



HAZLEWOOD CASTLE PRIVATE DINING



HAZLEWOOD CASTLE



HOTEL – RESTAURANT – DAY SPA
WEDDINGS & EVENTS

Join us at Hazlewood Castle for your private dining event.

For private dinners for 2 to 300 Hazlewood Castle can provide the special atmosphere in which to enjoy your special occasion.

Our chefs source local ingredients wherever possible for all of our dishes to create the ultimate special dish for you and your guests.

Unsure of what your guests will enjoy, ask one of our experienced team members who will be happy to offer you a few suggestions.

Hazlewood also has several elegant rooms of various sizes for private hire in which you can celebrate in style.

Your Event Co-ordinators

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Contents Page

Wine, Champagne & Aperitifs	1
Canapés	2
Private Dining Menu	3-6
Vegetarian	7
Chefs Selection	8
Buffet Menu	9
Woodland Private Dining	10
Woodland Canapés	11
Woodland Menu Selector	12-14
The Small Print	15

Wine, Champagne & Aperitifs

We have a great cellar with a wide choice of wines & champagnes, below we have provided our castle selection from our extensive wine lists.

Wines

White		175ml	250ml	Bottle
- Los Romeros, Sauvignon Blanc, Central Valley Chile	£	4.50	6.40	19.90
- Borsari Inzolia, Terre Siciliane, Italy	£	4.65	6.30	19.00
- Antonia Rubini, Pinot Grigio Delle Venezie, Italy	£	5.00	7.00	21.50

Rosé

- Parini Pinot Grigio Rosé, Delle Venezie, Italy	£	4.65	6.30	19.00
- Don Jacob Rioja Rosado, Bodegas Corral, Spain	£			25.00
- Lavender Hill White Zinfandel, California	£	4.65	6.30	19.00

Red

- Los Romeros Merlot, Central Valley Chile	£	4.50	6.40	19.90
- Borsari Cabernet Sauvignon, Italia	£	4.65	6.30	19.00
- Short Mile Bay Shiraz, Australia	£	5.00	7.00	20.50

Prosecco & Champagne

- Fantinel Prosecco Extra Dry, Italy	£	5.50		28.50
- Louis Dornier et Fils Brut, France	£	7.50		37.00

(For a more extensive wine selection please ask for our separate wine list)

**You may also like to consider the following for your reception drinks:
(per person)**

Bucks Fizz £6.00

Pimms £4.00

Prosecco £6.00

Bottled Beer £4.00

Homemade Lemonade £3.50 **Alcoholic or Non-Alcoholic Fruit Punch** £5.50 / £3.50

Canapés

Cucumber and goats cheese

Welsh rarebit

Marinated melon skewers

Dim Sum

Smoked Salmon Blinis

Chicken satay kebab

Duck Tart with Honey & Sesame

Chicken Liver Pate with Onion Relish

Miniature Pies –
Steak & Ale
Chicken & Tarragon

Prunes Wrapped in Bacon

Black Pudding Sausage Roll

Prawn Toasts

Tempura Tiger Prawns

Little Jacket Potatoes with Chilli Relish

Smoked Salmon and cream cheese roulade

Hot Roast Beef in Little Yorkshire Puddings

Selection of Cold Croutes with various Toppings

Cheeseburger crostini with tomato relish

Samosas

Three styles- £7.95

Five styles- £9.95

Seven styles- £11.95

Starter

Please select one

Supreme of smoked salmon served warm with sweet & sour red onions and chive yoghurt
£11.75

Crab cakes with Thai spices and a chilli and lime dipping sauce
£9.50

The Hazlewood prawn cocktail with Bloody Mary dressing
£9.25

Warm salad of chicken & chorizo with rocket & wild leaves,
balsamic & chilli dressing
£9.75

An Italian platter of buffalo mozzarella, Parma ham, roast figs and marinated plum tomato
£9.25

Crispy breaded Camembert with cranberry relish and dressed with wild leaves
£8.95

