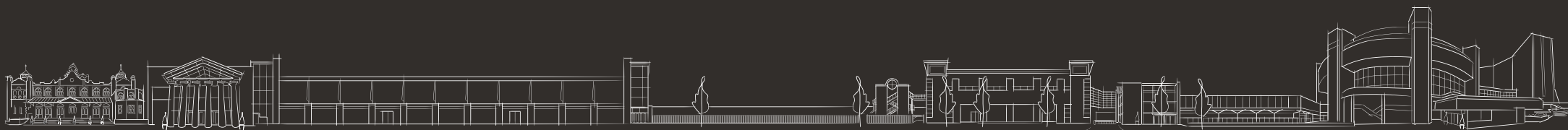




MATCHAM'S

AT THE HARROGATE CONVENTION CENTRE

✦ MENU BROCHURE ✦





MATCHAM'S

MATCHAM'S IS OUR IN-HOUSE CATERING TEAM. WE PRIDE OURSELVES ON QUALITY PRODUCE AND IMPECCABLE SERVICE AND FOCUS ON SUPPORTING LOCAL SUPPLIERS AND PRODUCERS FROM THE NORTH OF ENGLAND, YORKSHIRE, AND HARROGATE. WHETHER YOU ARE LOOKING FOR A SIMPLE TEA AND COFFEE SERVICE OR A FULL-BLOWN CELEBRATORY BANQUET, WE ARE YOUR ON-SITE EXPERTS WHO HELP YOU DELIVER ANY COMBINATION OF REQUIREMENTS.

THE MATCHAM'S NAME TAKES ITS INSPIRATION FROM THE ACCLAIMED ARCHITECT, FRANK MATCHAM, WHO DESIGNED AND BUILT HARROGATE CONVENTION CENTRE'S ROYAL HALL IN 1903.



BREAKFAST

BREAKFAST SELECTION

Granola Bars	£1.30
Selection of Whole and Sliced Seasonal Fruits	£2.95
Yoghurt and Granola with Dried Fruit and Nuts	£1.65
Brontë Biscuit Selection	£1.15
Selection of Freshly Baked Croissants and Danish Pastries	£2.95
Selection of Freshly Baked Giant Cookies	£1.50
Cumberland Sausage, Bacon or Free-Range Egg in Pretzel Bread	£3.85

BEVERAGES

Selection of Fresh Fruit Juice	£1.25
Fresh Fruit Juice (Litre Jug)	£6.95
Tea	£2.25
Coffee	£2.25
Speciality Infusion	£2.25

Why not start your day and event with one of our breakfast selections? Offering breakfast to your guests before the event begins can boost their timely arrival chances, meaning your event can run perfectly on time. Our coffee is freshly brewed to order, along with a selection of speciality teas. We are proud to serve Yorkshire Tea as our delicious regular tea option. And remember to add something tasty to their morning brew!

Prices are exclusive of VAT.



SAVOURY BRUNCH

BRUNCH SELECTION

Salt Beef Hash with Crispy Hen's Egg	£3.25
Wilted Spinach, Mushroom Hash	£2.15
Crispy Bacon, Avocado, Soft Poached Egg	£3.25
Warm Waffles with Crispy Buttermilk Fried Chicken, Wholegrain Mustard and Maple Dressing	£5.35

BEVERAGES

Selection of Fresh Fruit Juice	£1.25
Fresh Fruit Juice (Litre Jug)	£6.95
Tea	£2.25
Coffee	£2.25
Speciality Infusion	£2.25

Indulge in your delegates with our delectable savoury brunch - enjoy classic bacon, avocado and eggs, or indulge them with the rich flavours of warm waffles with crispy chicken, mustard, and maple dressing. With a focus on quality and taste, our savoury brunch menu is sure to delight every attendee and set the perfect tone for a successful conference day.

Prices are exclusive of VAT.



