



DINNER IN THE WOODS

Peas & Mint

Shellfish & Sambal

Red Deer

Highland Cattle

Red Snapper

Hebridean Lamb

Kimchi & Basil

Corn & Mulberry

Tomatoes, Red Currant & Elderflower

Gooseberries

Chocolate & Strawberry



DINNER IN THE WOODS

We'd like to thank you for joining us for "**Dinner in the Woods**" and offer you a warm welcome to Harewood.

This will be an unconventional feast, there are no set courses, dishes will be brought out as and when they're ready, so expect a constant flow of food coming off the BBQ. This is a sharing style feast so make sure those you're sat with have plenty too!

The menu is (mostly!) sourced from the estate: much of the fruit and vegetables come from our walled garden, gooseberries and redcurrants from Eddy's garden and all meat from Harewood.

RED DEER

Josh has sous vide whole haunches of venison from our red deer, then gently smoked over oak, apple and mulberry wood from the estate before searing it on the BBQ. If you look north from where you're sat you may see some of these beauties walking passed.

HIGHLAND CATTLE

Short ribs from our gorgeous Highland cows cooked low and slow, then grilled with salt. These are from a 14 year old Highland cow, aged for 100 days, the meat absorbs more fat and intensifies the flavour. Simple and delicious.

HEBRIDEAN BLACK SHEEP

This unusual breed herald from St Kilda in the Outer Hebrides, the flock have called Harewood home since the 1880's after the 5th Earl of Harewood brought them here. Josh aged the lamb for 4 weeks, mixed with a special blend of Harewood spices and made in to Kofte kebabs.

OTHER SUPPLIERS

What we can't source from Harewood we work with trusted local suppliers who share our philosophies on creating the best food & drink experiences possible. We get our beer from **Northern Monk**, wine & spirits from **Latitude** and seafood from **Tarbetts**.

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