
HOTHAM HALL
ESTATE

HH Hospitality Team

"Bring a fresh perspective to your event or wedding day hospitality"

Jules Lawrence, Head of Hospitality, and Charlie Smith, Executive Chef, joined forces in spring 2024 with a commitment to providing a level of food and drink service that was unprecedented in the sector.

Drawing on 10 years of experience in high-end venues & Michelin star kitchens, the pair bring a fresh perspective to your wedding day hospitality.

Their focus is on freshly made, seasonal food and drinks, that are served in a way that is refined yet approachable.



Canapés

"These small bites are designed to entice and excite"



Cured Sea Trout Buckwheat Blini
Creme Fraiche | Dill

Bresaola Crisp
Celeriac Remoulade

Fresh Pea Croustade
Caramelised Cream | Elderflower

Fresh Whitby Crab on Toast
Parsley Emulsion

Sand Hutton Asparagus
Cheese Fondue

Tuna Tartare
Horseradish | Molasses

Confit Heritage Beetroot
Smoked Cod's Roe

Violet Artichoke & Whipped Hummus
Crispy Chickpeas

Hot Smoked Salmon Taco
Avocado Puree

Courgette Fritter
Seasonal Cheese | Local Honey

Speck Crisp
Truffle Emulsion

Malt Glazed Chicken Wing
Puffed Grains | Lemon Thyme

Cured Ham Croquette
Elderflower Honey

Salt Aged Beef Tartare
Frozen Bone Marrow | Sourdough Tuille

Garden Pea Pasta Frititina
Scamorza Cheese

Crispy Chicken Skin
Ewe's Curd | Preserved Lemon

Sticky Lamb Kebab
Straciatella | Basil

Crispy Potato Terrine
Trout Roe | Blonde Miso

Glazed Rare-breed Pork Chipolata
Honey & Mustard | Preserved Wild Garlic

Fennel Sausage Roll
Apple 'Butter'

Salt Beef Reuben
Toasted Rye Bread

Priced at £12 per guest for a selection of three. Additional canapés can be added for £3 each thereafter.

Spring/Summer Premium Menu

"These elegant dishes feature sophisticated techniques and plating styles, showcasing the bounty of world class produce available in the UK at this time of year"



Complimentary Bread Course

Warm Haxby Bakehouse Honey & Oat Sourdough Bread
Pounded Cheese | Salted Jersey Butter

Starters

Choose one of the following...

Dry-aged Beef Rib Tartare
Smoked & Cured Bone Marrow | Wild Garlic

Sticky Lamb Rib Kebab
Wild Garlic | Yoghurt | Yorkshire Salad

Lightly Cured & Smoked Sea Trout
Pickled Fennel | Buttermilk

Heirloom Tomato & Raspberry Salad
Stracciatella Cheese | Basil

Sand Hutton Asparagus
Hen's Egg | Hazelnut Pesto

Tempura Courgette Flowers
Goat's Cheese | Local Honey

Mains

Choose one of the following...

Roast Yorkshire Herb-fed Chicken
Summer Truffle Danish | Courgette & Marjoram | Roast Chicken Sauce

Roast Saddle of Local Lamb
Young Vegetables | Faggot | Lemon Verbena

Salt Aged Beef Fillet
Lovage | Roscoff Onion | Bone Marrow

Roast Halibut
Yoghurt Whey | Garden Pea | Chamomile

Charred Baby Monkfish Tail
Stewed Peppers | Saffron | Fregola Pasta

Heritage Beetroots Confited in Beef Fat
Smoked Cod's Roe | Horseradish | Walnut Dressing

Dessert

Choose one of the following...

Summer Berry Sablé Tartlet
Elderflower Chantilly | Lemon Thyme

Longley Farm Cream Cheesecake
Gooseberry | Pink Champagne

Apricots Poached in Sauternes
Almond Crumble | Honey Ice Cream | Lavender

Green Fennel Parfait
Basil | Redcurrant | Speculoos Crumb

64% Single Origin Chocolate Textures
White Chocolate Cremeux | Espresso | Olive Oil

Garden Mint Dark Chocolate Fondant
Sour Cherry | Sunflower Seed Praline

Price from £120 per guest.

