



The Harewood Food & Drink Project celebrates the food and drink heritage of the Harewood estate. Working with acclaimed chef Josh Whitehead we cater towards a broad range of private catering functions, corporate events and weddings.

Wherever possible, we use produce sourced from Harewood, fruit and vegetables from the walled garden, lamb, venison and beef from our livestock and wild foods foraged around the estates 4500 acres.

What we don't source ourselves we work with carefully selected local suppliers who share our values and understand the importance of knowing the provenance of your food.

We'd love to speak to you about catering for your private event, feel free to get in touch at eddy@harewoodfoodanddrink.com or 0113 288 6252 and we'd be delighted to talk to you about creating special food for your special day.

www.harewoodfoodanddrink.com



Sample Canape Menu

Cold Canape

Tartar Of Highland Cattle With Oyster Leaf

Oysters With Frozen Gooseberry

Lambs Liver With Mulberry

Seaweed Tart With Lobster Salad

Rabbit Sausage & Hay Emulsion

Coal Roasted Beetroot, Raspberry Vinegar, Shiso & Rice

Whipped Goats Cheese Tartlet, Burnt Lemons & Local Honeycomb

Hot Canape

Old Winchester Beignet With Truffle

Yorkshire Blue Fritter, Grape Vinegar & Fermented Celery

Pea Veloute With Coconut

Salt Baked Potato, Cultured Cream & Salted Gorse

Fried Ham Hock With Elderflower Mustard

Fried Cauliflower, Roasted Yeast & Pickled Spruce

Tempura Oyster With Katsubushi

Sweetcorn Fritters With Ramson Capers



Sample 1

2 canapes, main course and pudding

Canapes

Poached Oyster – Frozen Mulberry Vinegar

Old Winchester Gougère – Black Truffle – Elderberry

Saddle Of Aged Red Deer

Pomme Presse – Salt Baked Carrot – Juniper Salsa Verde

Crème Brulee Tart – Yorkshire Rhubarb – Gorse Flower Gin



Sample 2

Sharing menu

2 canapes, starter, main course, pudding, 2 petit fours

Lock Duart Salmon, Peated Whiskey & Horseradish Oatcake
Ilse Of Mull Cheddar & Burnt Onion

Red Deer Haggis Dartois With Pickled Walnut Ketchup

Fallow Deer Pudding With Clap Shot & Skirlie

Mulberry & Woodruff "Cranachan"

Peated Whiskey Sour
Bucky Brownies



Sample 3

Off-Grid Dining

Grilled Early Season Peas
Broccoli Sprouts With Charcoal

Wild Sea Trout Grilled On Cedar With Douglas Fir
Green Nam Jim & Roscoff Onion

Bumbu Spiced Lamb Leg, Grilled Over Cinnamon
Sambal & Burnt Cucumbers

Hispi Cabbage
Nam Prik Pao Butter & Keffir Lime

Lettuce, Fermented Wild Garlic & Rice

Smoked Chocolate With
Grilled Cream And Tamarind



Sample 4

10 course tasting menu

Parsley & Candelnut

Chicken Toast & Young Coconut

Venison Tartar, Bone-marrow, Wild Rice & Tumeric

Roops Sourdough, Brown Butter, Smoked Venison Heart

Venison Offal Dumpling, Woodland Broth, Turnip & Kaffir Lime

Jugged Harewood Venison, Estate Lawar & Perkedel

Harewood Mulberry Tree

Black Garlic & Lemon

Chocolate & Tamarind

Banana & Tumeric

Pear & Pandan Leaf