Smooth chicken and pork liver parfait with homemade chutney & toasted brioche
£8.95

Goat's cheese and caramelised onion tart, tomato relish and micro herb garnish
£8.95

Galia, honeydew and watermelon pearls, Midori and mint syrup with mango sorbet
£7.95

Pressing of Yorkshire pig, pickled baby onions, with mature cheddar croustade
£8.95

Charred mackerel fillet, celeriac and grain mustard remoulade, cucumber carpaccio,
lemon and dill vinaigrette
£10.95

Soup/Intermediate

Butternut squash, garlic and sage, focaccia croutons

Slow roasted tomato & basil with basil crostini

Pea and ham with mint and sour cream

Chicken and sweetcorn with potato croquette.

French onion soup with parmesan croute

Intermediate

Champagne sorbet with strawberry compote

Raspberry sorbet with lime syrup

Coconut sorbet with dark chocolate smoothie

Mango sorbet & passion fruit coulis

Miniature Greek salad

Miniature Caesar salad

(All soups and intermediate course are priced at £6.95 per person)

Main Course

Please select one

Peppered duck breast with Kirsch soaked cherry sauce and dauphinoise potatoes
£28.95

Carved pork loin with Yorkshire pudding, mustard mash and cider gravy
£24.95

Classic Cumberland ring on grain mustard mash with caramelised onions and beer gravy
£20.50

Roast sirloin of Yorkshire beef with Yorkshire pudding, roast potatoes & pan gravy
£29.50

Four hour braised shank of Nidderdale lamb, with creamy mash and a redcurrant and garden rosemary jus
£24.95

Pan roast chicken breast with spring onion mash, bacon, mushroom & button onion fricassee
£24.95

Lemon and honey roasted chicken supreme with chateau potatoes and a thyme jus
£24.95

Roast chicken breast wrapped in smoked bacon, filled with sage & onion stuffing
served with duck fat potatoes and roast gravy
£24.95

Pan roasted chicken supreme with dauphinoise potatoes, pancetta and Diane sauce
£24.95

Crab & ginger crusted roast salmon supreme, crushed new potatoes & coriander butter sauce
£24.95

Pan fried sea bass fillet, chorizo, roasted new potatoes and sun dried tomato pesto
£27.95

Pan fried fillet of beef with beef dripping confit potato, asparagus and béarnaise sauce
£36.50

~ All main courses are served with vegetables of the season ~

Dessert

Profiteroles with dark chocolate fudge sauce

Sharp Lemon tart with strawberries and vanilla bean ice cream

Vanilla cheesecake and raspberry textures

Torched vanilla cream served with a butter shortbread biscuit

French apple tart with pear Anglaise and caramel ice cream

Apple & caramel cheesecake with honeycomb ice cream

White chocolate, honeycomb and malt cheesecake with cherry ice cream

Traditional Eton Mess

Sticky toffee pudding with a ball of toffee ice cream

Warm chocolate brownie, salted caramel sauce, vanilla ice cream

Strawberry and prosecco cheesecake, pistachio ice cream

Apple and rhubarb crumble with double cream custard

Hazlewood trio of desserts – Brownie, mini lemon tart, brûlée*

All desserts are priced at £9.95 per person

*£11.95 minimum order 20

Coffee & petit fours - £3.95 per person

Cheese & Biscuits- £11.95 per person

Vegetarian

Starters

Salad of roast pears, Yorkshire blue & hazelnuts

Spinach & Roquefort tart with walnut & sherry vinaigrette

Salad of wild mushrooms & artichoke with wild herb leaves & croutons

Roasted red pepper and tomato soufflé, basil oil

Goat's cheese and red onion marmalade savoury cheesecake, tomato sauce

(All starters are priced at £9.95 per person)

Main course

Thai vegetable Penang curry with jasmine rice,

Penne pasta with Arrabiatta sauce, olives & charred asparagus with parmesan

Wild mushroom risotto with tomato stew, wild rocket & orange salad

Baked goat's cheese tart with vegetable ratatouille.

