



HOLDSWORTH HOUSE

HOTEL & RESTAURANT

PRIVATE DINING AT HOLDSWORTH HOUSE

SOMETHING

SPECIAL

SOMEWHERE

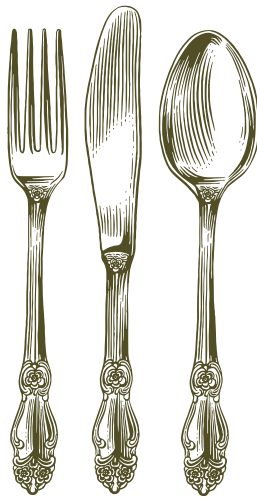
UNIQUE

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[HOLDSWORTHHOUSE.CO.UK](http://holdsworthhouse.co.uk)

CELEBRATE SOMETHING SPECIAL SOMEWHERE UNIQUE

For a memorable gathering or a grand feast, Holdsworth House offers unique private dining rooms and refreshing, flavour-packed food created with passion and care. Full of history and character, there's nowhere quite like Holdsworth House and with awards for food and service, you won't be disappointed.

Parties of 12 or fewer guests are also able to dine in our restaurant. For something extra special, or for more guests, choose the Stone Gazebo, the De Aldworth room, the Ayrton room, the Abraham Brigg room, or the Stuart Room.



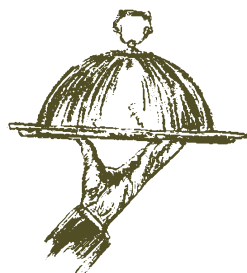
ROOM HIRE - WHAT'S INCLUDED

Our private dining rooms offer far more than just a table – they provide a special experience steeped in elegance and comfort.

With historic features including sparkling chandeliers, beautiful mullioned windows and antique furnishings, our private rooms are perfect for celebrating life’s special moments – from baby showers and milestone birthdays to anniversaries and memorial gatherings.

Room hire includes exclusive use of your private space for up to five hours, a dedicated event co-ordinator to help you plan every detail, and private butler service throughout to ensure your guests are well looked after.

ROOM HIRE FEE	2026	2027	MAXIMUM NUMBERS
AYRTON	£300	£350	14
DE ALDWORTH	£300	£350	20
ABRAHAM BRIGG	£400	£450	40
STUART ROOM	£550	£600	120
STONE GAZEBO	£400	£450	4



CANAPES

A selection of freshly prepared, homemade canapés to whet the appetite.

Any 3 canapés £11.50 per person

Any 5 canapés £18.50 per person

Any 7 canapés £25.50 per person

(v) vegetarian (ve) vegan

COLD SELECTION

Smoked duck breast, red onion jam, rye bread

Goat's cheese cheesecake, roasted red pepper salsa (v)

Coronation chicken in a crispy pastry shell, toasted almonds

Dill cream cheese, cucumber, toasted bagel (v)

Scottish oak-smoked salmon, beetroot, potato blini

Red onion marmalade tart, blue cheese, apple (v)

Crayfish cocktail, Bloody Mary mayonnaise, saffron cracker

HOT SELECTION

Balsamic roasted tomato and pesto bruschetta (ve)

45-day aged rump of beef, Yorkshire pudding, horseradish mayonnaise

Mini North Atlantic fish and chips

Panko-crumbed smoked haddock and coriander fish cake

Gressingham duck spring roll, sweet chilli dipping sauce

Mini cheeseburgers, tomato and pepper relish

Sun blushed tomato and goat's cheese arancini (v)

Croque Monsieur



THE HOLDSWORTH PIE MENU

£42.50 per person for three courses

Enjoy the best homemade pies with this hearty choice

(v) vegetarian

STARTERS

Soup of the day served with a warm bread roll (v)

Ham hock and wholegrain mustard terrine, piccalilli, ciabatta crouton

Goat's cheese crottin, beetroot marmalade, sourdough, rocket (v)

CHOOSE YOUR FAVOURITE PIE:

Served with buttered garlic and herb new potatoes, seasonal greens, roasted root vegetables and rich gravy. Specific dietary requirements can be catered for on request

Chicken pot pie with free range chicken, ham leek and mushroom in a creamy sauce

Cow pie made with Yorkshire beef, glazed carrots, red wine gravy

Holdsworth House fish pie topped with Wensleydale mash

Shepherds pie with minced lamb, rich pan gravy, creamed potato

Roasted onion, cheese and potato pie, topped with flaky puff pastry (v)

DESSERTS

Holdsworth House cheese board, chutney, grapes, cheese biscuits

Warm Bakewell tart, raspberry, clotted cream

Chocolate delice, chocolate glaze, salted caramel ice cream



CLASSIC HOST A ROAST MENU

£46.50 per person for three courses

(v) vegetarian

STARTERS

Soup of the day served with a warm bread roll (v)

Chicken liver parfait, Yorkshire chutney, toasted brioche

Wild mushroom and pecan nut fricassee, toasted sourdough, rocket (v)

ROASTS

Please select two joints for your party: one white meat, one dark meat.

