweet chilli dipping pot (cocktail sticks)

Mini Yorkshire Rarebit on toasted bruschetta

Toasted bruschetta with sun dried tomato and basil

Feta cheese, melon and basil

Smoked salmon and cream cheese roulade, toasted brioche

Yorkshire blue cheese bellini

Mini prawn cocktails served in kos lettuce

Chicken liver parfait, chutney, toasted brioche

Asparagus wrapped in Parma ham

Desserts

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

Baked lemon tart, fresh berry compote

Traditional trifle

Sticky toffee pudding, butterscotch sauce

Chocolate truffle torte, fresh berry compote

Cheesecake, with choice of flavour: Summer fruits,

Strawberry & white chocolate, Chocolate & orange

Fruit crumble, custard



To compliment your menu

Formal Dining and Banqueting

3 Course Dinner Menu

Please select one starter, main course and dessert:

Starters

Soup: - Roasted vine tomato and red pepper, Butternut squash, pesto oil, Roasted spiced parsnip, chilli oil, Leek & potato, Mushroom.
Beetroot & goats cheese terrine, dressed leaves, apple chutney, rosemary & sea salt croutes
Pressed ham hock & pea terrine, dressed leaves, tomato chutney, rosemary & sea salt croutes
Chicken liver parfait, roast plum chutney, dressed leaves, toasted brioche
Beetroot, goats cheese, walnut & sunflower parfait, dressed leaves, toasted brioche
Gin & lemon infused smoked salmon, horseradish & dill dressing, dressed leaves

Main Courses

Roast dinner, goose fat roasted potatoes and roasted root vegetables
-Loin of pork, sage and apricot stuffing
-Littondale roast beef & Yorkshire pudding
-Honey baked ham
-Roast chicken supreme
Baked salmon with a honey garlic butter glaze, creamy dill sauce
Roast chicken supreme in a wild mushroom, Dijon mustard cream sauce
Roasted chicken supreme, baby leek and bacon sauce
Butternut squash wellington, spinach, butternut squash, mushroom, veg gravy
Wild mushroom stroganoff, balsamic rice
Roasted vegetable tagliatelle with pesto

Choice of potatoes: Roasted potatoes, Fondant potato, Roasted herby new potatoes, Dauphinoise potatoes

All meals served with seasonal roasted root vegetables – plated service

Desserts

Baked lemon tart, fresh berry compote
Crème brulee, homemade shortbread
Sticky toffee pudding, butterscotch sauce, ice cream
Chocolate truffle torte, fresh berry compote
Cheesecake – (Choose 1 from 4 flavours)

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-bocka-Glory

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