Butternut squash lasagne topped with mozzarella with dressed side salad

Wild mushroom and brie Wellington, asparagus and smoked cheese sauce

(All starters are priced at £24.00 per person)

Chefs Selection

Head Chef Tim Hamer and his team have compiled a couple of suggested menu's below that compliment and provide balance throughout the courses, which may assist you.

Spring/Summer Suggestion

Starter

Galia, honeydew and watermelon pearls, Midori and mint syrup with mango sorbet

Main

Pan roast chicken breast with spring onion mash, bacon mushroom and onion jus

Dessert

Traditional Eton Mess

Autumn/Winter Suggestion

Starter

Supreme of smoked salmon served warm with sweet & sour onions and chive yoghurt

Main

Chicken breast wrapped in Parma ham with Diane sauce and dauphinoise potatoes

Dessert

Sticky toffee pudding with a ball of toffee ice cream

Hazlewood Buffet

Finger Buffet £24.95 per person

Please choose six items from the following selection

Sandwiches

- Selection of wraps
- Panini selection
- Selection of filled bagels
- Traditional sandwiches
- Open sandwiches

Deep Fried Items

- Jacket potato wedges & sour cream
- Indian selection with mint raita
- Scampi & chip cones
- Battered chicken pieces with sweet & sour dipping sauce

Salads

- Mixed dressed leaves
- Greek salad
- Caesar salad
- Tossed mixed salad

Hot Savoury

- Mini loaded jacket potatoes
- Warm mozzarella & cherry tomato tartlets
- Little Yorkshire puddings filled with bangers & mash
- Old fashioned roasted chicken drumsticks
- Chicken skewers with peanut sauce

Cold Savoury

- Yorkshire pork pie & pickles
- Home cooked sliced ham with piccalilli & pickles
- Celery sticks with creamed blue cheese
- Ricotta & sun dried tomato crostini
- Olives & feta cheese 'hedgehog'
- Mini finger prawn cocktails

Desserts

- Hotch potch of desserts
- Doughnuts & muffins
- Scones with jam & clotted cream
- Chocolate eclairs and custard slices
- Cheese slate

Hot Fork Buffet

Please choose 2 mains, 3 sides, and 2 desserts - £24.95 per person

or please choose 3 mains, 3 sides and 2 desserts - £29.95 per person (minimum of 30 guests)

Main Course

- Steak & mushroom pie with a puff pastry top
- Cottage pie
- Fisherman's Pie
- Sweet & sour pork or chicken in batter with rice
- Roasted chicken breast, stuffing and roast gravy
- Vegetable paste bake
- Salmon supreme & lemon butter sauce
- Mushroom risotto with goat's cheese
- Beef chilli with rice
- Thai vegetable curry
- Leek & blue cheese pie

Sides

- Skin on chips
- Buttered new potatoes
- Wedges
- Roast potatoes
- Plum tomato, mozzarella & red onion salad
- Caesar salad
- Greek salad
- Mixed bean salad
- Tossed mixed salad
- Seasonal green vegetables
- Roasted roots

Desserts

- Profiteroles with white & dark chocolate sauces
- Lemon tart with fresh strawberries & vanilla Ice cream
- Classical crème brûlée
- Apple & caramel cheesecake
- Rich Belgian chocolate truffle
- Summer pudding with forest berry compote and fresh cream
- Hotch potch of desserts
- Cheese slate

Woodland Private Dining

Nestled in our woods for the most unique experience, we have developed the perfect woodland dining and party venue that has everything you will need.

