

THE CONISTON HOTEL

Private Dining















Food For Every Occasion

Serving local produce, coupled with a magnificent location in the heart of the Yorkshire Dales, there's no better place to host an upcoming event or celebration. From small and intimate spaces, to modern and contemporary suites, our exceptional hospitality is guaranteed, whatever the occasion.

When you dine privately at The Coniston Hotel Country Estate & Spa you can also enjoy:

Dedicated Event Manager | Exclusive Bar | Exemplary Service

Space	Maximum Capacity	Room Hire
Winston's Barn	40	£250.00
The Garnet Room	60	£250.00
Bannister Suite	120	£1000.00

Our menus have been hand-crafted by our Head Chef Thomas Robertson. However, please be aware that in addition, we can offer tailor-made bespoke dining options. We would be delighted to discuss your requirements.



Arrival Drinks

Taittinger Champagne | £10.00

Prosecco | £7.00

Bottled Beer | £5.00

Pimms (Winter/Summer) | £7.00

Aperol Spritz | £8.00

Strawberry Bellini | £10.00

Canapés

Pork Crackling Puff, Apple Concasse

Mushroom Gratin on Toast

Watermelon Compression & Balsamic Reduction

Mackerel Pate & Dill

Beetroot & Whipped Goats Cheese

Chicken Liver Parfait & Red Onion Marmalade

Mini Yorkshire Pudding, Rare Beef & Horseradish

£6.00 Per Person (choice of 3)



Light Buffet Menu

Honey & Mustard Glazed Sausages Gravadlax, Capers & Cornichons Spinach & Tomato Pesto Palmiers

Tomato, Garlic & Coriander Salad Rocket, Lentil, Olive & Beetroot Salad

Chicken Caesar, Kos Lettuce & Parmesan Wraps
Tuna & Black Pepper Mayo, Cucumber
Roast Red Pepper, Harissa Houmous & Rocket Wrap

Mini Chocolate Brownies

£23.50 Per Person



Light Buffet Menu

Home-Made Soup of the Day | GF, VE, V Choice available for bookings for over 30 guests

Sandwiches | Wraps

Chicken Caesar, Kos Lettuce & Parmesan Wraps

Tuna & Black Pepper Mayo, Cucumber | GFO

Pickled Red Cabbage, Baby Leaf Spinach & Goats Cheese | V, VEO, GFO

Roast Red Pepper, Harissa Houmous & Rocket Wrap | V, VE

Potato
Chips | GFO

£18.50 Per Person



Buffet Menu

Hot Elements

Please Choose 2 Options

Home Made Pepperoni or Margaritta Pizza | VO

Roast Garlic butter & Basil Pesto

Braised Belly Pork | GFO

Wholegrain Mashed, Apple & Crackling

Slow Cooked Feather Blade of Beef | GF

Roasted Shallot, Roast Potato & Thyme Gravy

Wild Mushroom, Lentil & Salsify "Cottage Pie" | GFO, VE, V

Topped with Roast Onion Mash

Confit Duck Leg | GFO

& Braised Red Cabbage

Cheese, Onion & Leek Gratin | V, GFO

Topped with Savoury Crumb

Accompaniment

Please Choose 1 Option

Rosemary & Thyme Roast New Potatoes | V, GF, VEO

Hand Cut Chips | GFO, V, VE

Seasonal Vegetables in Shallot & Parsley Butter | V, GF

Mixed Garden Salad & Mustard Dressing | GFO, VE, V

Tomato, Roast Red Pepper & Basil Salad | VE, V, GF

Rocket, Roast Butternut Squash, | VEO, V, GF Blue Cheese & Pomegranate Salad

Mashed Potato | V

Desserts

Please Choose 1 Option

Chocolate Brownie | GFO, VE, V

& Salt Caramel Sauce

Pear Frangipane | V

& Custard

Tonka Bean Cambridge Burnt Cream | V, GFO

Earl Grey Short Bread

Selection of Seasonal Fruits | VE

£30.00 Per Person



Afternoon Tea

Sandwiches

A selection of finger sandwiches served on White or Wholemeal bread. Gluten Free bread available on request.

