

The Cairn Hotel  
Ripon Road, Harrogate  
HG1 2JD

Telephone: 01423 504005

Fax: 01423 500056

Email: [cairnevents@strathmorehotels.com](mailto:cairnevents@strathmorehotels.com)

[www.strathmorehotels.com](http://www.strathmorehotels.com)

Banqueting, Special Events &  
Conference Menus

## CANAPES

3 choices £5.95 per person

5 choices £7.95 per person

7 choices £9.95 per person

- Prawn purses
- Cottage pies
- Assorted filled wraps
  - Sushi
- Sausage & spinach puff pastry
- Canapé shells with various fillings
  - Smoked salmon bellinis
  - Figs wrapped in Parma ham
- Prunes wrapped in streaky bacon
  - Chicken satay
  - Halloumi with sweet chilli
  - Lamb koftas with tzatziki
    - Crab cakes
  - Sausages with sticky honey
- Parmesan shortbread with goats cheese
  - Peppadew peppers with chorizo
- Marinated olives with feta cheese
  - Spinach & potato tortilla
  - Haggis filled samosas
- Stilton, pear & prosciutto wraps
  - Toad in the hole
  - Chocolate brownies
    - Fruit tarts
  - Vanilla cheesecake
  - Chocolate truffles

### Soups

£5.95 per person with your choice of one of the following crouton toppings  
Sundried tomato, garlic, mixed herb, plain, sea salt & black pepper or black olive

- Lentil & smoked bacon
- Cauliflower & Edam cheese
  - Italian minestrone
- Cream of tomato & basil
  - Garden pea & mint
  - Chicken & leek
- Cream of potato & watercress
  - Mulligatawny
- Cream of chicken & sweetcorn
  - Carrot & coriander
- Spicy tomato, lentil & red pepper
  - Split yellow pea & ham hock
  - Cream of mushroom & garlic
    - Sweet pumpkin & parsnip
  - Cream of broccoli & Stilton
    - Butterbean & chorizo

### Sorbet

£2.95 per person laced with your choice of champagne, vodka, cassis or cointreau

- Strawberry
- Raspberry
- Passion fruit
  - Mango
- Blackcurrant

## Starters

Smoked haddock & spring onion fishcake £5.95  
Served on crisp rocket leaves with a lime dressing

Tempura battered king prawns £5.95  
With sticky chilli dip

Duck & fig pate £5.95  
Served with toasted brioche & red onion marmalade

Chicken liver & cranberry parfait £4.95  
Accompanied by cherry tomato & basil focaccia with  
sweet beetroot chutney

Sundried tomato, mozzarella & pesto filo tartlet £4.95  
Served with French leaves & balsamic dressing

Goat's cheese, caramelised leek & smoked ham tart £5.95  
With lime salsa and rocket salad

Red pepper parfait with goats cheese & aubergine £4.95  
Served with sweet tomato jam

Fantail of galia melon £4.95  
Served with Malibu soaked mandarins set on a bed of blackcurrant coulis

Shredded smoked chicken & salami platter £5.95  
With watercress salad & walnut dressing

Smoked salmon, prawn & champagne roulade £5.95  
Drizzled with a lime & coriander dressing

Red Thai chicken skewers £5.95  
Served with coconut & coriander dipping sauce

## Main courses

Roast sirloin of beef £17.95

Accompanied by Yorkshire pudding & port wine & shallot gravy

Pork loin £15.95

Served with sage, apple & walnut seasoning topped with rich roast gravy with a hint of thyme

Breast of chicken £14.95

Topped with a portabello mushroom & Madeira wine sauce

Roast leg of lamb £15.95

With rosemary infused Yorkshire pudding with red wine & mint gravy

Poached supreme of salmon £15.95

Accompanied by crushed new potatoes & a coriander & prawn butter

Slow roast belly pork £14.95

Served with a sweet cider & black treacle sauce

Roast turkey £14.95

With a sage & chestnut seasoning, chipolata sausage & redcurrant gravy

Roasted ham hock £15.95

Served on apple mashed potato with a honey & wholegrain  
mustard sauce

Braised lamb shank £17.95

With a balsamic vinegar & red wine sauce on a bed of sautéed greens with pine nuts

Lemon sole roulade £17.95

Filled with spinach & smoked salmon served with a light white wine & asparagus sauce

Medallions of pork fillet £15.95

Topped with caramelised apples accompanied by a calvados cream sauce scented with sage

Main courses cont.

