



THE HOVELS BROCHURE



INTRODUCING THE HOVELS





Thehovels is a Grade II listed stable block conversion set in the heart of the Harewood Estate; surrounded by beautiful unspoilt Yorkshire countryside and protected parkland that's teeming with native wildlife.

THE HOVELS AT HAREWOOD

The building's journey began in the late 18th century as accommodation for Estate workers. It was converted in to a stable block, then a shoot lodge, a classroom and now as Harewood's main event venue.

It has come a long way since its humble beginnings but to us it will always remain 'Thehovels'.



INTERNAL LAYOUT OF THE GROUND FLOOR



The building has been redeveloped in recent years, with a combination of original and new features; stone, wood, glass and steel; the old and the new working together in perfect harmony.

The Hovels is ideal for a wide range of private or corporate events with a capacity of 80 seated or 120 standing guests.

There's a large south facing field adjacent to the building, which can be used as a marquee site if your guest numbers are higher.

The building is licensed for alcohol sales, wedding ceremonies and live music.

WEDDINGS & PRIVATE HIRE



The Hovels is ideally suited for those looking for an intimate and atmospheric venue for their special event.

It has hosted a wide range of private parties, weddings, corporate events, BBQs, canape receptions, birthday and engagement parties, to name a few.





"The Hovels is really special, it's cosy but airy, secluded but accessible and classic but friendly."

"THANK YOU so much for making our wedding weekend everything we hoped it would be."

"It didn't feel like a 'template' wedding, it was so personal and you helped us every step of the day. It was actually so fun to plan it with you."

"We LOVE the ethos of the Hovels and HF&DP – the Harewood gin and the Estate sourced food, which everyone LOVED!"

CORPORATE & MEETING HIRE



Are you looking for a venue for
an upcoming corporate event
or work party?



The Hovels has hosted a wide range of corporate events, AGMs, away days, working lunches, canapé & drinks receptions, formal meals, Christmas and summer parties, BBQs & bar.

The Hovels is a flexible event space that can be used in a variety of different ways.

Get in touch to discuss your requirements and our experienced team will help you plan the perfect event.

STAY WITH HAREWOOD HOLIDAYS



Harewood Holidays offers luxury holiday cottages set in the heart of the Estate, with great views and access to the Capability Brown landscape.

The grade II listed buildings ooze character and are furnished to the highest standard, containing all the mod cons needed to make the most of your stay.



The cottages can be booked individually or as a group.

Oak House will appeal to those looking for a touch of luxury; with copper bath, hot tub and spectacular views over the parkland.

A short walk from the Hovels you'll find Hawks House & Herons Nest which can be rented individually or together, providing 5 bedrooms; with hot tubs and a huge garden.

There is also the option of private catering in your cottages, sit down meals, BBQs and buffets.

