

A decorative border in a teal color frames the entire page. It features a repeating pattern of stylized flowers, leaves, and vines. The top and bottom borders are wider and more complex, while the side borders are narrower and feature a repeating diamond-shaped motif.

HOLDSWORTH HOUSE
HOTEL & RESTAURANT

Wedding Menus

CANAPÉS COLLECTION

2026

Keep the energy up!
Treat your guests to a selection of freshly made, homemade canapés right after the ceremony – the perfect bite-sized pick-me-up before the celebrations continue.

Three canapés £13.50 per person (included in the Pain Free package)

Upgrade to five canapés for an extra £8.50 per person
Upgrade to seven canapés for an extra £14.50 per person

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
Balsamic roasted tomato and pesto bruschetta (ve)

HOT SELECTION

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

(v) vegetarian

(ve) vegan

WEDDING BREAKFAST MENU

2026

The Pain Free Package includes four courses, plus tea and coffee.

STARTERS

- Confit duck salad, plum sauce, watercress, spring onion and cucumber
- Pressed ham hock and Dijon mustard terrine, piccalilli, ciabatta crouton
- Wood pigeon, potato rosti, wild mushroom, spinach
- Chicken liver and truffle parfait, Yorkshire chutney, toasted brioche
- Classic prawn cocktail
- Char-grilled asparagus, Parma ham, Hollandaise sauce (available seasonally)
- Smoked haddock fish cake, watercress, chermoula dressing
- Scallops and braised pork cheek, caramelised cauliflower, red wine jus† £8pp
- Poached pear salad, blue cheese, walnuts, baby greens, Champagne vinaigrette (v)
- Fine filo tart of confit tomato, red onion, watercress pesto, shaved Pecorino (v)
- Wild mushroom and parsley risotto, shaved fennel salad (ve)
- Goat's cheese Crottin, sourdough crouton, beetroot marmalade, rocket (v)
- Classic creamed leek and potato, Harrogate Blue croutons (v)
- Roast tomato and red pepper soup, basil oil (ve)
- Caramelised butternut squash with coconut and chilli (ve)

SORBET COURSE

- Gin and bitter lemon; Prosecco and mandarin; Mojito;
- Apple; Thyme; Lemon; Raspberry and Sorrel

If your favourite sorbet is not listed our chef will be happy to discuss your ideas. We can also provide suggestions for a fish course if required.

† Supplement applies

Continued...

(v) vegetarian

(ve) vegan

MAINS

All of the below dishes come with a selection
of seasonal vegetables served family style

Venison haunch, rosti potato, pancetta, kale, caramelised shallots

Crispy pork belly, caramelised onion mash, chantenay carrots,
creamed Savoy and bacon, cider sauce

Feuilleté of wild mushrooms, baby artichoke, fine beans,
lentil and roast garlic velouté (ve)

Char-grilled chicken fillet, garlic herb roast potatoes,
sautéed greens, wild mushroom and tarragon cream sauce
(available with a red wine jus alternative)

Lamb rack, fondant potato, baby vegetables
thyme red wine sauce† £7pp

Roast sirloin, Yorkshire puddings,
potatoes, panache of vegetables, gravy

Yorkshire turkey, chipolatas, sage and onion stuffing,
shallot sprouts, potatoes

Duck breast, confit potato, pak choi, asparagus,
cherry kirsch sauce† £9pp

Sea bream, lemon and spring onion crushed new potato,
braised fennel, vermouth cream

Roasted Mediterranean vegetable Wellington,
fondant potato, kale, red wine sauce (ve)

Salmon fillet, sautéed potatoes,
courgetti and carrot linguini, lemon butter

Beetroot risotto, dry aged goat's cheese,
candied beetroot crisps (v)

† Supplement applies

Continued...

