

# Celebrations & Events

Herriots Hotel

The Rosewood Suite



# CELEBRATE WITH US

At Herriots, we believe every celebration deserves a beautiful setting, exceptional food, and a team that genuinely cares. From intimate family gatherings to grand celebrations, we create events that feel effortless, personal, and memorable.

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 from £200 for 5 hours and 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 from £10 per person, so take a look at all our delicious options and then email: [events@dinerhubarb.co.uk](mailto:events@dinerhubarb.co.uk) so that we can tailor the perfect package for your special event.





The Conservatory

## Celebrations & Events We Host

### Baby Showers & Family Celebrations

Bright, joyful, and full of feel-good moments.  
Think afternoon tea, bubbles, and relaxed spaces  
where everyone feels at home.

### Birthday Parties & Anniversaries

From milestone moments to laid-back celebrations,  
we tailor your event to suit your style, elegant,  
informal, or somewhere in between.

### Engagement Parties & Reveal Receptions

Big news deserves a brilliant backdrop. Gather friends  
and family, raise a glass, and let us take care of the rest.

### Private Dining & Banquets

Perfect for special occasions, our private spaces offer  
privacy, atmosphere, and menus designed to impress.

### Corporate Events, Conferences & Meetings

Professional without being stuffy. From board meetings  
to gala dinners, we offer flexible spaces, great food,  
and a calm, capable team.

### Team Building & Activity Days

With the Leeds & Liverpool Canal and Aireville Park  
just behind the hotel, we work with trusted partners  
to combine outdoor activities with food, drink, and  
celebrations at Herriots.





## Choose Your Space

### The Rosewood Suite

Our most versatile event space, and a firm favourite.

Light, spacious, and beautifully adaptable, the Rosewood Suite is ideal for larger celebrations, private banquets, and corporate events.

With space for up to 120 guests informal or 100 guest dining, a private bar, and projector and screen available for presentations, speeches, or photo slideshows, it's a room that rises to any occasion.

### The Conservatory

Flooded with natural light and overlooking the courtyard, the Conservatory offers a relaxed, elegant setting that's perfect for daytime celebrations. With comfortable seating, a warm atmosphere, and easy access to outdoor space, it's especially popular for baby showers, anniversaries, and informal receptions.

### Rhubarb Restaurant & Bar

Located at the front of the hotel, Rhubarb brings a more social, informal energy. Ideal for private dining, smaller celebrations, or events that flow naturally into the bar lounge, it's a space made for good food, great conversation, and a lively atmosphere.

### Heated Courtyard

Looking for something a little different?

Our heated courtyard offers an alfresco feel and great for a garden party vibe, perfect for relaxed drinks receptions and social gatherings.



The Courtyard



## 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

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

## 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)





## Afternoon Tea

Popular for Baby Showers, our Afternoon Tea selection includes seasonal flavours, so please ask to see the menu available for the time of your event.

## BBQ Menu

Please choose 4 barbecue 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*

# To Compliment Your Menu

## 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



# FORMAL DINING

## 3 Course Dinner Menu

### 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  
Chef's cheesecake, fresh berry compote (with choice of flavour:  
Summer fruits, Strawberry & white chocolate, Chocolate & orange)

## 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 your 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.

## STAY THE NIGHT

Our bedrooms offer calm, comfortable and pleasant spaces to relax, revitalise and refresh before and after indulging in our warm Yorkshire hospitality.

Offering a stylish blend of traditional and contemporary that is sympathetically styled to incorporate elements of this Victorian grade 2 listed building, alongside up to minute furnishings and facilities.

Don't worry about the taxi home and extend your special event further



Visit our website [www.herriotsforleisure.co.uk](http://www.herriotsforleisure.co.uk)  
for our latest offers.



## Herriots House

**Sleeps 12 Adults 4 Children | Bedrooms 5  
Bathrooms 6 | Pets 2**

Situated just next door, our luxury Victorian manor house offers an exclusive setting for unforgettable celebrations. Combining boutique interiors with exquisite attention to detail, it offers a stylish backdrop for intimate gatherings, milestone birthdays, stylish parties, or private soirees.

Every space has been designed to impress, from the bespoke large dining table to the delightful courtyard with ambient lighting, covered, heated seating area and spa pool jacuzzi.

Herriots House provides not just a venue, but an experience – perfect for those seeking to celebrate in style, privacy, and luxury.

For further details and to view our gallery, visit:  
[www.herriotsforleisure.co.uk/herriots-house](http://www.herriotsforleisure.co.uk/herriots-house)  
Email: [house@herriotsforleisure.co.uk](mailto:house@herriotsforleisure.co.uk)



# Herriots Hotel Skipton

## Getting Married?

Pick up a copy of our  
Wedding Brochure or visit our website

**[www.herriotsforleisure.co.uk](http://www.herriotsforleisure.co.uk)**

or scan the QR code below to view our wedding pages



and see how we can help create  
a truly magical day

**email: [events@dinerhubarb.co.uk](mailto:events@dinerhubarb.co.uk)**

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