SANDWICH LUNCH

RUSTIC ROUNDS (7 OF THE FOLLOWING)

£12.95 each

Egg, Watercress & Truffle Mayonnaise in Ciabatta
Poached Salmon & Dill Cream Cheese in Three Grain Bread
Slow Roast Beef Horseradish Slaw in Spinach Wrap
Wensleydale Cheese Savoury in Rustic Bread
Mozzarella, Beef Tomato & Rocket in Focaccia
Roast York Ham & Grilled Red Pepper in Spanish Bread
Turkey Coronation in Onion Bread
Humus, Olive & Harissa Grilled Aubergine in Wholemeal Pitta Bread
Tuna & Avocado in Wasabi Mayonnaise in Malted Petit Pain
BBQ Chicken Caesar Salad Wrap

ADD SOMETHING

Chef's Soup of the Day	£1.15
Mini Steak & Gravy Pie, Mushy Peas	£4.30
Buttermilk Fried Chicken, Sweet Potato Mash	£2.75
Truffle Mac N Cheese (V)	£1.50
Locally Made Scotch Egg, Yorkshire Chutney	£3.20
Red Onion & Goats' Cheese Pissaladière	£3.65

LUXURY OPEN

£16.95 each

Pastrami, Gherkin & Mustard Mayonnaise on Rye
Cured Salmon, Pickled Beetroot, Horseradish Mayonnaise on Wholemeal
Prosciutto, Semi Dried Tomato, Rocket & Parmesan on Ciabatta
Avocado, Spinach & Buffalo Mozzarella on Focaccia
Coronation Chicken, Kachumber Salad on Mini Naan
Spiced Crab & Crayfish, Saffron Mayonnaise on Wholegrain
Quail's Egg, Pink Peppercorn Mayonnaise, Watercress on Sliced Baguette

AFTERNOON TEA FINGER SELECTION

£13.95 each

Smoked Turkey & Cranberry Butter
Rare Roast Beef & Horseradish Butter
Wensleydale Cheese & Red Onion Marmalade
Smoked Salmon & Caper Cream Cheese
Cucumber & Minted Cream Cheese



Prices are exclusive of VAT.

AFTERNOON REVIVAL

CHEF'S DAILY FRESHLY BAKED CAKES

£3.25 each

Harrogate Carrot Cake

Ginger and Lemon Drizzle Loaf

Honey and Banana Bread

Raspberry Frangipane Slice

AFTERNOON TEA SELECTION

£20.95 each

Selection of Finger Sandwiches

Scones with Yorkshire Jam, Clotted Cream and Butter

Patisserie Cakes, Tarts and Entremets

SWEET JAR

Sweet Jar Selection

£4.55

BEVERAGES

Selection of Fresh Fruit Juice

£1.25

Fresh Fruit Juice (Litre Jug)

£6.95

Tea

£2.25

Coffee

£2.25

Speciality Infusion

£2.25

Elegant afternoon tea experiences are quintessentially Harrogate and perfect for networking and relaxation. Delight your guests with delicate finger sandwiches with gourmet fillings, complemented by freshly baked scones with clotted cream and homemade preserves. All paired with a selection of premium teas and coffees, our afternoon tea menu promises to add a touch of sophistication and charm to your conference day.

Prices are exclusive of VAT.





MERCER

INFORMAL MENU 1

LUNCH BUFFET

£26.80 per person (£30pp Including Sweet)

Rose Harissa Marinated Chicken, Red Pepper, Garlic and Shallot Roasted with Fried Potatoes & Padron Peppers, in a Garlic & Lemon Dressing

Rose Harissa Marinated Aubergine, Red Pepper, Garlic And Shallot Roasted with Fried Potatoes & Padron Peppers

Chilled Chickpea, Grilled Red Pepper & Tuna Salad

Jewelled Rice, Saffron Rice with Cranberry, Apricots, Dates & Smoked Almonds

Goat's Cheese, Pea & Mint Croquette, Bound in Breadcrumbs, Black Aioli and Romesco Sauces

Includes Tea and Coffee

Salad Recommendations

Three salads are included in the menu price. Chef highly recommends enhancing Menu 1 with the following selections from our delightful salad choices.

- Kalamata Olives, Heritage Tomato, Confit Shallot, Pickled Watermelon and Feta Cheese Salad
- Moroccan Carrot Salad with Sultanas, Parsley and Tahini Dressing
- Blackened Tender Stem Broccoli Freekeh, Smoked Feta, Beets and Herbs

Prices are exclusive of VAT.



