



HOLDSWORTH HOUSE

HOTEL & RESTAURANT

PRIVATE DINING AT HOLDSWORTH HOUSE

**SOMETHING
SPECIAL
SOMEWHERE
UNIQUE**

T: 01422 240024

E: info@holdsworthhouse.co.uk

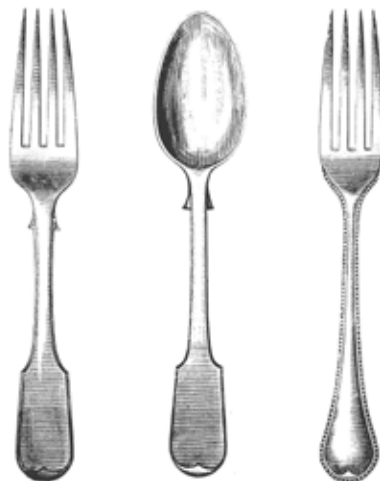
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Celebrate Something Special Somewhere Unique

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 20 or fewer guests can dine in our restaurant, the De Aldworth or Ayrton private dining rooms. Parties of 20 guests or more use the Stuart Room*



*Additional room hire fee applies

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CANAPÉS

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

Any three canapés £6.65 per person

Any 5 canapés £9.65 per person

Any 7 canapés £12.55 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

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

(v) vegetarian

(ve) vegan

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THE HOLDSWORTH PIE MENU

£30 per person for three courses
Enjoy the best of British pies with this hearty choice menu

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:

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)

All served with seasonal vegetables
Specific dietary requirements can be catered for on request

DESSERTS

Holdsworth House cheese board, chutney, grapes, cheese biscuits
Warm Bakewell tart, raspberry, clotted cream
Chocolate delice, chocolate glaze, salted caramel ice cream

(v) vegetarian



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CLASSIC HOST A ROAST MENU

£35 per person for three courses

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

All served with Yorkshire puddings, roast potatoes,
seasonal vegetables 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 cheese board, chutney, grapes, cheese biscuits

Warm Bakewell tart, raspberry, clotted cream

Chocolate delice, chocolate glaze, salted caramel ice cream

(v) vegetarian

CELEBRATION MENU

£45 per person for three courses

STARTERS

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

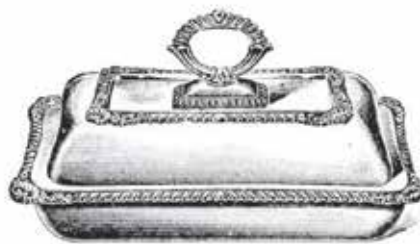
Dark chocolate marquise, caramelised white chocolate,
Madagascan vanilla ice cream
Warm treacle tart, texture of raspberry, clotted cream
Passion fruit panna cotta, sable biscuit, tropical fruit salsa

CHEESE

*Holdsworth house cheese board, chutney, grapes, cheese biscuits

(v) vegetarian

* Chef's choice soup of the day flavour (unfortunately cannot be selected by the guest)



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AFTERNOON TEA

Enjoy the surroundings of historic Holdsworth House with a traditional afternoon tea gathering between 1.00pm and 5.00pm. Minimum of 10 people. Room hire charge will be applied for private dining rooms or function rooms.

CREAM TEA £9.95 PER PERSON

Fresh scones with cream and preserves plus a pot of tea or coffee

Served from our vintage bone china ware

TRADITIONAL AFTERNOON TEA £19.95 PER PERSON

A collection of crusts-off sandwiches
Chef's selection of handmade pastries and sweet treats
Freshly baked scones, Chantilly cream and preserves
Served with your choice of tea, coffee or herbal infusions

PROSECCO AFTERNOON TEA £24.50 PER PERSON

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

CHAMPAGNE AFTERNOON TEA £28.50 PER PERSON

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

Vegetarian and gluten-free dietary requirements available with prior notice



CELEBRATION DRINKS PACKAGES

DRINKS PACKAGE ONE £25 PER PERSON

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

DRINKS PACKAGE TWO £30 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

DRINKS PACKAGE THREE £43 PER PERSON

Arrival drink – choose one of the following:

Personalised premium seasonal cocktail; 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

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