Spring/Summer Core Menu

"Rustic dishes that we serve in a simple way, letting the ingredients do all the talking"



Starters

Choose one of the following...

Whipped Duck Liver Parfait
Seasonal Fruit Marmalade | Toasted Brioche

Charred Native Mackerel
Pickled Cucumber | Dill | Crispy Rye

Heirloom Tomato Bruschetta
Basil | Aged Balsamic Vinegar

White Gazpacho
Cucumber | Almond

Traditional King Prawn Cocktail
Butterhead Lettuce | Marie Rose

Confit Duck Leg Salad
Rocket | Dried Cherry | Hazelnut Vinaigrette

Mains

Choose one of the following...

Rolled Local Lamb Belly
Charlotte Potatoes | Wild Garlic | Stracciatella Cheese

Yorkshire Herb Fed Chicken Supreme
Young Vegetables | Crispy Quail's Egg | Hazelnut

Butter-braised Kohlrabis
Green Olive Gremolata | Roast Fennel Hummus

Roast Pork 'Porchetta'
Warm Lentil Salad | Braised Fennel | Rocket

Charred Cod Loin
Gnocchi | Basil Pistou Sauce | Confit Tomatoes

Hot Smoked Salmon
Courgette & Marjoram Risotto | Doddington Cheese

Dessert

Choose one of the following...

Raspberry Frangipane Tart
Lemon Curd | Pistachio Gelato

Warm Lemon Drizzle Cake
Whipped Mascarpone Cream

Summer Berry Crumble
Crème Anglaise

Hot & Chewy Cookie Dough
Vanilla Ice Cream | Chocolate Sauce | Pecan Brittle

Strawberry Eton Mess
Brown Sugar Meringue | Toasted Hay

White Chocolate Cream Choux Bun
Gooseberry Jam | Elderflower

Price from £99 per guest.





Autumn/Winter Premium Menu

"Robust yet sophisticated dishes that showcase some of the best ingredients available through the colder months"



Complimentary Bread Course

Warm Haxby Bakehouse Honey & Oat Sourdough Bread
Pounded Cheese | Salted Jersey Butter

Starters

Choose one of the following...

Confit Chicken Ballotine
Poached Quince | Toasted Brioche

Beef Fillet Carpaccio
Bitter Leaves | Aged Parmesan

Hand Dived XL Scallop
Roast Cauliflower | Truffle

Crispy Octopus
Saffron | Rose Harissa

Black Truffle Risotto
Jerusalem Artichoke Cream

Salad of Burrata & Citrus Fruits
Shaved Fennel | Cold Pressed Olive Oil

Mains

Choose one of the following...

Roast Halibut
Cider | Bacon | Wild Mushroom

Cornish Red Mullet
Bisque | Tomato | Charlotte Potato

Salt Aged Yorkshire Duck Breast
Beetroot Ketchup | Blackberries

Rolled Beef Sirloin
Fondant Potato | Braised Ox Cheek | Pink Onions

Locally Shot Venison Loin
Black Garlic | Celeriac | Cavolo Nero

Salt-baked Celeriac Pithivier
Warm Salad of Roast Onions | Green Peppercorn Cream

Dessert

Choose one of the following...

Chocolate Tart
Blonde Miso | Vanilla Ice Cream

Apple Tarte Tatin
Calvados Crème Normande

Douglas Fir Parfait
Caramelised White Chocolate | Lemon Verbena Curd

Wild Plum Doughnuts
Hazelnut Eggnog

Pear Tarte Fine
Rhubarb Ripple | Hazelnut

Toasted Hay Crème Brûlée
Brown Butter Madeleine | Sloe Gin

Price from £110 per guest

Autumn/Winter Core Menu

"Hearty dishes that are simple, robust and big on flavour"



Starters

Choose one of the following...