TEWITT

INFORMAL MENU 2

LUNCH BUFFET

£29.60 per person (£33pp Including Sweet)

Pomegranate Glazed Beef Brisket, Slow Cooked Haricot Beans in Tomato, Treacle and English Mustard

Pomegranate Glazed Butternut Squash, Slow Cooked Haricot Beans in Tomato, Treacle and English Mustard

Chilled Chicken Caesar Salad

Chive Baked Sweet Potatoes, Lime & Coriander Buttered Corn

House coated Fried Chicken Thighs, Dressed in Buffalo Sauce, Served with Whipped Duke of Wellington Blue Cheese

Includes Tea and Coffee

Salad Recommendations

Three salads are included in the menu price. Chef highly recommends enhancing Menu 2 with the following selections from our delightful salad choices.

- Fennel Slaw, Thinly Shredded Fennel and Radish Bound in Orange Vinaigrette
- Charred Corn, Feta, Red Onion, Cucumber & Jalapeno with a Sour Cream & Lime Dressing
- Cob Salad, Baby Gem, Cherry Tomatoes, Egg, Avocado, House Vinaigrette

Prices are exclusive of VAT.



STRAY

INFORMAL MENU 3

LUNCH BUFFET

£28.80 per person (£32pp Including Sweet)

Lemon & Dill Roasted Turkey Escalope, Grilled Mediterranean Vegetables

Lemon & Dill Roasted Polenta, Grilled Mediterranean Vegetables

Chilled Mediterranean Seafood Salad

Creamy Orzo Pasta, Cooked in Cream And Finished with Wensleydale Cheese

Caprese Arancini, Tomato, Basil & Mozzarella Cooked in Arborio Rice Bound in Breadcrumbs, Basil Mayonnaise

Includes Tea and Coffee

Salad Recommendations

Three salads are included in the menu price. Chef highly recommends enhancing Menu 3 with the following selections from our delightful salad choices.

- Oak Leaf Salad, Radish, Spring Onion, Cucumber, Olive & Roasted Garlic Dressing
- Panzanella Salad, Heritage Tomato, Ciabatta Bread, Black Olive, Pickled Red Onion & Olive Oil
- Olive & Feta Salad, Kalamata Olives, Heritage Tomatoes, Confit Shallot, Pickled Watermelon and Feta

Prices are exclusive of VAT.



HARLOW

INFORMAL MENU 4

LUNCH BUFFET

£28.00 per person (£31.50pp Including Sweet)

North Indian Spice Marinated Shoulder of Dales' Lamb, Minted Chickpea with Coriander and Garlic Marinated Aubergine

North Indian Spice Marinated Cauliflower, Minted Chickpea with Coriander and Garlic Marinated Aubergine

Chilled Spiced Chicken, Mango, Red Onion & Cucumber Salad

Little Gem Lettuce and Courgette, Chargrilled in Lemon and Mustard Oil

Spiced lentil and Golden Raisin Samosa, Mango Pickle and Lime Dressing

Includes Tea and Coffee

Salad Recommendations

Three salads are included in the menu price. Chef highly recommends enhancing Menu 4 with the following selections from our delightful salad choices.

- Cabbage Koshimbir, Cabbage, Red Onion, Cumin Seed & Green Chilli Salad
- Kachumber Salad. Red Onion, Heritage Tomatoes, Coriander and Onion Seed Salad
- Keralan Carrot Salad with Sultanas, Mint and Yoghurt Dressing

Prices are exclusive of VAT.



ADD SOMETHING...

SALADS

£3.60 each

1. Kalamata Olives, Heritage Tomato, Confit Shallot, Pickled Watermelon and Feta Cheese Salad
2. Moroccan Carrot Salad with Sultanas, Parsley and Tahini Dressing
3. Fennel Slaw, Thinly Shredded Fennel and Radish Bound in Orange Vinaigrette
4. Oak Leaf Salad, Radish, Spring Onion, Cucumber, Olive & Roasted Garlic Dressing
5. Blackened Tender Stem Broccoli Freekeh, Smoked Feta, Beets and Herbs
6. Charred Corn, Feta, Red Onion, Cucumber & Jalapeno with a Sour Cream & Lime Dressing
7. Panzanella Salad, Heritage Tomato, Ciabatta Bread, Black Olive, Pickled Red Onion & Olive Oil
8. Cob Salad, Baby Gem, Cherry Tomatoes, Egg, Avocado, House Vinaigrette
9. Olive & Feta Salad, Kalamata Olives, Heritage Tomatoes, Confit Shallot, Pickled Watermelon and Feta
10. Cabbage Koshimbir, Cabbage, Red Onion, Cumin Seed & Green Chilli Salad
11. Kachumber Salad. Red Onion, Heritage Tomatoes, Coriander and Onion Seed Salad
12. Keralan Carrot Salad with Sultanas, Mint and Yoghurt Dressing



