



PRIVATE DINING AT HOLDSWORTH HOUSE

SOMETHING  
SPECIAL  
SOMEWHERE  
UNIQUE



2 AA Rosettes for outstanding food  
Recommended in The Michelin Guide

HOLDSWORTH HOUSE HOTEL & RESTAURANT  
HOLDSWORTH HALIFAX, HX2 9TG

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# Celebrate Something Special Somewhere Unique

For a memorable gathering or a grand feast we offer unique private dining rooms and refreshing, flavour-packed menus made with passion and care.

Full of history and character there's nowhere like Holdsworth House and with awards for food and service, you won't be disappointed.

Parties 20 and under dine in our restaurant or the De Aldworth or Ayrton private dining rooms. Parties of 20 or more use The Stuart Room\*

\*Additional room hire fee applies

# THE HOLDSWORTH PIE MENU

£30.00 for three courses

Enjoy the best of British pies with this hearty choice menu

Seasonal soup (v)

Rich chicken liver pate with Yorkshire apple chutney and crisp toast

Sun blushed tomato and Mozzarella tart, herb salad (v)

...

Choose your favourite pie:

Chicken pot-pie with free-range chicken, leek, mushroom and ham hock in a creamy sauce

British cow pie, made with the best local Hartshead beef, carrots and rich gravy

Creamy fish pie with salmon, smoked haddock, leeks, peas and topped with mashed potato

Shepherd's pie with minced lamb, rich gravy and topped with creamy mashed potato

*Served with a selection of seasonal vegetables. Dietary requirements can be catered for upon request*

...

Sticky toffee pudding, vanilla bean ice cream

Lemon tart, raspberry sorbet

Chocolate mousse



# CLASSIC HOST A ROAST MENU

£35.00 per person for three courses

A generous feast of delicious white and dark meat joints and all the trimmings served on large sharing platters.

Seasonal soup (v)

Rich chicken liver pate with Yorkshire apple chutney and crisp toast

Sun blushed tomato and Mozzarella tart, herb salad (v)

...

*Please select two joints for your party - one white meat, one dark meat.*

*All served with Yorkshire puddings, seasonal vegetables and gravy*

*Dietary requirements can be catered for upon request.*

White Meat

Free range whole roast chicken

Outdoor reared pork shoulder from Annie's Happy Trotters with crackling

Dark Meat

Leg of Bolton Abbey lamb

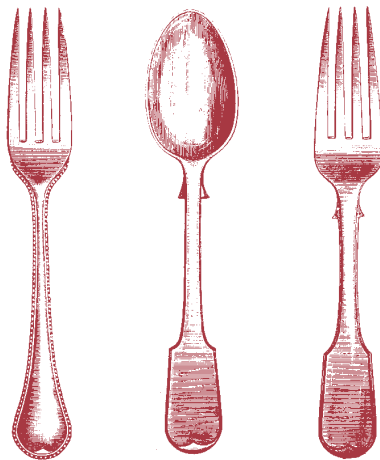
Sirloin of Hartshead beef with horseradish

...

Sticky toffee pudding, vanilla bean ice cream

Lemon tart, raspberry sorbet

Chocolate mousse



# CELEBRATION MENU

£45.00 per person for four-courses

*\*Choose either a soup or the cheese as your fourth course.*

Homemade seasonal soup

Salmon gravadlax, shaved fennel and grapefruit

Crispy, smoked duck, walnut and endive salad

Mediterranean vegetable tart with glazed feta

...

*\*Your preferred soup*

...

28-day matured Hartshead sirloin, gratin potatoes, herb butter green beans

Anglesea sea bass with a mussel, asparagus and pea risotto

Cepe and Parmesan tagliatelle, truffle foam

...

Chocolate fondant, vanilla bean ice cream

Passion fruit panna cotta

Individual summer puddings, clotted cream

...

*\*Selection of Yorkshire cheese, grapes, celery, chutney & oatcakes*

Alternative dishes can be requested from our current a la carte menu



# THE ULTIMATE TASTING MENU

£60.00 per person for a seven-course menu of 'taster size' dishes

Created by our head chef this seven-course taster menu is the perfect way to indulge and sample some of our most popular dishes.

