

CONFERENCE TARIFF

A dedicated event co-ordinator will assist you and offer advice with the arrangements in the run up to your event. The manager on duty the day of your event will also contact you a few days before to ensure everything is in place for the arrival of your delegates.

DAY DELEGATE CONFERENCE TARIFF

from £40 per delegate

(based on a minimum of 10 delegates)

morning coffee & biscuits

mid morning refreshments

working lunch with coffee served in meeting room

themed afternoon refreshments

use of a conference room

wi-fi, flip chart stand, pad & pens,
LCD projector & projection screen

Upgrade to a buffet lunch served in a separate
room from **£45 per delegate**

24 HOUR RESIDENTIAL CONFERENCE TARIFF

from £185 per person

(based on a minimum of 10 delegates)

accommodation in a ribston wing room

yorkshire breakfast & morning newspaper

three course dinner with coffee in a private room

For your meeting:

morning coffee & biscuits

mid morning refreshments

working lunch with coffee served in meeting room

themed afternoon refreshments

wi-fi, flip chart stand, pad & pens,
LCD projector & projection screen

SMALL MEETING DAY DELEGATE CONFERENCE TARIFF

from £30 per delegate

(based on a minimum of 8 & maximum of 16 delegates)

morning coffee & biscuits

mid morning tea & coffee

sandwiches & chips served in the meeting room

afternoon tea, coffee & biscuits

use of an oval conference room throughout the day

suitable for the numbers attending

wi-fi, flip chart stand, pad & pens

Price and menu applicable to 31 March 2018. Inclusive of VAT at 20%.

It is the responsibility of the guest to inform the Manager of any special dietary requirements prior to ordering. Allergen information relating to all our dishes is available, however we cannot guarantee total segregation of items not highlighted on the allergen regulations.

WORKING LUNCH

Devised to be served in your meeting room. A total of five items from the savoury & pudding selection will be served to all of your delegates.

savoury

selection of sandwiches v

black sheep battered cod

tartar sauce

home made chunky chips v

mini chicken & tarragon quiche

spiced butternut squash soup v

coriander creme fraiche

rudding park beef burger

kitchen garden salad

creamy wild mushrooms v

mini brioche bun

chilli & scented rice pots

greek salad v

feta, olives

tempura smoked chicken

spring onion

bacon, new potato & red onion gratin

smoked applewood

pudding

chocolate & raspberry macaroons

**salted caramel & hazelnut
millionaire shortbread**

mango & passionfruit torte

chocolate & raspberry brownie

madelines
raspberry creme fraiche

coffee & tea

v suitable for vegetarians

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BUFFET LUNCH

Select items to create your own individual buffet. The number of choices you may take from each section is show below.

main

(two dishes will be served to delegates)

east coast fish pie

crispy potato, parmesan

gnocchi & mushroom bake

parmesan, tarragon cream

spinach, potato & butternut squash curry

cloves, rice, naan bread

lamb tikka kebabs

naan bread, yoghurt

lemon & thyme roast chicken

egg fried rice

tempura salmon

watercress mayonnaise

pork & black pudding sausages

mash

beef skirt & horseradish potato cakes

pancetta beef jus

sea bream

tomato & basil

side

(two dishes will be served to delegates)

chunky chips

savoy cabbage & bacon

roast parsnips

honey & thyme

crispy skinned new potatoes

rosemary & rock salt

couscous

pine nuts, pomegranate, corriander

pudding

(two dishes will be served to delegates)

chocolate & raspberry macaroons

**salted caramel & hazelnut
millionaire shortbread**

mango & passionfruit torte

chocolate & strawberry brownie

madelines
raspberry creme fraiche

coffee & tea

v suitable for vegetarians

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CANAPES

Choose your own selection to be served to guests in your party.

savoury

fish & chips

tartare sauce

beef & yorkshire pudding

horseradish, red wine jus

smoked salmon

brown bread, chives, caviar

tuna tartare

creme fraiche

goats cheese

sun blushed tomato, charcoal 

curried chicken & coriander tartlets

smoked venison & raspberry

duck liver pate

figs, brioche

crab filo

corriander, chilli

smoked applewood & bacon straws

pudding


mini pear & almond tarts

mini yorkshire parkin

pistachio & cherry macaroons

4 canapes

£14.50 per person

 suitable for vegetarians

7 canapes

£16.50 per person

12 canapes

£21.50 per person

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RECEPTION DRINKS

champagne	£14.50
kir royal	£18.50
bellini	£18.50
kir	£8.50
mulled wine	£7.00
pimms & lemonade	£8.00
bucks fizz	£11.50
alcoholic fruit punch	£7.50
mojito	£12.00
cosmopolitan	£12.00
caipirinha	£12.00
margarita	£12.00

non alcoholic

fruit punch	£6.00
apple & pineapple sling	£6.00
warm apple punch	£6.00
virgin mary	£6.00

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Rudding Park also offers an extensive wine list which your event co-ordinator

RESIDENTIAL DINNER MENU

Minimum 12 guests. Your pre order is required 72 hours prior to your arrival

starter

(one starter from the selection will be served to the delegates)

leek & potato soup v

potato crisps, chive creme fraiche

crab cakes

mango & coriander, citrus salad,
chilli & ginger dressing, baby gem

confit pork & black pudding terrine

apple, crackling, sage & onion

ham hock, broad bean & quail egg tart

english mustard, cucumber, garden salad

main

(one main course from the selection will be served to delegates, together with one vegetarian main course)

braised beef skirt

pancetta, pomme puree, baby onions,
crispy cauliflower, thyme jus

pave of salmon, smoked haddock & chive noisette

kale, chervil sauce, roast cherry tomatoes

roast chicken breast

charred corn, confit chateau potatoes,
kale & chorizo

honey & thyme roast vegetable tarte tatin v

crispy polenta, marinated cherry tomatoes

Due to seasonality some ingredients may need to be replaced with an alternative.

pudding

(one pudding from the selection will be served to the delegates)

sticky toffee pudding

butterscotch sauce, vanilla ice cream

vanilla creme brulee

raspberry parfait, shortbread

chocolate & cherry brownie

white chocolate & walnut ice cream

warm seasonal berry sponge

vanilla custard, berry compote

cheese

3 yorkshire cheese experience

three yorkshire cheeses, home made chutney, celery, figs, grapes

served as a cheeseboard for the table of ten guests £67 or individually at £11.50 per person

8 british cheese experience

eight british cheeses, home made chutney, celery, figs, grapes

served as a cheeseboard for the table of ten guests £85 or individually at £12.50 per person

coffee & tea

hand made petits fours

v suitable for vegetarians

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RECOMMENDED DRINK SELECTIONS

£29.50

Prosecco Wine Reception
(one and a half glasses per person)

Pinot Grigio, Italy
Rioja Tempranillo, Spain
(half bottle per person)

£39.50

Taittinger Champagne Reception
(one and a half glasses per person)

Sauvignon Blanc, New Zealand
Merlot, Chile
(half bottle per person)

Still and Sparkling Mineral Water

£34.50

Champagne Reception
(one and a half glasses per person)

Chardonnay, Chile
Cabernet Sauvignon, Chile
(half bottle per person)

Still and Sparkling Mineral Water

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