SWEET

£6.75 each

1. Banoffee Pie, Toffee Sauce
2. Lemon & Passion fruit Posset, Almond Biscotti
3. Eton Mess
4. Chocolate Brownie
5. Mixed Berries with Lemon yoghurt
6. White Chocolate Bread & Butter Pudding, Mango Coulis
7. Baked Vanilla Cheesecake, Strawberry & Mint Salad
8. Pear & Frangipane Tartlet
9. Cinnamon Sprinkled Mini Doughnuts with Strawberry Compote
10. Yorkshire Rhubarb Crumble & Custard





MONTPELLIER

FORMAL MENU 1

STARTERS

Pressing of Yorkshire Ham Hock, Pineapple Pickle, Watercress, Mustard Mayonnaise

Chipotle & Lime Cured Salmon, Avocado Purée, Black Bean & Sweetcorn Salsa

Nidderdale Chicken and Confit Duck Terrine, Pickled Walnut Mayo, Golden Raisin

Salad of Wild Mushrooms, Smoked Turkey, Duke of Wellington Blue Cheese Dressing

MAIN

Honey & Five Spice Glazed Confit Duck Leg, Spiced Squash Purée, Fondant Potato, Pickled Shiitake Mushrooms, Leeks & Star Anise Jus

Cold Bath Brewery's Ale Braised Daube of Beef, Bacon & Potato Press, Carrot & Carrot Purée and Sauce Forestière

Grilled Breast of Dales' Chicken, Caramelised Celeriac, King Oyster Mushrooms, Chicken Fat Mash, Chicken Velouté

Roast Rump of Dales' Lamb in a Herb & Brioche Crumb with a Fine Tart of Peperonata & Gratin Potatoes

DESSERT

Vanilla Set Custard, Ginger Tuile, Poached Yorkshire Rhubarb Toasted Granola

Bitter Chocolate Mousse, Orange Curd, Meringue, Almond Crumb

Mango & Lime Parfait, Mint & Pineapple Purée, Whipped Coconut Cream, Caramelised Pineapple

Baked Lemon Cheesecake, Lemon Curd, Lemon Tart, Meringues

Kindly choose one dish per course, and remember to consider the Vegetarian alternative for your event. Your meal will be complemented with tea and coffee for a delightful conclusion to your dining experience.

MENU 1

£39.95 per person

Prices are exclusive of VAT.



RIPLEY

FORMAL MENU 2

STARTERS

Pressed Dales Chicken and Black Pudding Terrine,
Cold Bath Beer & Onion Jam, Pickled Red Onion

Confit Tuna, Caramelised Artichoke, Pickled Courgette
& Rhubarb Vinaigrette

Duck Rillettes, Kumquat Marmalade, Lentil & Spring Onion Salad

Smoked River Trout Cannelloni, Beetroot Textures, Horseradish
& Hazel nut Granola, Toasted Sourdough

MAIN

Prosciutto Wrapped Supreme of Corn-Fed Chicken, Textures of
Sweetcorn, Spiced Polenta and Devilled Sauce

Dry Aged Sirloin of Yorkshire Beef, Braised Ox Cheek and Beef
Dripping Potato, Kale and Turnip Textures

24-Hour Cooked Belly of Yorkshire Pork, Lishman's Chorizo &
Potato Croquette, Savoy Cabbage

Moroccan Spiced Loin of Lamb, Spinach and Chickpea Tagine, Soft
Herb Couscous, Cumin Jus

DESSERT

Rhubarb & Mascarpone Meringue, Yorkshire Rhubarb, Candied
Almonds

Chocolate Torte, Salted Caramel and Textures of Raspberries

White Chocolate Dome, Coconut and Mango, Chilled Rice Pudding

Baked Yorkshire Curd Cheesecake with Toffee Apple Compote,
Scrumpy Apple Gel

Kindly choose one dish per course, and remember
to consider the Vegetarian alternative for your
event. Your meal will be complemented with tea
and coffee for a delightful conclusion to your
dining experience.