To be ordered by the table

## SAMPLE MENU

Amuse

Yorkshire Dales wood pigeon supreme with rhubarb, fig, orange

Chilled pea veloute, smoked trout, chargrilled cucumber, extra virgin olive oil

Yoghurt sorbet

Pork fillet, pork cheek, barbecue borlotti beans, smoked butter corn, gressette onions

OR

Wild Atlantic salmon, bulgar wheat, baby fennel, watercress, beurre blanc

Chef's dessert selection

Coffee and petit fours

Extra cheese course served as a platter £5.50 per person

We can recommend half bottles of wine to accompany this menu, or alternative wines by the glass.



HOLDSWORTH HOUSE | SOMETHING SPECIAL | SOMEWHERE UNIQUE

## CANAPÉS

The following selection of freshly prepared, homemade canapés is offered. Please choose:

Any 3 canapés £6.65 per person  
Any 5 canapés £9.65 per person  
Any 7 canapés £12.55 per person

### COLD SELECTION

Formby asparagus wrapped with Parma ham  
Scottish oak smoked salmon, herb crème fraîche and Avruga caviar  
Mini wild mushroom vol-au-vents  
Goat's cheese, sweet rosemary peppers on fennel and raisin toasted croute  
Traditional prawn cocktail with Bloody Mary mayonnaise  
Coronation chicken in crispy pastry shell topped with toasted flaked almonds  
Gazpacho shot

### HOT SELECTION

Yorkshire sausage, red onion mash, Yorkshire pudding  
Mini fish and chips  
Minted lamb patty on brioche croute  
Gressingham duck spring rolls, sweet chilli dipping sauce  
Mini Shepherd's pie with Dijon mustard mash  
Crab and coriander bon bon  
Croque Monsieur



# AFTERNOON TEA

Enjoy the surroundings of historic Holdsworth House with a traditional afternoon tea gathering between 1.00pm and 5.00pm. Minimum of 10 people. Room hire charge will be applied for private dining rooms or function rooms.

## Cream Tea £8.95 per person

Fresh scones with cream & preserves plus a pot of tea or coffee served from our vintage bone china ware.



## Traditional Afternoon Tea £18.95 per person

A selection of crusts off sandwiches  
Chef's selection of handmade pastries and sweet treats  
Freshly baked scones, Chantilly cream & preserves  
Served with your choice from a range of tea, coffee or herbal infusions



## Classic Prosecco Afternoon Tea £23.50 per person

Includes all the delicious treats of the traditional afternoon tea plus a glass of chilled white Prosecco



## Champagne Afternoon Tea £27.50 per person

Includes all the delicious treats of the traditional afternoon tea plus a glass of chilled Paul Herard NV Champagne to begin



# CELEBRATION DRINKS PACKAGES

## DRINKS PACKAGE ONE £24.00 per person

Arrival Drink	A glass of pink or white fizz or mulled wine
Toast	A glass of sparkling Pink Prosecco
Wine	Half a bottle per guest of the following house wines:
WHITE	Mariposa Blanco, Galicia Spain
WHITE	Pinot Grigio Flavorelli, Italy
RED	Mariposa Tinto, Galicia Spain
RED	Montepulciano Flavorelli, Italy

## DRINKS PACKAGE TWO £30.00 per person

Arrival drink	A glass of Bucks Fizz, Kir Royale or Pimms
Toast	A glass of Prosecco
Wine	Half a bottle per guest of the following wines:
WHITE	Sauvignon Blanc Tierra de Estrellas, Chile
WHITE	Chardonnay Belle Jardin, France
RED	Merlot Tierra de Estrellas, Chile
RED	Cabernet Sauvignon Belle Jardin, France

## DRINKS PACKAGE THREE £41.00 per person

Arrival drink	A glass of House Champagne
Toast	A glass of House Champagne
Wine	Half a bottle per guest of the following wines:
WHITE	Marlborough Sauvignon Blanc, Gravel & Loam, New Zealand
WHITE	Chablis Domaine Drouhin, France
RED	Malbec Los Hermanos, Argentina
RED	Rioja Tinto Puerto Vieja