(v) vegetarian

(ve) vegan

DESSERTS

Chocolate fondant, raspberry ripple ice cream
Classic vanilla crème brûlée, shortbread biscuits
Citrus lemon tart, honeycomb, raspberry and sorrel sorbet
Banana and white chocolate bread and butter pudding,
white chocolate ice cream
Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Pear frangipane tart, roasted almonds, pear coulis, clotted cream
Chocolate pecan tart, chocolate glaze, salted caramel ice cream
Treacle sponge, vanilla crème Anglaise
Bramley apple and blackberry crumble with custard

CHEESE PLATTERS £95 per platter

Yorkshire cheese platter (serves 10)
European cheese platter (serves 10)
Includes chutney, crackers, grapes and celery

TEA AND COFFEE

Coffee and chocolate
Coffee and Holdsworth House petits fours †

† Supplement applies

EVENING PARTY MENU

2026

£27.50 per person

The Pain Free package includes your choice of either the Late Supper or Buffet One to keep your guests fuelled for the dancefloor.

LATE SUPPER (all items):

Smoked back bacon 'butties'
served in a brioche bun

Double-length sausage hot dog
with caramelised onions

Crispy jacket wedges
with garlic mayonnaise/sour cream

Falafel burgers

Vegan hot dogs

OR

BUFFET ONE (choose one):

Chili con carne with homemade guacamole,
long-grain rice, sour cream and chives, tortilla chips

Mild chicken curry with basmati rice, mini popadums,
naan bread, mango chutney, raita

Holdsworth House salmon and smoked haddock pie,
fresh peas and greens

Lasagne al forno, tomato red onion and basil salad,
green salad, garlic bread

Vegetable Moussaka,
tomato feta and olive salad, flatbread (v)

Locally sourced beef and mushroom stroganoff,
long-grain rice, seasonal greens

Meat and potato pie,
pickled red cabbage, minted mushy peas

Evening Party Menu Upgrades:

BUFFET TWO

Extra £6.50 per person (includes all items):

Selection of breads

Holdsworth's home cooked honey-roast ham

Poached salmon with a herb mayonnaise

Butter roast breast of Goosenargh turkey

Tomato and basil salad

Couscous with spring onion, apricot and mint

Cucumber, chilli and poppy seed salad

Roast new potatoes with olives and basil

Mixed leaf salad

BUFFET THREE

Extra £17.50 per person

Cold Platter (includes all items)

Antipasto platter; Selection of cured meats; Olives

Feta; Artichoke; Hummus; Focaccia

Pulled meats served with brioche rolls (choose one)

Chilli, garlic and lime pulled chicken with garlic aioli

Pulled smoked and salted beef brisket with chimichurri

Sticky BBQ pulled pork

BBQ pulled Jack fruit (VE)

Sides (includes all items)

Dirty fries with smoked bacon, crispy onion, cheddar and hot sauce;

Red cabbage slaw, mix leaf salad, potato and spring onion salad;

Pea and mint fritters.

Desserts (includes all items)

Selection of miniature cheesecake, Bakewell tart

and salted caramel brownie

Evening Party Menu Upgrades:

STANDARD BBQ

Extra £14.50 per person

Includes all items:

Hand-pressed beef burger in a brioche bun

Chicken and Mediterranean vegetable skewers

Pork sausages in brioche roll

Lamb kofta

Vegetarian falafel burgers

Fresh, crusty bread

Spiced cous cous salad

House-dressed salad leaves

Potato salad with spring onions and wholegrain mustard

Vine tomato and basil salad

HOT PORK PICNIC

Extra £17.50 per person

Includes all items:

Slow roasted loin of pork

Crispy pork belly

Yorkshire pork sausage

Pulled BBQ pork shoulder

Crackling

Sage and onion stuffing

Apple sauce

Brioche rolls

Homemade slaw

Potato salad

Mixed leaf salad

CHILDREN'S MENU

2026

Starters

Soup of the day and bread roll
Garlic bread with cheese
Melon and strawberries

Mains

Yorkshire sausage, mash and seasonal vegetables
Homemade burger with fries
Chicken roast dinner with fresh seasonal vegetables

Desserts

Chocolate brownie and vanilla ice cream
Sticky toffee pudding and vanilla ice cream
Selection of ice creams (strawberry, chocolate and vanilla)

DRINKS PACKAGES

2026

Package One £32.50 - included in the Pain Free wedding package

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 our finest fizz

Package Two - £9.50 extra per person

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

Package Three - £22.50 extra per person

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

If creating your own wedding package,
a minimum drink spend may be required.
The hotel reserves the right to amend prices,
wines and vintages subject to availability
and duty and currency increases, without notice.