MENU 2

£45.95 per person

Prices are exclusive of VAT.



DIETARY

ALTERNATIVE STARTERS

Carpaccio of Salt Baked Beetroot, Smoked Tofu, Grain Mustard Vinaigrette and Endive

Celeriac Panna Cotta, Yorkshire Fettle, Pickled Walnut Waldorf Salad

Marinated Heritage Tomatoes, Whipped Avocado, Baby Basil, Black Olive Crumb

Mozzarella, Heritage Tomatoes, Homemade Pesto, Basil Cress

ALTERNATIVE MAINS

Crispy Parsley & Wensleydale Polenta with Roasted Pumpkin and Salsa Verde

Toasted Haloumi with Israeli Couscous, Dates, Pomegranate, Tender Stem Broccoli & Minted Yoghurt Raita

Roasted Baby Beetroots, Duke of Wellington Blue Cheese Dauphinoise, Hazelnuts, Mustard Dressing

Wellington of Spinach, Sun-Blushed Tomatoes, Courgette and Aubergine

At our formal conference lunches and dinners, we understand the importance of catering to diverse dietary preferences and restrictions. For our vegetarian attendees, we offer a delectable selection of plant-based dishes. Additionally, our menu includes a variety of dietary alternatives, such as gluten-free, vegan, and nut-free options, ensuring that every guest can enjoy a sumptuous dining experience that meets their specific needs. We aim to create a memorable and inclusive evening for all attendees, where everyone can indulge in a delightful culinary journey.

Prices are exclusive of VAT.



DAY DELEGATE

ARRIVAL

Selection of Teas / Filter Coffee & Orange Juice
with Selection of Danish pastries

MORNING

Selection of Teas, Filter Coffee and Biscuits

LUNCH

Menu 1 (Mercer) OR add a supplement of:

£3 pp for menu 2 (Tewitt)

£2 pp for menu 3 (Stray)

£1.50 pp for menu 4 (Harlow)

Desserts are included – choose any 1 from the
'Sweet' list on the 'Add something' page

AFTERNOON

Selection of Teas, Filter Coffee & Cake
(Choose from the 'Chefs Daily Freshly Baked
Cakes' section)

The day delegate package is designed to provide excellent value and simplify planning for your event. We understand the importance of delivering a smooth catering experience to your attendees so that you can focus on the main event.

DDR MENU

£35.50 per person

Prices are exclusive of VAT.