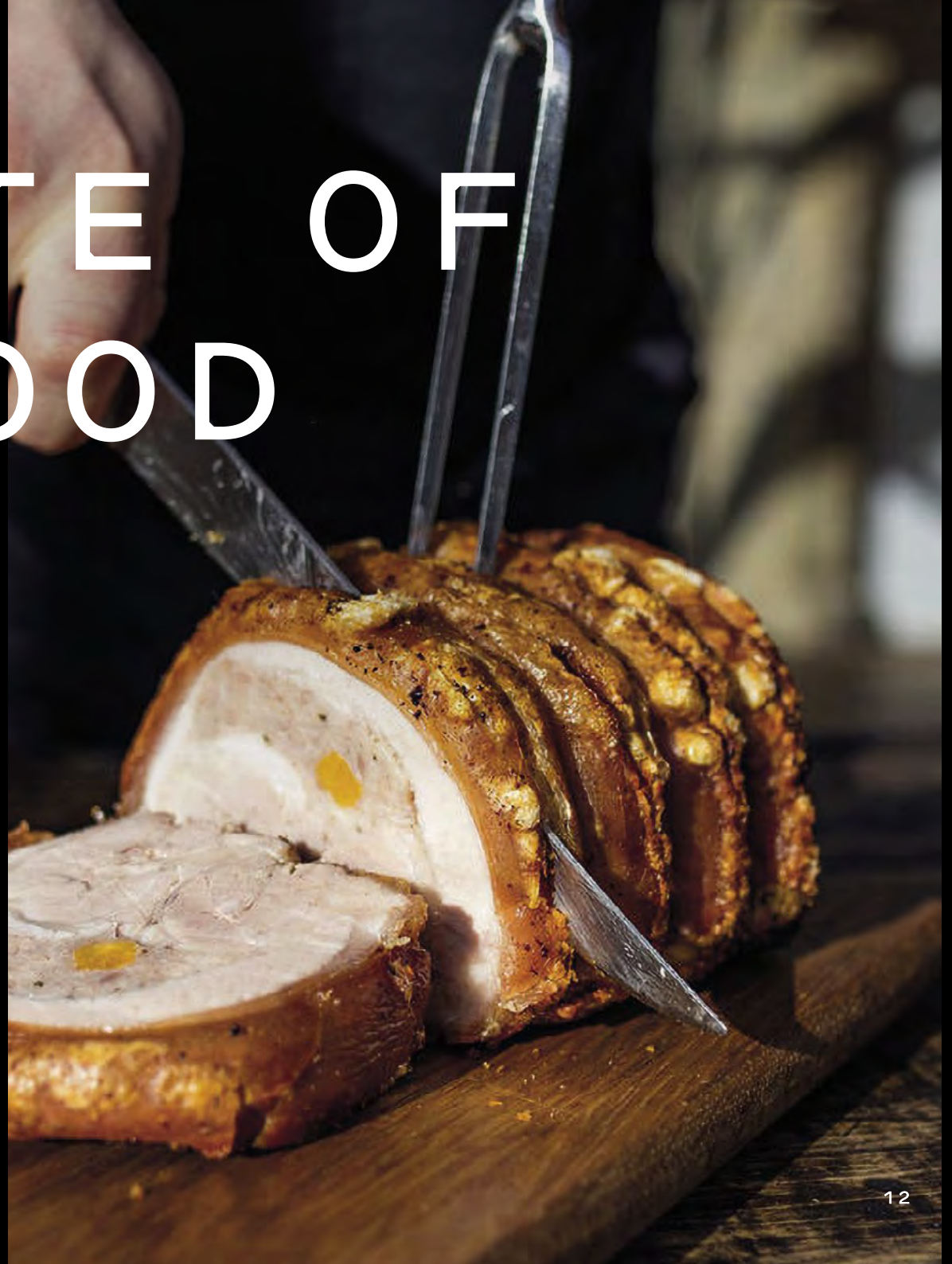
Please note that minimum numbers apply.

A TASTE OF HAREWOOD

**Our food philosophy is very simple.
We use the very best of local
seasonal produce.**

We source meat, vegetables, game, herbs and wild food from the Estate. What we can't source ourselves, we work with a network of local independent suppliers.

We place great value on provenance, knowing where the food has come from, how it was raised, processed and transported, is key to ensuring we work with the very best, ethically sourced produce.





We've received widespread acclaim for our food philosophy, developing a reputation for innovation in our use of Estate produce.

Our award winning team of talented chefs use the very best of seasonal produce; wherever possible sourced directly from the Estate; from the land, the gardens and the farm. This helps to keep food miles to a minimum meaning you can enjoy great food with a clear conscience.

SAMPLE MENUS

Our menus are designed using
the very best of seasonal produce
from the Estate.

"The food, staff and venue were amazing"

"Every mouthful was an "oh wow!" moment"

"The food was exceptional, there wasn't one
element that wasn't perfect"



Canapés

Our canapé menu has been designed by our team of chefs. Choose from a range of small bites, perfect for a reception or as part of a private party.



