



Introducing

Harewood Food & Drink Project

Here at the Harewood Food & Drink Project, we use produce sourced from the Harewood Estate, wherever possible, on our menus.

So, expect food that's grown, reared and foraged at Harewood to feature heavily.

This means seasonal eating is at the forefront of our menus and some items may be subject to seasonal availability.

We'll also, wherever possible, utilise seasonal produce by switching out certain items to ensure we're making the most of Harewood's incredible produce whilst keeping the food miles to a minimum.

What we can't source from our farm, Walled Garden and land, we work with the best local independent suppliers who share our ethos of keeping food miles to a minimum.

Eating great food can be done with a clear conscience.



CANAPES

HOT

Venison sausage, fermented blackberry glaze

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Garden pear and Yorkshire Blue rarebit (g)

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Smoked chicken bonbon, BBQ corn, toasted yeast powder (g)

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Braised venison crumpet, homemade Vegemite butter (g)

-

Fried mussels, chip-shop curry sauce, malt vinegar (g)

-

Tandoori squash, nasturtium relish, puffed rice (ve)

-

Thai fishcake, lemon grass and lime leaf mayo

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Wild mushroom and truffle arancini

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Whitby smoked haddock kedgeree arancini, egg yolk

-

Crispy king prawn, Harewood gin Marie-rose



CANAPES

COLD

Roast kale, whipped cod's roe, sorrel

-

Potato rosti, Highland beef tartare, black garlic dressing

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Carrot and hogweed tart, black treacle, nori (ve)

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Truffle vol au vent, pickled wild mushroom, chive (v)

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Smoked salmon, caviar and sour cream blini

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Smoked trout and celeriac taco, pickled samphire

-

Chicken liver choux bun, Harewood ketchup

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Chicory, Garden herb sauce gribiche, crispy caper (v)

-

Cured duck ham, plum, black treacle

-

Pastrami beef tongue, dill pickles, rye bread (g)

-

Jerusalem artichoke, whipped goats curd

Additional extras

Garden crudites, Longley farm ranch dressing or house humous or mojo
rojo

-

Wholemeal sourdough, focaccia or parkerhouse rolls with whipped
butter or Yorkshire rapeseed oil and balsamic

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Selection of Yorkshire cheese and/or charcuterie

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Lindisfarne Oysters, seasonal garnish



Summer Menu

Available from April to September

Starter

Red onion and tomato tart fine, black garlic caramel, fresh ewes curd, Garden basil

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Pine smoked mackerel, marinated cucumber, mint and caper, soda bread

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Ham hock and parsley terrine, burnt apple mustard, toasted sourdough

Main Course

Roasted rare breed belly pork, charred spring cabbage, spiced apple, turnip fondant

-

Summer squash terrine, Harewood cherry blossom harissa, BBQed peppers

-

Baked Chalk Stream Trout, confit new potato, wild garlic and leek velouté

-

Herb fed chicken breast, thyme and smoked chicken sauce, potato terrine, tarragon

Dessert

White chocolate bavarois, toasted oat and raspberry crumble

-

Sticky date pudding, Harewood hops toffee sauce, black treacle and beer ice cream

-

Yorkshire rhubarb and apple terrine, caramelised pastry, vanilla custard

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Winter Menu

Available from October to March

Starter

Coal roast beetroot, pickled Garden pear and stilton salad -
Ham hock terrine, Garden piccalilli, sourdough toast

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Chicken liver parfait, sherry glazed onions, pickled raisin,
sourdough toast

Main Course

Roasted rare breed belly pork, charred hispi cabbage, spiced apple,
turnip fondant

-

Tandoori butternut squash, spinach, and coconut curry, puffed rice
and pumpkin seed dukkha

-

Baked Chalk Stream Trout, blood orange butter sauce, samphire,
confit fennel

-

Herb fed chicken breast, lemon thyme and smoked chicken sauce,
potato terrine, tarragon

Dessert

White chocolate bavarois, toasted oat and rhubarb crumble

-

Sticky date pudding, Harewood hops toffee sauce, black treacle and
beer ice cream

-

Winter spiced apple terrine, caramelised pastry, vanilla custard



3 COURSE MENU

Summer Menu

Available from April to September

Starter

Crayfish and crab cocktail, Harewood gin Marie-rose, marinated sea lettuce, radish and herb salad

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Heritage tomato salad, gooseberry vinegar, burrata cream, sourdough crotons

-

Hebridean lamb leg kromesqui, Longley farm labneh, marinated peppers, black olive

-

Cured chalk stream trout, pickled seaweed tartar sauce, roasted garden beets

Main Course

Heritage tomato tart-Tatin, tomato ponzu caramel, dressed courgette, confit lemon and herb

-

Braised Daube of Highland beef, parmesan polenta, glazed carrot, gremolata

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Fillet of hake, saffron and Shetland mussel risotto, grilled leeks - Guinea fowl supreme, pulled leg bonbon, truffle pomme anna, mushroom madeira sauce

Dessert

Burnt Basque cheesecake, Yorkshire rhubarb compote

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Brown butter and fennel polenta cake, stem ginger cream, Harewood honeycomb

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Meadowsweet set custard, marinated strawberry, pink peppercorn meringue



3 COURSE MENU

Winter Menu

Available from October to March

Starter

Crayfish and crab cocktail, Harewood gin Marie-rose, white beetroot and seaherbs

-

Salt baked celeriac, burnt apple mustard, truffle cream, dill

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Coronation chicken bon bons, tamarind and sultana ketchup, coriander yogurt

-

Smoked haddock chowder, creamed leek, seaweed potato puffs

Main Course

Braised Daube of Highland beef, parmesan polenta, glazed carrot, sage gremolata

-

Glazed Hen of the woods mushroom, pearl barley and spelt stew, pickled black walnut