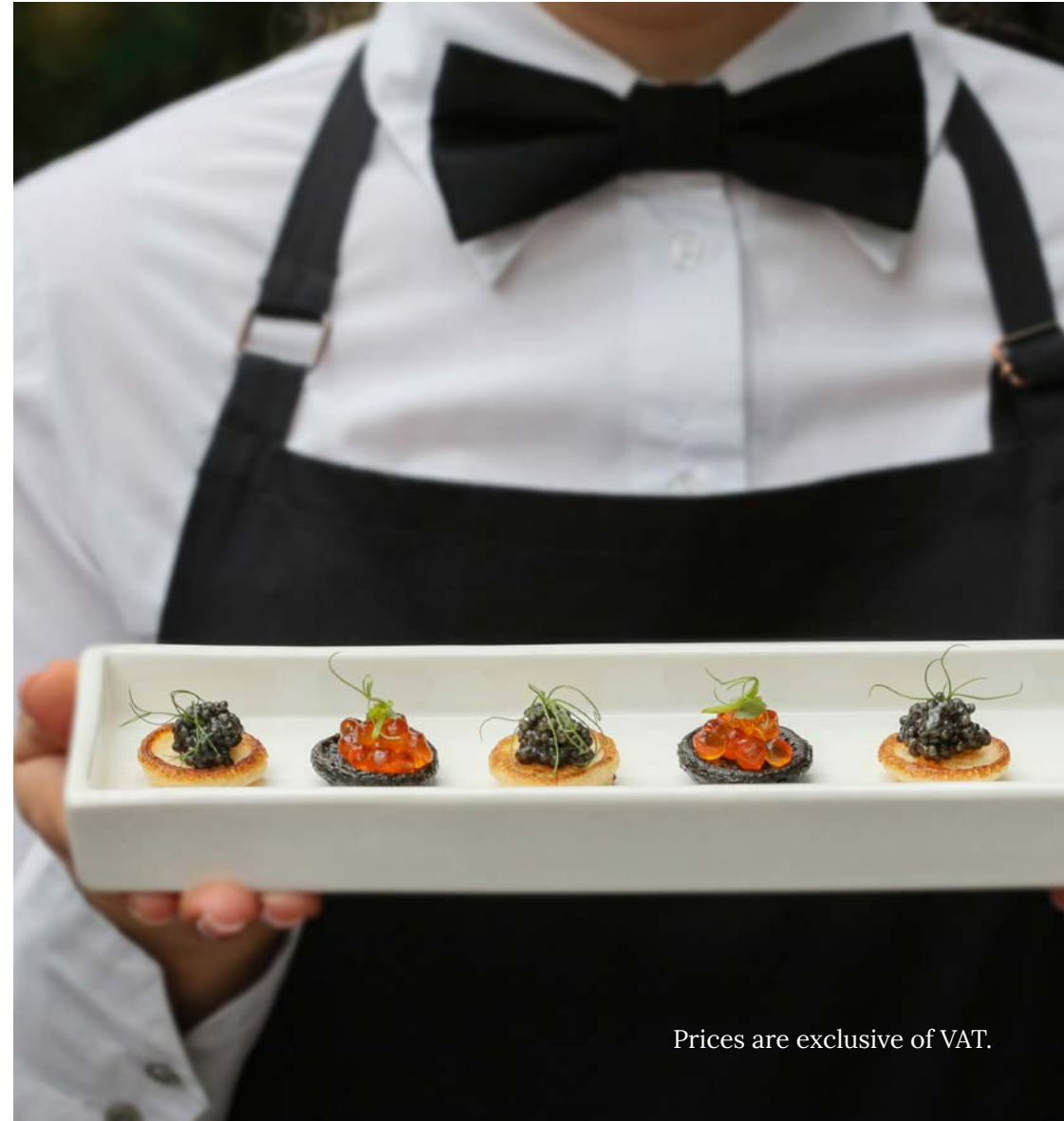
CANAPES

CANAPÉ SELECTION (MINIMUM OF 3 CANAPÉ)

£2.95 each

1. Spiced Pork Spring Roll, Pear Gel, Pork Scratchings
2. Wild Mushroom Tea, Pickled Mushrooms, Black Truffle (V)
3. Potted Shrimp Cone, Spiced Butter, Brown Butter Crumble
4. Smoked Duck Ham, Pineapple, Brioche, Duck Scratchings
5. Duke of Wellington Blue Cheese & Beetroot Cone, Toasted Hazelnut (V)
6. Cornish Crab & Potato Cake, Brown Crab, Lime Mayonnaise
7. Yellison Goats Cheese & Hazelnut Bonbons
8. Smoked Salmon, Cream Cheese & Keta Tartlet
9. Tuna Ceviche, Spiced Avocado Purée, Crisp Tortilla
10. Seared Beef, Duke of Wellington Cheese & Chicory
11. Sumac Chicken Ballotine, Aubergine Purée
12. Quails' Egg, Heritage Tomato, Celery Salt
13. Prawn Pakora, Poppadum, Mango Chutney
14. Korean Pork Fritter, Kimchi & Sriracha Mayonnaise
15. Mushroom & Walnut Paté

We suggest creating a tailored menu for your canapé event, selecting seven delightful canapés from the collections mentioned above. Choose two canapés each from the meat, fish & seafood, and vegetarian & flexitarian options, and finish with one delectable dessert bite to add variety. If you plan a pre-dinner canapé party, three selections from the savoury collections will be perfect. Each canapé is priced at £2.95, with a minimum order of three canapés per person to ensure a delightful culinary experience for all attendees.



Prices are exclusive of VAT.