CANAPÉS

Vine Tomato, Basil and Yorkshire Rapeseed Oil
Served on Bruschetta (VE)

Truffle Whipped Yorkshire Goats Cheese,
Jerusalem Artichoke Puree, Sourdough Crisp (v)

Yorkshire Blue & Walled Garden Pear Rarebit (v)

Smoked Scottish Salmon, Dill infused
Crème Fraiche Blini

Chicken and Brandy Pâté, Caramelised Onions,
Rye Toast

Wild Mushroom & Parmesan Arancini
with Mushroom Ketchup

Harewood Fillet Steak Tartar, Dijon Mustard,
Cornichons, Shallots on a Sourdough Crisp

Truffle Potato Croquette & Caviar

Crispy King Prawn with Jalapeno Aioli

Quail & Mushroom Duxelle Scotch Egg
Served with Chefs Brown Sauce

Harewood Red Deer & Quail Scotch Egg
served with Harewood Ketchup

3 Courses

Choose from a selection of starters, mains and desserts made using produce sourced from the Estate or from one of our local suppliers.



SAMPLE MENUS

SAMPLE MENU CHOICES BELOW

STARTERS

Truffle Croquette, Quail Egg and Parmesan (v)

Harewood Game Terrine with Raisin Chutney,
Walled Garden Salad and Rye Bread Crips

Northern Monk Beer Battered Cod Cheeks
with Smokey Yorkshire Chorizo Mayonnaise

MAINS

Salt Baked Walled Garden Celeriac, Wild Mushrooms,
Harewood Beets and Truffle Glaze with Hazelnuts (VE)

Roast Gigha Halibut, Butter Bean and Roasted
Red Pepper Cassoulet with Toasted Hazelnuts

Overnight Braised Harewood Highland Cow Shin,
Celeriac Puree, Chantenay Carrots, Walled Garden
Brassicas & Beef Reduction

DESSERT

Chocolate Torte with Pistachio Ice-Cream
and Cherry Compote (v)

Harewood Greystone Gin and Walled Garden
Mulberry Panna Cotta (v)

Ginger Cake, Stem Ginger, Custard
& Caramelised White Chocolate Caramac (v)

Sharing Main Dishes

Sharing mains are a great way of celebrating your special day.

Food is placed down the centre of the table for guests to dig in. Joints of beautifully cooked meat, feature vegetables, sharing sides and sauces.



CHOICE OF TWO MAINS & TWO SIDES

MAINS

Sea Trout Roasted on Cedar

Braised Fennel, Lovage Green Sauce & Seaweed Baked Potatoes

Grilled Highland Cattle Tomahawk Steak

New Potatoes Roasted with Garlic & Parmesan, Salsa Verde, Grilled Lettuces & Bone Marrow Peppercorn Sauce

Slow Cooked Shoulder of Hebridean Lamb

Smoked Tomato Ragu, Green Olives, Capers & Oregano

Braised Feather Blade of Aged Beef

Roast Mushroom, Alsace Bacon, Pearl Onions, Parsley & Red Wine

Whole Braised Shoulder of Venison

Grilled Onions, Peppercorn Sauce & Watercress

Whole Roasted Ral El Hanout Cauliflower

Israeli Cous Cous, Preserved Lemon, Roasted Almonds, Smoked Tahini Yoghurt & Pomegranate

Hispi Cabbage

Spiced Butter & Keffir Lime

Sharing Sides

Choose from a range of different sides served to the table alongside your mains.