Chicken Caesar Salad
Egg Mayonnaise & Chive
Cucumber & Cream Cheese
Salmon & Avocado

Savoury

Drake & Macefield Award-Winning
Pork Pie Wedge
Cheddar Scone

Sweet

Fruit Scone | GFO Jam & Clotted Cream

Selection of Homemade Cakes

Hot Drinks

Your choice of Taylors of Harrogate tea or herbal infusions (please ask to see the selection) or your favourite coffee.

Add a little extra ...

Cream Tea | £6.50

Warm fruit scone, fruit preserve, clotted cream and butter with a choice of Yorkshire Tea or coffee

Portion of Extra Sandwiches | £4.00

Choose from any of the above sandwiches from the Afternoon Tea selection

An Extra Sweet | £2.50

Choose from any of the above sandwiches from the Afternoon Tea selection

Make your Afternoon Tea even more Yorkshire ...

Masons Gin & Fevertree Tonic | £8.50

Yorkshire Martini | £8.50 Masons Vodka, Vermouth and an Olive

> Make your Afternoon Tea even more special ...

Sparkling Afternoon Tea | £28.95 Per Person

Enjoy a signature Afternoon Tea with a glass of Prosecco for an extra special touch.

Bottomless Prosecco Afternoon Tea £35.00 Per Person

Indulge in a contemporary classic with a twist, throughout your 90-minute reservation indulge in our signature Afternoon Tea, perfectly paired with bottomless bubbles.

£25.00 Per Person

3pm - 5.30pm | Wednesday - Sunday



Menu 1

Starters

Roast Onion Broth Truffle Oil

Smoked Haddock Brandade

Celeriac Remoulade, Crispy Leeks, Parsley Oil

Roast Jerusalem Artichoke
Shallot & Mushroom Risotto | VEO

Beetroot, Chicory, Squash, Lentil, Toasted Walnut, Pear & Shepherds Purse Yorkshire

Blue Cheese Dressing

Mains

16 Hour Braised Blade of Beef

Dauphinoise Potato, Carrot Puree, Roast Carrot & Red Wine Gravy

Braised Belly

Wholegrain Mashed Potato, Braised Red Cabbage & Cider Sauce

Pan Fried Sea Bass

Braised Tomato, Roast Red Pepper, Basil & Buckwheat Ragu

Celeriac & Potato Gratin | VEO Buttered Cabbage & Leek, Thyme & White Wine Sauce

Desserts

Chocolate Brownie

& Salt Caramel Sauce

Pear Frangipane

& Custard

Tonka Bean Cambridge Burnt Cream

Earl Grey Short Bread

Blackberry & Apple Eton Mess

£45.00 Per Person

Please note, the above menu is available for lunch and dinner. A pre-order is required 7 days prior to your event.



Menu 2

Starters

Confit Duck Terrine | GFO Apple Concasse, Toast, Coriander Cress Smoked Mackerel | GFO Toast, Fennel, Apple & Celeriac

Baked Stuffed Onion | V

Cheddar & Savoury Crumble
Peppered Steak | GF

Yorkshire Blue Cheese, Toasted Hazel Nuts, Rocket, Roast Squash, Pomegranate

Mains

Garden Herb Salt Crusted Roast Sirloin of Beef | GFO Beef Dripping, Roast Potatoes, Yorkshire Pudding & Gravy

Beetroot, Mushroom & Artichoke Wellington | V, VEO Celeriac Puree & Shallot Rings

Roast Sea Trout | GF
Parmentier Potatoes, Horseradish Creamed Leeks
& Apple Concasse

Roast Chicken Supreme | GFO Wild Mushroom Gratin, Smoked Potato Fondant, Spinach & Tarragon Sauce

Desserts

Caramelise Apple Press | V, VEO, GFO
Toasted Nut Granola, Cinnamon Custard
Coffee, Spiced Rum & Chocolate Torte | V
Blackberry, Jasmine Tea, Cheesecake | V, GFO
Chocolate Orange Macaroon Burger | V

£60.00 Per Person

Please note, the above menu is available for lunch and dinner. A pre-order is required 7 days prior to your event.