BEVERAGES CHILLED

FRESH FRUIT JUICE

1 litre jugs (serves 6) **£6.95**

CORDIAL

Selection of cordials **£2.95**

CANNED DRINKS

Selection of cans **£1.45**

BOTTLED WATER

750ml glass bottled
Harrogate Spring water **£3.75**

500ml plastic bottled
Harrogate Spring water **£1.50**

Decanter of tap water,
with plastic glassware -
free refills **£1.30**

Water tower package
includes 19 litre water **£93.90**

19 litre refill **£21.95**

100 cup refill **£7.35**

BEER, CIDER & SPIRITS

Lager (330ml bottle) **£3.95**

Cider **£4.20**

House spirits & mixers **£4.20**

RED WINE

Vialetto Negroamaro, Italy **£19.00**

Punta de Vacas Malbec, Argentina **£21.00**

Morandé Pionero Merlot Reserva, Chile **£24.00**

WHITE & ROSÉ WINE

Vialetto Grecanico, Sicily **£19.00**

First Fleet Chardonnay, France **£21.00**

Fiddlehead Sauvignon Blanc 2021, New Zealand **£24.00**

Nina Pinot Grigio Rosé 2021, Sicily **£19.00**

SPARKLING & CHAMPAGNE

Prosecco Corto delle Calli Extra Dry, Italy **£28.00**

Viticoltori Acquesi Rosé Brut, Italy **£29.00**

Complement your dinner experience with a refined selection of alcoholic and non-alcoholic beverages. Enjoy a sparkling prosecco or champagne toast. Our curated wine list features reds, whites, and rosés, while we also offer a variety of non-alcoholic drinks to suit every preference. Whether you choose craft beers or alcohol-free options, we will ensure a memorable experience. Cheers to a delightful evening of indulgence and camaraderie!

Prices are exclusive of VAT.



CHRISTMAS

STARTERS

Crayfish & Smoked River Trout Salad, Celeriac Remoulade & Bloody Mary Dressing

Kiln Smoked Salmon Rillettes, Horseradish, Pickled Cucumber & Sourdough Tuille

Salad of Beech Smoked Duck with Poached Pear, Whipped Yorkshire Curd, Walnuts and Pomegranate Dressing

Creamed Cauliflower Panna Cotta, Duke of Wellington Blue Cheese Dressing, Gem lettuce and Caraway (V)

Yorkshire Goats' Cheese with Heritage Beetroots, Pickled Red Onion and Walnuts (V)

Ham Hock & Mustard Terrine, Chorizo Jam, Black Pudding Crumb and Burnt Apple Purée

MAIN

Slow Cooked Turkey Tournedo, Cranberry Purée, Confit Cabbage & Pancetta, Parsnip & Potato Gratin, Cep Cream

Slow Roast Yorkshire Duck Leg, Duck Fat Rosti Potato, Maple Glazed Parsnip, Parsnip Purée, Braised Red Cabbage

Sirloin of Dales' Beef, Black Pudding & Potato Terrine, Cavolo Nero, Carrots & Spiced Port Gravy

Supreme of Dales' Chicken, Wrapped in Lishman's Bacon, Salt Baked Turnip, Pearl Barley, Oyster Mushrooms and Chicken Gravy

Wild Mushroom & Chestnut Tart, Winter Roots and Confit Potato (Ve)

Chestnut, Swede & Swaledale Cheese Gratin, Brussels Sprout tops with Duchesse Potato (V)

DESSERT

Pumpkin Cheesecake with Cranberry Compote and Nutmeg Crème Anglaise

Bitter Chocolate Mousse, Orange Curd, Meringue, Almond Crumb

Treacle Tart, Lemon Yoghurt, Candied Lemon and Clotted Cream

Yorkshire Parkin, Spiced Apple, Ginger Tuille, Jamaican Rum Syrup

Christmas Spiced Panna Cotta, Mulled Winter Fruits, Ginger Bread Croute

Wensleydale Cheese, Christmas Cake and Nuts

Celebrate the season's spirit with our festive dinner menu. Begin the culinary journey with appetisers that feature a fusion of traditional holiday flavours and contemporary twists. Savour the rich and tender main courses with the finest seasonal ingredients. Indulge in our festive desserts, each a delightful masterpiece created with festive cheer. We promise a true feast, making for cherished memories at this special time of the year.

2023 MENU

£36.95 Per Person

Prices are exclusive of VAT.





MATCHAM'S

AT THE HARROGATE CONVENTION CENTRE