CHOICE OF TWO MAINS & TWO SIDES

SIDES

Roasted New Potatoes, Garlic & Rosemary Brown Butter

Roast Cauliflower with Paprika Butter,
Romesco Sauce & Almonds

Seasonal Tomatoes, Vinaigrette, Feta Cheese & Mint

Slow Roasted Fennel, Orange, Caraway & Almonds

Hasselback Butternut Squash, Brown Butter,
Walnuts & Sage

Roasted Beetroots, Raspberry Vinegar,
Goats Cheese & Mint

Roasted Carrots, Curry Hummus,
Pomegranate, Sesame & Coriander

Cavolo Nero, Capers, Radish & Chicory,
Lemon & Mustard Dressing (VE)

Broad Bean, Feta & Mint Salad (v)

Heritage Tomato, Basil & Red Onion (VE)

Walled Garden Beetroot, Horseradish
Crème Fraiche & Parsley (v)

BBQ

We love a BBQ at Harewood. Beautiful produce that's been licked by a flame always tastes better.

If you're looking for something more informal for your event, this could be the perfect option.

By using wood sourced from Harewood's woodland it means that the fuel source we use for cooking is renewable and locally sourced, as well as the food we cook on it.



SAMPLE MENU CHOICES BELOW

MENU

Harewood Lamb Tacos

Served with blue corn tortillas, smoked creme fraiche, pickled onions and coriander

Harewood Beef Rump Steak

Served with a Walled Garden chimmichurri

Harewood Beef Burger / Venison Burger / Lamb Burger

Served with Sriracha Mayo, Lettuce and Brioche

Harewood Hebridean Lamb Chops

Served with a Walled Garden salsa verde

Bbq'ed Cauliflower

Served with harissa & tahini marinade served with Walled Garden herb oil & crunchy seeds

Bbq'ed Aubergine

With chilli oil and crispy onion

Lemon & Dill Salmon Fillet

THE BAR

We know how important it is to get the drinks menu right on your special day. We'll work with you to tailor it exactly as you'd like. The bar at the Hovels is fully licensed seven days a week until 1am.



Drinks

We work with a number of different suppliers who have a selection to suit most tastes and budgets.

Some of our favourite wines include:



WHITE

False Bay, Sauvignon Blanc, South Africa

Duc De Morney, Picpoul De Pinet, France

The Dot 'Austrian Pepper' Gruner Veltliner, Austria

Enate Chardonnay 234, Spain

RED

False Bay, Syrah, South Africa

Walt Pinot Noir, Germany

Produttori Di Manduria Lirica Primitivo, Italy

Boutinot Cairanne Cotes du Rhone Villages, France

SWEET

Domaine Grange Neuve Monbazillac, France

SPARKLING

Le Dolci Colline Prosecco, Italy

Hambledon English Sparkling Wine

Drinks

Let us know your favourite cocktails and we'll make sure they're available on the bar for your event.

We have our own Harewood Greystone Gin, made using botanicals grown and foraged at Harewood, and work closely with local producers such as Northern Monk and their award-winning range of ales available in draught or cans.



