

weddings

HOLDSWORTH HOUSE WEDDING BREAKFAST MENU

For over 50 years Holdsworth House has been the area's most exclusive venue, renowned for the high quality of its food, wines and service. In 2016 we were shortlisted for the Global Luxury Travel Guide Awards and, for over fifteen consecutive years, our kitchen and restaurant teams have been awarded two AA Rosettes as well as being featured in the Michelin and The Good Food Guides.

This same team will be responsible for your special occasion allowing you and your guests to relax and enjoy the day. As we only use fresh produce the menu on the day will be a set menu.

Our Head Chef would be delighted to discuss any special requirement you may have and to suggest delicious alternatives for those with any dietary requirements.

All of our menus can be tailored to your individual taste

STARTERS

- Crispy Peking duck salad, plum sauce, watercress, spring onion & cucumber £10.85
- Pressed ham hock & Dijon mustard terrine, piccalilli £10.75
- Wood pigeon, potato rosti, wild mushroom, spinach £13.75
- House cured whiskey gravlax, pickled beets, Granny Smith slaw** £15.50
- Chicken liver & truffle pate, redcurrant sauce, Melba toast £10.85
- Classic prawn cocktail £10.85
- Char-grilled asparagus, Parma ham, Hollandaise sauce £10.75
- Smoked haddock fish cake, watercress, chermoula dressing £10.75
- Scalops & braised pork cheek, burned cauliflower, red currant sauce** £15.50
- Poached pear salad, blue cheese, walnuts, baby greens, champagne vinaigrette (v) £10.25
- Fine filo tart of confit tomato, red onion, watercress pesto, shaved pecorino (v) £10.25
- Wild mushroom and parsley risotto, shaved fennel salad (v) £10.25
- Goats cheese en crouete, roasted beetroot, orange segment, hazelnut dressing (v) £10.85

continued...

** A supplement will apply if on our package



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HOLDSWORTH HOUSE WEDDING BREAKFAST MENU Continued...

SOUPS

Starter £7.50 | Middle £5.75

Classic creamed leek and potato, Harrogate Blue croutons (v)

Mulligatawny, naan bread toasts

English garden pea, pear, watercress, lemon creme fraiche (v)

Roast tomato & black olive soup, basil oil (v)

Chilled summer gazpacho, mint cream (v)

Caramelised butternut squash with coconut & chilli (v)

SORBET MIDDLE COURSE £5.00

Gin & bitter lemon

Prosecco & mandarin

Mojito

Rhubarb

Apple & thyme

Peach

Lemon

If your favourite soup or sorbet is not mentioned our chef would be happy to discuss it with you we can also give suggestions for a fish course if required

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MAINS

Venison haunch, smoked mash, pancetta, sprouts, caramelised shallots** £28.50

Crispy pork belly, caramelised onion mash, buttered carrots,
smoked bacon sprouts, cider sauce £21.95

Feuillete of wild mushrooms, baby artichoke, fine beans, lentil and roast garlic (v) £20.95

Char-grilled chicken fillet, garlic herb roast potatoes, sautéed greens,
wild mushroom & tarragon cream sauce £23.35

Lamb rack, rosti potato, baby vegetables, thyme red wine sauce** £28.95

Roast sirloin, Yorkshire puddings, potatoes, panache of vegetables, gravy £26.35

Yorkshire turkey, chipolatas, sage and onion stuffing, shallot sprouts, potatoes £20.95

Duck breast, pomme anna, pak choi, asparagus, cherry kirsch sauce £26.45

Lamb shank, red cabbage, gratin dauphinoise, redcurrant sauce £26.45

Sea Bream, crushed pea and new potato cake, braised fennel, vermouth cream £24.95

Tuscany vegetable Wellington, char-grilled vegetables, mozzarella, basil (v) £20.95

Pork loin, crackling, roasted new potatoes, spiced red cabbage,
glazed apple, Calvados jus £23.35

Salmon fillet, sautéed potatoes, mixed bean coriander salad, lemon butter £23.35

Beetroot risotto, dry aged goat's cheese, candied beetroot crisps (v) £20.95

All of the above dishes are accompanied with a selection of seasonal vegetables
served family style

continued...

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DESSERTS £9.50

Chocolate fondant, raspberry ripple ice cream
Classic vanilla creme brulee, shortbread biscuits
Citrus lemon tart, warm strawberry compote, honeycomb crunch
Raspberry & white chocolate bread butter pudding, white chocolate ice cream
Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Pear frangipane tart, roast almonds, pear coulis
Warm chocolate pecan tart, salted caramel ice cream
Treacle sponge, vanilla crème anglaise

CRUMBLES £9.50

All served with English custard:
Bramley apple & blackberry
Caramelised pear, apple & walnut
Rhubarb
Forest fruits
Banana & dark rum

Yorkshire cheese platter £46.50 Platter (10 covers)

European cheese platter £56.50 Platter (10 covers)

Coffee and chocolate £3.95

Coffee and Holdsworth House petits fours £5.50



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