Corn-fed Chicken Schnitzel
Celeriac Remoulade | Garlic Chive

White Cauliflower Soup
Smoked Bacon | Gruyère Cheese

Roast Jerusalem Artichoke
Pickled Vegetables | Crispy Chickpeas

Smoked Salmon Rillettes
Pickled Cucumber | Toasted Rye

Gloucester Old Spot Pork Terrine
Red Onion Marmalade | Brioche Toast

Winter Bresaola Salad
Soft Boiled Duck Egg | Curly Endive

Mains

Choose one of the following...

Yorkshire Herb-fed 'Coq au Riesling'
Fresh Pasta | Chestnut Mushroom

Steak & Ale Pie
Mashed Potato | Buttered Greens

Beef Short Rib 'Bourguignon'
Dauphinoise Potato | Sprouting Broccoli

Glazed 6oz Cumberland Sausage Swirl
Mashed Potato | Apple Butter | Onion Gravy

Butternut Squash Risotto
Candied Seeds | Bitter Leaves | Aged Parmasan

Roast Seasonal Fish
Warm Tartare Sauce | Matchstick Potatoes

Dessert

Choose one of the following...

Spiced Pear Mille-Feuille
Cinnamon | Dulce de Leche

Sticky Toffee Pudding
Pecan Nuts | Clotted Cream Ice Cream

Gooey Treacle Tart
Lemon Ice Cream

Rhubarb & Ginger Crumble
Proper Custard

Brioche Bread & Butter Pudding
Grand Marnier Crème Anglaise

Buttermilk Vanilla Panna Cotta
Stewed Cherries

Price from £99 per guest





Asado Feast Menu

"Eclectic wood-fired barbecue inspired by the traditional parrilla grills of Northern Spain"



Wave 1

Choose either Option 1 or Option 2

Option 1

Sharing board, served family style

Selection of Cured Meats
Provided by Lishman's of Ilkley

Selection of Artisanal Cheese
Provided by The Courtyard Dairy

Freshly Baked Bread
Provided by Haxby Bakehouse

Cold Pressed Extra Virgin Olive Oil
Aged Balsamic Vinegar

Marinated Gordal Olives

Smoked Almonds

Seasonal Chutney

Fresh & Dried Seasonal Fruit

Marinated White Anchovies
With Amalfi Lemon

Preserved Vegetables
Including Artichokes, Pickled Onions and Cornichons

Option 2

Plated starter, choose one of the following...

Sticky Lamb Kebab
Wild Garlic | Yoghurt | Yorkshire Salad

Smoked Heritage Beetroot
Goat's Curd | Horseradish | Linseed Crackers

Crispy Chicken Thigh
Charred Cos Lettuce | Caesar Dressing

Sea Trout Skewers
Burnt Orange | Mint Oil | Rose Harissa

Salad of Burrata & Citrus Fruits
Shaved Fennel | Cold Pressed Yorkshire Rapeseed Oil

Ember Roasted Onion 'Panzanella'
Sun-dried Tomatoes | Toasted Sourdough

Price £110 per guest

Wave 2

Sharing board, to be served family style

Please select three of the following...

Salt-aged Rare Breed Beef Tomahawk
£8 Supplement Per Person

Beef 'Picanha' Rump Cap

Sticky Beer Braised Beef Thor's Hammer

Whole Slow-roast Marinated Leg of Lamb

Hot Honey Spatchcock Herb Fed Chicken

Aromatic Pork Shoulder 'Souvlaki'

Whole Roast Native Fish
Choice & Supplementary Price Dependant on Availability

Shell on Argentinian Red Prawns

Hot Smoked Salmon

Charred Butternut Squash Fondant

King Oyster and Hen of the Woods Mushrooms

Roast Hispi Cabbage Steak

The above options are served with...

Roast Potatoes
Lemon & Oregano Seasoning

Roast Seasonal Vegetables

Crispy Spinach & Feta Pie
Local Honey

Selection of Seasonal Salads

Choose from the following sauces...

Chimichurri Dressing

Romesco Sauce

Sweet & Sour Cherry Tomato Salsa

Whipped Horseradish Cream

Bearnaise Sauce

Peppercorn Sauce

Piperade Sauce

Preserved Lemon Aioli

Salsa Verde

Whipped Goat's Cheese Dip

White Soy Teriyaki Glaze

Miso Brown Butter

Wave 3

Choose either Option 1 or Option 2

Option 1

Sharing dishes, to be served family style.
Choose two of the following...