Includes:

Dance floor

DJ Booth

Tree Bar

Waterfall and Ponds

Fire Pits and Fire Control

Tree Lighting and Candles

Canopy for Dining Area (Tipi supplement)

Woodland Pagoda

Two wood cabins (each sleeps four)

BBQ and Pizza Oven

Venue hire

100 guests or more

No charge

50 to 100 guests

£1750.00

Up to 50 guests

£2000.00

Cabins at £200 each for overnight accommodation



Woodland Canapés

Smoked belly pork pieces

Marinated king prawn skewer

Cherry tomato, olive and bocconcini brochette

Charred chorizo and tomato tartlets

Salami and sun dried tomato cream cheese
cones

Barbequed salt and pepper squid pieces & lemon
mayo

Three styles- £7.50

Five styles- £9.50

Woodland Menu Selector

BBQ

- Handmade burger with sea salt spiked cheddar
- Moroccan spiced burger with Yorkshire fettle and mint yoghurt
- Portobello mushroom, spinach and Harrogate blue cheese
- Pulled Yorkshire pork with beetroot and apple coleslaw
- Chargrilled halloumi with fire roasted red pepper
- Ras el Hanout rubbed tofu with roasted aubergine
- Pork and black pudding sausage

Salads

- Tomato, red onion, basil and pine nut salad
- Apple, kale and radish salad
- Green bean, roasted shallot and tomato concasse
- Almond and apricot and roasted vegetable cous cous
- Beetroot and apple coleslaw
- Watermelon, feta and mint salad with kalamata olives
- Moroccan spiced chickpea and quinoa salad
- Heritage beetroot and goat's cheese salad with walnuts

Rustic Breads

Dessert

- Apple & caramel cheese cake
- Yuzu pave
- Chocolate brownie
- Eton mess
- Ice cream bicycle
- Marshmallows to toast

Woodland Pizzas

- Home made with tomato, buffalo mozzarella and any of the following
 - Parma ham and rocket
 - Basil and pine nut pesto
 - Pancetta, Roquito peppers and mascarpone
 - Olives, red onion and goat's cheese
- Garlic roast chicken, Nduja sausage and sun blushed tomatoes

Whole meats & fish

- Whole roasted salmon with fennel, lemon grass and coriander
- Whole roasted Shrewsbury beef striploin
- Fennel roasted loin of pork
- Seabass en papillote with Thai aromatics
- Wood fired ale glazed York ham

Traditional hot dish

- Beef bourginon with potato gratin
- Braised beef chilli with pinto beans, coriander rice and corn bread
- Own recipe Yorkshire sausage, grain mustard mash and roasted onion gravy
- Paprika and cognac chicken with new potatoes and pickles
- Steak and Black Sheep ale pie

Woodland Selector

	(Per person)
Select two pizzas, one traditional hot dish and all salads	£22.00
Select two pizzas, one BBQ item and one hot dish	£25.00
Select one whole meat with all salads and fire roasted jackets	£26.00
(All menus include 'Marshmallows to toast)	
(£2 supplement for beef under select one whole meat)	
To add a dessert	£4.00

Hog Roast

Free range hog 'roasted in the woods', crispy crackling, freshly baked buns, apple sauce, mustard, sage and onion stuffing, all salads and one dessert

(£19.00 per person)

Minimum numbers 50

Chefs Woodland Selection

Head Chef Tim Hamer and his team have compiled a couple of suggested menus below that compliment and provide balance throughout the courses.

This may help you decide:

Redwood

Moroccan spiced burger with Yorkshire fettle
and mint yogurt

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Pizzas with basil and pine nut pesto & pancetta,
Roquito peppers and mascarpone

~

Paprika and cognac chicken with new potatoes
and pickles

~

All salads

~

Chocolate brownie and marshmallows to toast

Oak

Fennel roasted loin of pork

~

Seabass en papillote

~

All salads

~

Yuzu pave

~

Eton mess

The Small Print

Booking Information

Should you wish to make a provisional booking, we are able to hold your preferred date for a maximum of ten days.

To confirm the date we require an initial deposit, along with our signed contract. If you don't have credit account with Hazlewood Castle then full pre-payment for your event will be required in advance.

Numbers

Final numbers for your event are due two weeks prior to your event taking place.

Allergens

You should advise your event co-ordinator of any special dietary requirements of your guests including intolerances and allergies before ordering any food. Where possible, our trained staff members will advise you on an alternative. However, whilst we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect.