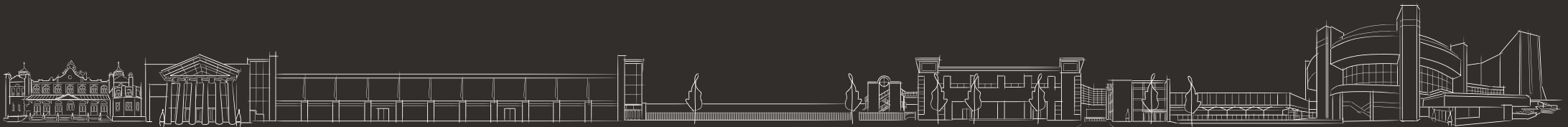




MATCHAM'S

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 ONSITE 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

ON THE CONTINENT

1 item per person

Freshly baked danish pastries including:

- Croissant
- Pain au raisin
- Pain au chocolat
- Cinnamon swirl
- Almond croissant

CLOSER TO HOME

1 item per person

- Griddled bacon roll
- Cumberland sausage roll
- Mushroom omelette roll
- Served with condiments

GET UP & GO BREAKFAST

Per person

- Greek yoghurt & granola with fruit compote
- Fresh seasonal fruit platter

THE BRUNCH CLUB

Per person

- Salt beef hash with crispy hens egg
- Wilted spinach, mushroom hash
- Crispy bacon, avocado, soft poached egg
- Warm waffles with crispy Buttermilk fried chicken, wholegrain mustard and maple dressing

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.

Please note menu options may change for future years. Contact your Catering Planner for pricing and T&Cs.



HOT BEVERAGES

OPTION 1

- Hot beverage selection – coffee and teas

OPTION 2

- Hot beverage selection – coffee and teas
- Bronte biscuit selection

OPTION 3

- Hot beverage selection – coffee and teas
- Muffin selection

OPTION 4

Hot beverage selection – coffee and teas

- A selection of cakes

Carrot cake, ginger & lemon drizzle loaf, banana & toffee loaf, raspberry frangipane slice.

OPTION 5

- Hot beverage selection – coffee and teas
- Afternoon tea

A selection of finger sandwiches, scones with yorkshire jam and clotted cream and a selection of cakes.

All options are per person

Our afternoon tea is ideal for up to 200 seated guests.

- Our coffee will be freshly brewed to order along with a selection of specialty teas.
- We are proud to serve yorkshire tea as our delicious regular tea option.

We do serve all our beverages with disposable cups as a logistical solution but would like to reassure you that we dispose of these responsibly and ensure that none of our waste goes to landfill.

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BEVERAGES

FRUIT JUICE

- 1 litre jugs – serves 6

CORDIAL

- Selection of cordials

CANNED DRINKS

- Selection of soft drinks

WATER

- Harrogate spring water glass 750ml bottle
- Harrogate spring water 500ml plastic bottle
- Water tower package includes 19ltr water carboy and 100 plastic cups.
- 19 litre carboy refill
- 100 cup refill

BEER

- Camden Lager and pale ale
- Heineken 0.0 lager

CIDER

- Kopparberg strawberry & lime
- Inchs Apple

PREMIXED SPIRITS

- Gordon's pink gin and tonic
- Gordon's gin and tonic
- Gordon's diet gin & tonic
- Smirnoff vodka and cola
- Captain Morgan spiced rum and cola

RED WINE

- Solino Rosso, Italy
- Luna Azul Merlot, Chile
- Club De Campo Malbec, Argentina

WHITE & ROSE WINE

- Solino Bianco, Italy
- Bello Tramonto Pinot Grigio, Italy
- Te Aka Malborough Savignon Blanc, New Zealand
- Solino Rosé, Italy
- Bello Tramonto Pinot Grecio Rosé, Italy

PROSECCO

- Famiglia Botter, Italy
- Famiglia Botter Rosé, Italy

CHAMPAGNE

- Charles Joubert NV



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SANDWICH LUNCHES

RUSTIC ROUNDS

4 items per person

- Egg, watercress and truffle mayonnaise in ciabatta
- Poached salmon and dill cream Cheese in three grain bread
- Slow roast beef horseradish slaw in spinach wrap
- Wensleydale cheese savory in rustic bread
- Mozzarella, beef tomato and rocket in focaccia
- Roast york ham and grilled red pepper in spanish bread
- Turkey coronation in onion bread
- Humus, olive & harissa grilled aubergine in whole meal pitta bread
- Tuna and avocado in wasabi mayonnaise in malted petit pain
- BBQ chicken caesar salad wrap

Served with crisps and Tea and coffee

FINGER BUFFET

2, 4 or 6 items per person options

A great alternative to a sandwich lunch. Why not add something to your chosen lunch menu?

- Southern fried chicken skewers
- Lamb kofta, fennel, mint and seeded riata
- Smoked paprika wedges with aioli
- Pork and apple sausage roll
- Cod 'popcorn' with chive dip
- Panko fried cod cheeks with katsu curry dip
- Mini chicken and leek pie
- Butternut squash and coconut fritter served with sour cream dip
- Chickpea panisse, tomato fondue and grilled aubergine (Ve).

GRAB BAGS

Per person

A prepacked sandwich

- Packet of crisps
- Chocolate bar
- Piece of fruit
- Bottle of harrogate spring water

TRAY BAKES

1 item per person

- Caramel shortcake
- Brownie
- Rocky road
- Toffee biscoff
- Lemon drizzle cake



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SANDWICH & SIDE

SANDWICHES

- Mature cheese and pickle on white bread
- Prawn mayonnaise on granary bread
- Egg mayonnaise on white bread
- Chicken tikka on oatmeal bread
- Vegan sausage and pickle on oatmeal
- Bacon, lettuce and tomato on malted bread

ADD TWO SIDES

- House spiced potato wedges
- Mini filled yorkshire pudding
- Mini cheeseburger
- A cup of soup (V)
- Locally baked pork pie
- Wensleydale and red onion tartlet (V)
- Tandoori lamb kofta
- Crispy fried cauliflower harrogate blue cheese dressing (V)
- Minted pea falafel (V)
- Jamaican jerk chicken and sweet potato patty



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COLD FORK BUFFET

MENU 1

- York ham, spiced lentil and radish salad
- Home smoked mackerel and gooseberry chutney, watercress, rocket, and endive salad.
- Yorkshire goats' cheese and red onion marmalade tartlet
- Chicken and quails egg scotch egg

MENU 2

- East coast crab and spring onion tartlet with green herb mayonnaise
- Pressing of home smoked chicken and ham hock, tarragon aioli pickled apple.
- Rare roast beef with oriental salad and sesame dressing
- Wensleydale cheese custard, heritage tomato and olive crumb

MENU 3

- York ham and seasonal vegetable salad
- Hand-raised gala pie, yorkshire chutney.
- Olive served with kohlrabi and fennel salad
- Yorkshire goat's cheese and celery terrine

Please choose a menu from the 3 options, then add 3 salads. All menus include tea and coffee.

Option to add a dessert

Please note menu options may change for future years. Contact your Catering Planner for pricing and T&Cs.



HOT FORK BUFFET

MERCER

- Skewered rose harissa marinated chicken, red pepper, garlic and shallot roasted with fried potatoes and padron peppers, in a garlic and lemon dressing
- Rose harissa marinated aubergine, red pepper, garlic and shallot roasted with fried potatoes and padron peppers
- Chilled chickpea, grilled red pepper and tuna salad
- Jewelled couscous
- Goat's cheese, pea and mint croquette, bound in breadcrumbs, black aioli and romesco sauce

TEWITT

- 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 and coriander buttered corn
- House coated fried chicken thighs, dressed in buffalo sauce, served with whipped Duke of Wellington blue cheese

STRAY

- Lemon and dill roasted turkey escalope, grilled mediterranean vegetables
- Lemon and 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 and mozzarella cooked in arborio rice bound in breadcrumbs, basil mayonnaise

HARLOW

- 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 and cucumber salad
- Spiced lentil and golden raisin samosa, mango pickle and lime
- Jewelled rice, saffron rice with cranberry, apricots, dates and smoked almond

Please choose a menu from the 4 options and then add 3 salads. The menu includes tea and coffee.

Option to add a dessert

Please note menu options may change for future years. Contact your Catering Planner for pricing and T&Cs.



SALADS FOR BUFFETS

HOT FORK BUFFET SALADS

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 and roasted garlic dressing
5. Blackened tender stem broccoli freekeh, smoked feta, beets and herbs
6. Charred corn, feta, red onion, cucumber and jalapeno with a sour cream and lime dressing
7. Panzanella salad, heritage tomato, ciabatta bread, black olive, pickled red onion and olive oil
8. Cob salad, baby gem, cherry tomatoes, egg, avocado, house vinaigrette
9. Cabbage koshimbir, cabbage, red onion, cumin seed and green chilli salad
10. Kachumber salad; red onion, heritage tomatoes, coriander and onion seed salad
11. Garden leaf and herbs, spinach, watercress and rocket with tarragon, chervil and chives.
12. Slow roasted cauliflower, tossed with turmeric, fresh coriander, and nigella seeds
13. House purple slaw; red cabbage, heritage carrots and red onion bound with horseradish and mayonnaise.
14. Ceaser salad; gem lettuce, parmesan, croutons and anchovy dressing
15. New potatoes and gherkins dressed in herb vinaigrette
16. Keralan carrot salad with sultanas, mint and yoghurt dressing
17. Tomato, basil and red onion with virgin olive oil and balsamic vinegar



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DESSERTS FOR BUFFETS

HOT & COLD FORK BUFFET DESSERTS

- Lemon and passion fruit posset, almond biscotti
- Eton mess
- Pear and frangipane tartlet
- Chocolate brownie
- Glazed lemon tartlet
- Yorkshire parkin
- Yorkshire curd tart
- Wakefield mess (rhubarb)
- Baked cheesecake



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CANAPE EVENTS

MEAT

- Pressing of yorkshire ham hock, pineapple pickle, watercress, mustard mayonnaise.
- Spiced pork spring roll, pear gel, pork scratching.
- Seared beef, Duke of Wellington, cheese and chicory
- Sumac chicken ballotine, aubergine purée
- Korean pork fritter, kimchi and sriracha mayonnaise

FISH & VEGETARIAN

- Potted shrimp cone, spiced butter, brown butter crumble
- Duke of Wellington blue cheese and beetroot cone, toasted hazelnut (V)
- Cornish crab and potato cake, brown crab, lime mayonnaise
- Yellison goats cheese and hazelnut bonbons
- Smoked salmon, cream cheese and keta tartlet
- Tuna ceviche, spiced avocado purée, crisp tortilla
- Quails' egg, heritage tomato, celery salt
- Prawn pakora, poppadum, mango chutney

LARGER BITES

- Harrogate sausage 'toad in the hole' caramelized onions
- Cold bath beer battered whitby cod, salt and vinegar chips, mushy peas
- Korean braised pork boa bun, kimchi and siracha mayonnaise.
- Chipotle spiced brisket of dales beef taco, sour cream and chives
- Mini steak and gravy pie, mushy peas
- Feta, chickpea, couscous and coriander filo tart (V)
- Grilled mediterranean vegetable stuffed tomato (Ve)
- Blackened beef slider, Duke of Wellington blue cheese, pickled jalapenos
- Crayfish popcorn, creamy cold bath lager and mustard sauce
- Chickpea panisse, tomato fondue and grilled aubergine (Ve)

SWEET BITES

- Mini vanilla meringue
- Mini apple pie, hazelnut Chantilly cream
- Mini chocolate brownie, Chantilly cream
- Mini éclair
- Mini lemon tart

LARGER SWEET BITES

- Spiced yorkshire rum baba
- Tiramisu filled choux bun
- Cherry bakewell blondie

3 canapes per person

Please select from meat, fish, vegetarian and sweet bites.

3 larger canapes per person

Please select from larger bites and larger sweet bites.

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BANQUET MENUS

STARTERS

- Pea panna cotta, pickled shimeji mushrooms, pea shoots and rye
- Poached salmon, marinated leek and mimosa eggs
- Smooth chicken liver pate, pickled cucumber and sourdough croute
- Pressing of ham hock and guinea fowl, crispy wensleydale tuille, pineapple pickle
- Our duck ham, spiced lentil and radish salad
- Gin cured salmon gravadlax blueberry syrup, capers, croutons
- Air dried yorkshire ham, ewe beauty cheese, oven dried tomato wild rocket
- Heritage beetroot and goats' curd mousse, pickled beets beetroot glaze, smoked almonds and carraway

MAIN COURSE

- Roast breast of yorkshire chicken, sage fondant, roast celeriac, wild mushrooms, cavallaro nero
- Corn fed chicken breast with chorizo potato pave, charred tender stem broccoli and white onion purée
- Roast breast of dale's chicken with roasted garlic and parsley crumb, sherry roasted onion, sauteed greens and rösti potato
- Yorkshire wolds chicken breast tarragon' gnocchi with wild mushroom and spinach ragu, parmesan crisps chicken sauce
- Pepper crusted yorkshire beef sirloin with thyme layered potato, onion purée and charred tender stem
- Lamb and wild mushroom wellington, pea and garlic puree, charred baby leeks, lamb jus

DESSERT COURSE

- Taylors' earl grey tea mousse, dried blueberry sable, blueberry compote
- Yorkshire custard tart (v) blackcurrant sauce
- Raspberry posset tart, poached peaches, dehydrated raspberries and peach gel
- Malt pannacotta, hazelnut crumb, dark chocolate mousse
- Baked cheesecake, poached rhubarb, ginger crumb and apple salad

Please select one dish per course (plus an option from the free from menu as an alternative of course) for your event. We will gladly create you a specific bespoke or themed menu – do contact us to discuss this.

Includes tea, coffee served at a station in the room, and water on the tables.

Please note menu options may change for future years. Contact your Catering Planner for pricing and T&Cs.



BANQUET FREE FROM MENU

STARTERS

- Smoked aubergine and pepper salad with pomegranate molasses
- Roasted courgetti, chickpea and lemon salad
- Gochujang roast sweet potato with mixed grain salad

MAIN COURSE

- Chunky corn fritter, automatic black beans, guacamole, coriander cress and candied chili
- Pave of potato and wensleydale, cumin and carrot puree, confit baby plum tomatoes, basil crisps, butter sauce

DESSERT COURSE

- Flourless chocolate orange cake
- Dark chocolate brownie, white chocolate glaze, raspberry textures
- Coconut panna cotta, mango and papaya salsa, isomalt tuille

Please contact us to discuss dietary requirements
Please select one dish per course for your event.
This package includes a selection of teas and coffee that will be served from a station in the room. We will gladly create you a specific bespoke or themed menu - do contact us to discuss this.

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STREET FOOD MENU

10" PIZZA

- Margherita
- Pepperoni
- BBQ chicken

Half per serving | Vegan & GF Available

CURRY & SIDES

- Chicken korma
- Lamb rogan josh
- Vegetable indian curry

All served with pilau rice, naan breads, onion bhajis, samosas

NOODLES

- Fried chicken in char sui sauce
- Prawns in sweet chili sauce
- Vegetable pad thai

BURGER OR LOADED HOT DOG

- 6oz steak burger, onion bun, house sauce, cheese, lettuce, tomatoes and pickles
- American style hot dog, onions, sauerkraut, mustard, ketchup

3 items per person



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DAY DELEGATE MENU 1

ARRIVAL

- Hot beverage selection – coffee and tea
- Selection of breakfast danish pastries

MID-MORNING

- Hot beverage selection – coffee and tea
- Traditional bronte biscuits

LUNCH

- Selection of sandwiches
- Crisps
- Fresh fruit bowl
- Tea and coffee

AFTERNOON

- Hot beverage selection – coffee and tea
- Cake selection

Our day delegate menus are designed to cater seamlessly for your whole-day workshop or conference events, when your guests will be with us throughout the day.

From making a great first impression, to refreshing your guests at times to suit your programme, choose one of our set menus, and leave the rest to us.

Min. 10 people

Please note menu options may change for future years. Contact your Catering Planner for pricing and T&Cs.



DAY DELEGATE MENU 2

ARRIVAL

- Hot beverage selection – coffee and tea
- Selection of breakfast danish pastries

MID-MORNING

- Hot beverage selection – coffee and tea
- Traditional bronte biscuits

LUNCH

- Hot or cold fork buffet including dessert, tea and coffee

AFTERNOON

- Hot beverage selection – coffee and tea
- Cake selection

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CREW MENU

MEAT

- Shepherds pie, roasted carrot and swede (GF)
- Lamb moussaka, greek salad and charred pitta
- Lamb rogan josh, pilau rice and cucumber salad (GF)
- York ham mac and cheese, panzanella salad and garlic bread
- Thai green chicken curry with coconut rice and crackers (GF)
- Traditional beef chili, rice, tortilla chips, sour cream and tomato salsa
- Lagagne of slow cooked beef ragout, toasted focaccia and rocket salad

VEGETARIAN

- Chargrilled vegetable, basil and tomato pasta bake, panzanella salad and garlic bread
- Vegetable stroganoff, herb rice and buttered greens (GF)
- Butternut squash and chickpea tagine, herb couscous and fattoush salad (Ve)
- Baked vegetable lasagna, garlic bread and rocket salad
- Gardener's pie with cheesy mash, roast carrot and swede (GF)
- Penne pasta, mushroom, thyme and white wine bake, toasted focaccia and grilled vegetable salad
- Mushroom biryani, vegetable curry and onion bhaji (Ve)

DESSERT

- Classic lemon tart, blueberry compote
- Eton mess
- Vanilla cheesecake, fruit compote
- Bramley apple pie and custard

GRAB BAG

- Pre-packed sandwich
- Packet of crisps
- Bar of chocolate
- Piece of fruit
- 500ml bottle of water

DRINKS

- Tea and coffee
- Selection of soft drinks
- Bottles of harrogate spa water – still and sparkling

Please choose a meat and vegetarian option

Min. 10 people per option

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