Supreme of chicken £14.95

Filled with pork sausage served with wholegrain mustard mash & smoked bacon & shallot sauce

Fillet of haddock £14.95

With sautéed leeks & a smoked salmon, champagne & cream sauce

Vegetarian main course

£12.95 per person

Roasted pumpkin & pea risotto

With shaved parmesan

Lentil shepherds pie

Topped with smoked cheese mashed potato

Wild mushroom, courgette & ricotta lasagne

Finished with creamy béchamel sauce

Three cheese cauliflower mornay

With toasted walnuts

Ricotta filled tortellini pasta

Topped with a tomato & port sauce glazed with parmesan

Roasted root vegetables & Wensleydale bake

With a paprika & cheddar crumb topping

All main courses served with your choice of 2 potatoes & 2 vegetables

Roast potatoes

Carrots

New potatoes

Cauliflower in Yorkshire cheese sauce

Dauphinoise potatoes

Green beans

Boulangerie potatoes

Ratatouille

Cream potatoes with chives

Honey roast parsnips

## Desserts

Mango & coconut brulee cheesecake £5.95  
Served with chantilly cream

Apple, elderflower & gooseberry gateau £4.95  
Sided with passion fruit coulis

Belgian chocolate & praline torte £5.95  
With raspberries & whipped cream

Apple & cinnamon crumble £4.95  
Served with creamy custard

Fig, plum & frangipane tart £5.95  
Accompanied by whipped cream

Caramelised orange cheesecake £4.95  
With whipped cream

Summer pudding £4.95  
Served with cassis cream

Mint chocolate & pistachio mousse £5.95  
Accompanied by pouring cream

Steamed plum pudding £4.95  
Served with spiced custard

Desserts cont.

Profiteroles £4.95

Filled with cream & accompanied by a forest berry sauce

Toffee apple meringue roulade £4.95

With whipped cream

Baked vanilla cheesecake £4.95

Sided with woodland berries

Trio of cheeses £5.95

Danish blue, cheddar with chives & Austrian smoked cheese  
with grapes, celery & crackers

All desserts include freshly brewed coffee or tea with chocolate mints

Petit fours £1.50 supplement per person

Light bites

Prices are per person

Mini fish & chips  
with homemade chunky tartare sauce  
£4.95

Bacon baps with lettuce & tomato  
£4.95

Sausage baps with caramelised onions  
£4.95

Cheese platter with fruit chutney & crackers  
£4.95

Pork with sage & onion seasoning baps  
£6.95

Grilled Welsh rarebit with tomato chutney  
£4.95

## Buffet menu

### Cold dishes

Spinach & sundried tomato tortilla wraps with various fillings  
Black & green olive focaccia with various fillings  
Soft wholemeal & white bread rolls with various fillings  
Pork & egg slice with mustard dipping sauce  
Roast red peppers with chorizo

### Salads

New potato salad in wholegrain mustard mayonnaise  
Beetroot & red onion salad in balsamic dressing  
Long & wild rice salad with mixed peppers  
Chunky coleslaw  
Roast butternut squash & cous cous salad  
Prawn & avocado salad in lime & chilli dressing

### Hot dishes

Sticky Chinese five spice ribs  
Caramelised red onion & goats cheese puff pastry tart  
Thai fishcakes with sweet chilli dipping sauce  
Chicken goujons with garlic mayonnaise  
Honey & mustard chipolatas  
Selection of French bread pizzas  
Sausage & spinach puff pastry rolls  
Sticky lemon chicken sticks  
Creamed leek tart  
Falafel with tzatziki  
Smoked bacon & Gruyere tart  
Sundried tomato & mozzarella tart  
Spinach & potato tortilla  
Fish goujons with homemade tartare sauce

Please choose from the above:

4 dishes per person £9.95

6 dishes per person £13.95

8 dishes per person £17.95

10 dishes £19.95 per person

£17.95 & £19.95 buffets include complimentary mixed house salad, coleslaw & new potato salad