Served with roast potatoes, seasonal greens, roasted root vegetables,
Yorkshire puddings, cauliflower cheese and gravy

White Meat:

Free range whole roasted chicken or

Outdoor-reared pork loin with crackling

Dark Meat:

Rosemary and garlic roasted leg of Yorkshire lamb or

45-day aged rump of Yorkshire beef

Vegetarian:

Roasted Mediterranean vegetable Wellington

DESSERTS

Holdsworth House cheeseboard, chutney, grapes, cheese biscuits

Warm Bakewell tart, raspberry, clotted cream

Chocolate delice, chocolate glaze, salted caramel ice cream



CELEBRATION MENU

£54.50 per person for three courses

(v) vegetarian * Seasonal flavour created by Head Chef

STARTERS

Chef's choice soup of the day served with a warm bread roll (v)*
Home-cured sea trout fillet, beetroot, grapefruit, saffron cracker
Glazed pig cheek, black pudding bon bon, apple purée
Beetroot risotto, goat's cheese, candied beetroot crisps (v)

MAINS

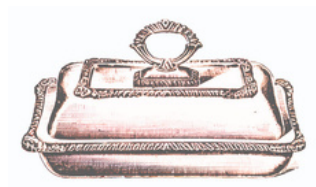
Rump of Yorkshire lamb, dauphinoise potatoes, creamed leeks, red wine jus
Pan-fried sea bass fillet, herb rosti, sauté baby leeks, garlic velouté
Free range chicken supreme, creamed potato, kale, café au lait sauce
Red onion and tomato tart tatin, new potato, beetroot, rocket (v)

DESSERTS

Dark chocolate marquise, caramelised white chocolate, Madagascan
vanilla ice cream
Warm treacle tart, texture of raspberry, clotted cream
Passion fruit panna cotta, sable biscuit, tropical fruit salsa

CHEESE

Holdsworth house cheese board, chutney, grapes, cheese biscuits
(£14.50 supplement per person)



AFTERNOON TEA PARTY

Enjoy the surroundings of historic Holdsworth House with a traditional afternoon tea gathering between 1.00pm and 5.00pm.

Prices are per person. Minimum 10 people.

Vegetarian and gluten-free dietary requirements available with prior notice

TRADITIONAL AFTERNOON TEA £32.95

A collection of crusts-off sandwiches Chef's selection of handmade pastries and sweet treats Freshly baked scones, Chantilly cream and preserves

Your choice of tea, coffee or herbal infusions

PROSECCO AFTERNOON TEA £37.95

Includes all the delicious treats of our traditional afternoon tea plus a glass of chilled Prosecco

CHAMPAGNE AFTERNOON TEA £41.50

Includes all the delicious treats of our traditional afternoon tea plus a glass of chilled Champagne

G&T AFTERNOON TEA £37.95

Includes all the delicious treats of our traditional afternoon tea plus a glass of chilled Champagne



CELEBRATION DRINKS PACKAGES

Prices per person

DRINKS PACKAGE ONE £34.50

Arrival drink – choose one of the following: Glass of Bucks Fizz;
Mulled wine; Summer punch; Bottled San Miguel

Wine - choose half a bottle per guest:
(Red) Spanish Tempranillo or Chilean Merlot
(White) Spanish Sauvignon Blanc/Airén or Chilean Sauvignon Blanc

Toast – glass of fine fizz

DRINKS PACKAGE TWO £42

Arrival drink – choose one of the following: Glass of Pimms; Prosecco; Seasonal
cocktail; Kir Royale; Bottled Peroni

Wine - choose half a bottle per guest:
(Red) Australian Shiraz/Cabernet or Italian Montepulciano
(White) Australian Chardonnay or Italian Pinot Grigio

Toast – glass of Prosecco

DRINKS PACKAGE THREE £55

Arrival drink – choose one of the following: A glass of premium
Champagne; Two bottles of beer or Two glasses of Prosecco

Wine – choose half a bottle per guest:
(Red) Argentinean Malbec or French Fleurie
(White) French Sauvignon Blanc or Chablis

Toast – a glass of Champagne



DID YOU KNOW...

Our peaceful manor house dates from 1633 and, over time, several families of wealth and distinction have called Holdsworth House their home.

In 1962, local couple Rita and Freddie Pearson bought the house and opened it for the public to enjoy. The Pearson's 'Cavalier Country Club' became a successful members' club. Amongst the first guests to visit were The Beatles, in 1964.

Today, Holdsworth House Hotel is a Grade II* Listed building with 33 bedrooms that's still in the devoted hands of the Pearson family, 3rd generation.

In response to guest demand, in 2025 we opened The Farmhouse Treatment Rooms – a new destination for restorative wellbeing and luxury spa treatments. Set within the historic 17th Century manor estate, The Farmhouse is not a traditional spa. There are no pools or saunas, only boutique treatment rooms and relaxation spaces designed for deep rest and emotional balance.

The Farmhouse is open to hotel guests and non-residents and treatment bookings can be made online.