Traditional Tiramisu
Pistachio Gelato

Raspberry Frangipane Tart
Lemon Curd | Elderflower Chantilly

Seasonal Fruit Trifle
Sweet Sherry | Crème Légère

Warm Chocolate Fudge Brownie
Clotted Cream Ice Cream | Pecan Brittle

Apricots Poached in Sauternes
Honey Ice Cream | Almond Crumble

Warm Caramelised Pear, Almond & Buckwheat Cake
Choice of Cream or Vanilla Custard

Strawberry Eton Mess
Brown Sugar Meringue | Toasted Hay

Sicilian Lemon Tart
Seared Seasonal Berries | Sloe Gin

Option 2

Plated dessert
choose one of the following...

Apricots Poached in Sauternes
Honey Ice Cream | Almond Crumble

Sicilian Lemon Tart
Macerated Seasonal Berries | Sloe Gin

Strawberry Eton Mess
Brown Sugar Meringue | Toasted Hay

Vanilla Crème Brûlée
Shortbread Biscuit

Spiced Pear Mille-Feuille
Cinnamon | Dulce de Leche

Caramelised White Chocolate Choux Bun
Gooseberry Jam | Elderflower

Warm Caramelised Pear, Almond & Buckwheat Cake
Choice of Cream or Custard




CHURCHILL

Evening Food Filled Yorkshire Puddings

"Our signature freshly baked Yorkshire puddings overflowing with your choice of toppings"



Savoury

Braised Beef Short Rib
Gherkin | Swiss Cheese

Pulled Lamb Shoulder
Wild Garlic Capers | Mint

Chicken Shawarma
Pickled Cucumber | Yoghurt

Hen of the Woods Ragu
Herb Pangrattato | Chives

Sweet

Clotted Cream Ice Cream
Honeycomb | Toffee Sauce | Almond Brittle

Salted Caramel Ice Cream
Poached Pear | Dark Chocolate Crumb

Raspberry Ripple Ice Cream
Hot Chocolate Fudge Brownie | Fresh Berries

Rhubarb Sorbet
Proper Custard | Caramelised White Chocolate

If you feel something more traditional would better suit your taste & style, we have a range of alternatives including, but not limited to, the following...

Bacon & Sausage Ciabattas

BBQ Hog Roast Rolls

Grilled Cheese Toasties

Loaded Fries

Mac n' Cheese

Sliders

Pizzas

Kebabs

Grazing Tables
Sweet & Savoury

Price from £12 per guest for two.

Drinks

"We are delighted to offer a collection of packages in addition to our cash bar service that extend the hospitality offered by you to your guests"



Sparkling

£24.95 per person

Welcome Drink
1 Welcome Prosecco, Pimms or Beer

Table Drink
1/2 bottle of either white/red house French wine or 2 bottles of beer per person plus Still or Sparkling Harrogate Spring mineral water

Toast Drink
1 glass of Prosecco

Cocktail

£29.95 per person

Welcome Drink
1 Premium Cocktail, Champagne or Gin & Tonic

Table Drink
1/2 bottle of wine per guest from our carefully selected wine list; alongside unlimited bottles of Still & Sparkling Harrogate Spring mineral water

Toast Drink
1 glass of Champagne

Champagne

£49.95 per person

Free Flowing 90 Minute Drinks Reception
Premium Cocktail, House Champagne or Beer

Table Drink
1/2 bottle of wine per guest from our carefully selected premium wine list; alongside unlimited bottles of Still & Sparkling Harrogate Spring mineral water

Toast Drink
1 glass of Prosecco

You May Also Consider...

A Beer Barrow
Minimum of 50 beers
From £250

Cocktail Hour
100 Cocktails. Great as an ice breaker for evening guests!
From £650

The House wines are Michel Servin Blanc and Rouge. All packages include glassware, chilling, and service.


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HOTHAM HALL ESTATE

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