COCKTAILS & SPIRITS

Harewood G&T

GVT

Aperol Spritz

Smoked Old Fashioned

Cosmopolitan

Espresso Martini

Negroni

Margarita

Harewood Royale

ALE

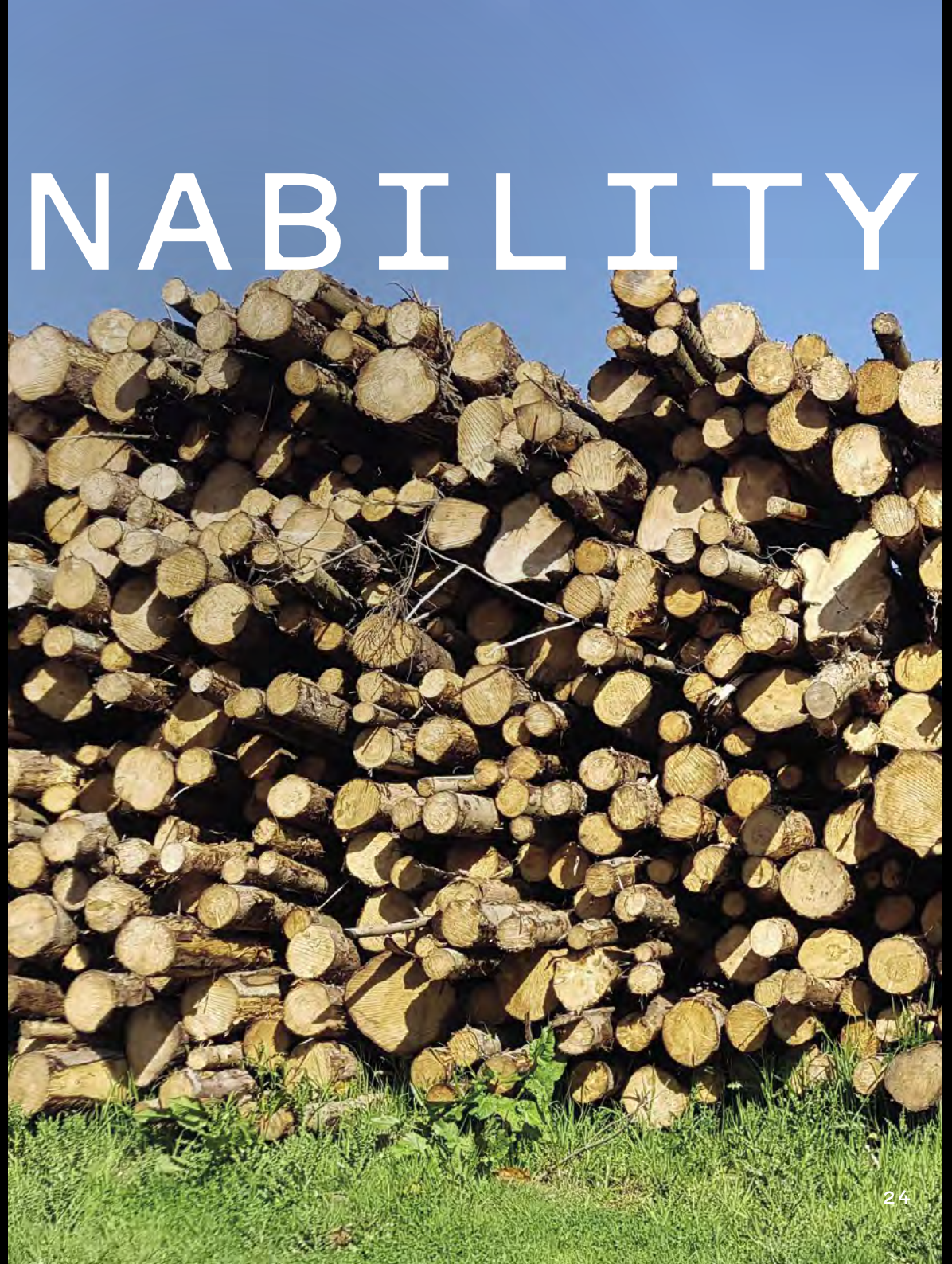
Northern Monk Faith, Hazy Pale Ale

Northern Monk Eternal, Session IPA



SUSTAINABILITY

Conservation is at the forefront of our thinking at Harewood; how we manage the land, how we produce our food and how we power our buildings, are all done with minimum environmental impact in mind.





The Hovels is linked to a biomass plant which generates all of the hot water and heating for the building.

This is powered by wood chip which comes from the Estate's regenerative forestry programme.

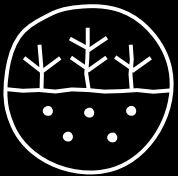
This is one of the many circular economy schemes that we have in place across the Estate.

This makes the Hovels one of the greenest event venues around.



HAREWOOD

FOOD & DRINK PROJECT



GET IN TOUCH

T: 0113 288 6252

E: info@harewoodfoodanddrink.com

Harewood Food & Drink Project
Harewood Yard, Harewood
Leeds LS17 9LF

SOCIAL

Follow us on social media



harewoodfoodanddrink.com
harewoodholidays.com
harewoodestate.co.uk

Start planning your event today..

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