-

Confit cod loin, Jerusalem artichoke velouté, Shetland mussels and burnt leeks

-

Confit duck leg, puy lentil and baby onion cassoulet, Carraway crumbed heritage carrot

Dessert

Burnt Basque cheesecake, roasted plum compote

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Brown butter and fennel polenta cake, stem ginger cream, Harewood honeycomb

-

Toasted oat panna cotta, mulberry crème de mure, pickled blackberry



3 COURSE MENU

Summer Menu

Available from April to September

Starter

Confit East Coast cod cheeks, crab and fennel bisque, salt and vinegar scraps

-

Spillman's asparagus and Yorkshire pecorino tart, lovage salsa -
Sugar pit cured pork jowl, sauce gribiche, mustard greens

-

Torched Scottish mackerel, rhubarb teriyaki, pickled radish and sea herbs

Main Course

Wild Summer truffle pie, roasted hen of the wood mushroom, buttered chard

-

Roasted Hebridean lamb rump, charred lettuce, minted peas, wild garlic croquette

-

BBQ monkfish tail, lime leaf and lobster butter sauce, sweet and sour carrot

-

Highland beef sirloin, beef fat rosti potato, grilled brassica, bordelaise sauce

-

Thirkleby duck breast, crapaudine beetroot and confit leg tart, black walnut jus

Dessert

70% manjari chocolate tart, smoked nib caramel, crème fraiche -
Whipped white chocolate mousse, yuzu curd, sesame tuille

-

Coffee and cacao tiramisu, liqueur jelly, dark chocolate sponge, mascarpone sorbet



3 course Menu

Winter Menu

Starter

Confit East Coast cod cheeks, crab and fennel bisque, salt and vinegar scraps

-

Spiced duck ham, blackberry ketchup, roast salsify, malted barley bread crackers

-

Beetroot and chilli laab, crispy rice noodles, coriander and coconut cream

-

Harewood gin cured salmon, winter citrus and bitter leaf salad,

Main Course

Wild summer truffle pie, roasted hen of the wood mushroom, buttered chard

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Roast saddle of venison, glazed garden beetroots, roast raddichio, kampot peppercorn sauce

-

Smoked butter poached brill, roasted cauliflower, ajo blanco, pickled Muscat grape

-

Highland beef sirloin, beef fat rosti potato, grilled brassica, bordelaise sauce

-

Thirkleby duck breast, crapaudine beetroot and confit leg tart, black walnut jus

Dessert

70% manjari chocolate tart, smoked nib caramel, crème fraiche - Whipped white chocolate mousse, yuzu curd, sesame tuille

-

Coffee and cacao tiramisu, liqueur jelly, dark chocolate sponge, mascarpone sorbet



Sharing Dishes

Mains

Roasted chickpea and heritage tomato tagine, black lime and fenugreek (ve)

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Ras al hanout cauliflower, giant couscous, pomegranate (ve)

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Harewood Lamb shoulder kofta, burnt cucumber and mint tzatziki

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Whole grilled herb-fed organic chicken, sorrel and white wine butter sauce

-

Grilled chicken thigh shawarma, lemon thyme and citrus

-

Miso and black garlic aubergine, puffed rice and coriander

-

Swaledale merguez, grilled peppers, tahini dressing

-

Rare breed porchetta, roast garlic, marjoram and fennel pollen stuffing

-

Roasted summer squash, crispy squash flowers, basil and pumpkin seed pistou

-

Summer truffle and whey glazed celeriac, hazelnut and roasted grape

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lamb shanks, smoked tomato ragu, pickled peppers

-

BBQ flank steak, roasted and pickled shallot, salsa verde

-

Cedar plank roast trout, fennel, and samphire

-

Braised angus beef chuck, dark beer glaze, horseradish and watercress

-

Pistachio, mint and pomegranate Borek, confit garlic and rose harissa

-

Rolled Hebridean leg of lamb stuffed with offal, wild garlic and herbs



Sharing Mains

Roast Thirkleby duck, honey lavender glaze, cherry smoked leg -
Highland Cote de Boeuf, beef fat bearnaise, salsa verde

-

Smoked lamb shoulder, confit tomato and Kalamata olive

-

Roasted rack of Hebridean lamb, cumin, coriander and pomegranate
glaze

Sharing sides

Heritage tomato panzanella

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Charred tender stem, broccoli chilli and roast garlic -
Fennel, orange, and chicory salad

-

Green salad, vinaigrette, pickled shallot

-

Buttered greens, garlic and herb crumb

-

Charred hispi cabbage

-

Courgette salad, lemon and dill

-

Caramelised sweet potatoes (VE)

-

Roasted roots, vadouvan spice, curry leaf

-

Crispy heritage potato, garlic, and rosemary salt

-

Smoked garlic dauphinoise

-

Celeriac and fennel gratin



Evening Food

Bacon butties (smoked back bacon parkerhouse roll)

-

Cheese toasties (mature cheddar and gruyere toasties on sliced brioche)

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Selection of cold sandwiches and crisps

Pulled BBQ pork belly, apple sauce and caramelised onions

-

Harewood lamb souvlaki pitta, butterbean humous, house pickles, fermented chilli sauce

-

Slow cooked shredded Harewood beef & mozzarella toasties

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Ploughmans platter, Yorkshire cold meats, pork pie and sausage roll

Taco station, lamb, beef, vegetarian or chicken tacos

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Pizza station, choice of two toppings

-

Hot dog station, Swaledale Texan hot links, all the sauces

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Bao buns, brisket , tofu, or belly pork with pickled radish

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Cheese and charcuterie platters