

# Newby Hall Group Menu 2018

**The Garden restaurant is run by the Yorkshire Party Company who are renowned for the quality of their food & service. Everything is prepared on the premises from fresh, locally sourced produce wherever possible.**

There is a very extensive range of delicious self-service daily hot and cold dishes available together with homemade cakes, hot and cold drinks and wine & beer.

Should your party be of *a minimum of 15* or more, who wish to sit together, the following group menus are available:

## **Morning Coffee & Biscuits**

**A.** Filter coffee or Yorkshire Tea with Homemade Biscuits @ **£3.95**

## **Breakfast Snack**

**B.** Filter Coffee or Yorkshire Tea served with:

**B1.** Bacon Brioche Bun

**B2.** Sausage Brioche Bun,

With Ketchup or Brown Sauce (Vegetarian option; Fried Egg Brioche Bun) @ **£5.95**

## **Tea, Coffee & Cake**

**C1.** Taylors Tea or coffee & a slice of homemade cake of the day @ **£5.50**

**C2.** Homemade scone jam & cream @ **£5.50**

## **Sandwich Lunch**

**D.** Yorkshire afternoon tea, to include, a selection of decadent finger sandwiches with:

**D1.** Homemade scone with jam and cream, Yorkshire Tea or Coffee @ **£9.75**

**D2.** Slice of homemade cake @ **£9.75**

**E.** Soup & Sandwich, a delicious Yorkshire Provender soup & a selection of delicate sandwiches @ **£8.75**

## **Cold Lunch**

**1 Course** (Please choose one Main Course) @ **£12.25**

**2 Course** (Please choose 1 Main Course, 1 Dessert) @ **£16.50**

## **Main Course**

**F.** Provençal Chicken Tossed with Sun-dried Tomatoes, Olives, Fresh Basil and Thyme in a Tomato Dressing (Cold)

**G.** Escalope of Salmon with a Pine Nut and Herb Crust and Crème Fraiche Dressing (Cold)

**H.** Sun-blushed Tomato, Asparagus, Gruyere Tart finished with Pine Nuts (Cold)

## **Accompaniments with the above:**

- Salad of Mixed Leaf, Herbs and Rocket, Parmesan Shavings and a Herb Dressing.
- Hot Minted Baby New Potatoes.

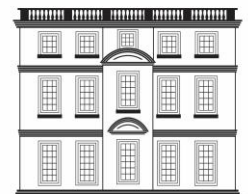
## **Desserts**

**I.** Chocolate tart vanilla cream, salted caramel sauce

**J.** Newby Mess of summer berries, homemade meringues & thick jersey cream

**K.** Elderflower & lemon tart, whipped cream

**L.** Madagascan Vanilla Cheesecake, Raspberries, whipped cream



**NEWBY**

**Hot Lunch**

**2 Course** (Please choose 1 Main Course, 1 Dessert) @ **£17.25**

**2 Course, 2 options** (Please choose 2 Main Courses, 2 Desserts - min 30 Guests) **£20.00**

**Main Course**

**M.** Chicken with Lemon and Thyme with Herb Crumb, selection of summer vegetables

**N.** Whitby Fisherman’s pie topped with crunchy mash, summer greens

**O.** Chargrilled aubergine, courgette and red pepper lasagne with basil & ricotta (v)

**P.** Colourful Chilli Beef with Sweet Potato and Peppers Scattered with Basmati and wild rice topped with Cucumber Riata

**Desserts**

**I.** Chocolate tart vanilla cream, salted caramel sauce

**J.** Harewood Mess of summer berries, homemade meringues & Whipped cream

**K.** Elderflower & lemon tart, crème fraiche

**L.** Madagascan Vanilla Cheesecake, Raspberries, whipped Cream

**Self-serve Tea, Coffee and jugs of tap water are available with all menu options.**

Other drinks are available and can be purchased on the day – please see selection below:

Single Serve Wines 187ml - £3.75 Black Sheep Ale 500ml - £4.25 Becks Lager 275ml - £3.25

Harrogate Spa Still and Sparkling Water 500ml - £1.60 Various Fentimans Soft Drinks 275ml - £2.75

**VOUCHERS** Vouchers from the value of **£5** upwards can be bought for members of your party, to independently purchase items in the Garden Restaurant. (Please use the menu above as a guide to the Restaurant prices)

**How to book**

Please return this form to Group Bookings, Estate Office, Newby Hall, Ripon HG4 5AE or by email to [info@newbyhall.com](mailto:info@newbyhall.com)

<p><b>Group Name:</b> ..... <b>No.in Party:</b>.....</p> <p><b>Organiser:</b>.....</p> <p><b>Address:</b>.....</p> <p>.....</p> <p>..... <b>Postcode:</b>.....</p> <p><b>Date of visit:</b>.....</p> <p><b>Preferred meal time:</b>.....</p> <p><b>Special requirements</b>.....</p> <p>.....</p> <p>.....</p> <p><b>Group bookings are not available at weekends or on Event days</b></p> <ul style="list-style-type: none"> <li>• All menu elements may contain traces of nuts and dietary requirements must be notified in advance.</li> <li>• If you have any queries, please contact Group Bookings on 01423322583 opt 3</li> </ul>	<p><b>Menu required &amp; numbers:</b></p> <p><b>A</b>.....</p> <p><b>B1</b>.....<b>B2</b>.....</p> <p><b>C1</b>.....<b>C2</b>.....</p> <p><b>D1</b>.....<b>D2</b>.....</p> <p><b>E</b>.....</p> <p><b>F</b>.....</p> <p><b>G</b>.....</p> <p><b>H</b>.....</p> <p><b>I</b>.....</p> <p><b>J</b>.....</p> <p><b>k</b>.....</p> <p><b>L</b>.....</p> <p><b>M</b>.....</p> <p><b>N</b>.....</p> <p><b>O</b>.....</p> <p><b>P</b>.....</p> <p><b>Q</b>.....</p> <p><b>R</b>.....</p>
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