



Events & Celebrations
at ACKLAM HALL



ACKLAM HALL

— 1683 —

Events & Celebrations

at **ACKLAM HALL**

Acklam Hall provides a unique setting for a private event or celebration. A number of beautifully decorated private dining rooms within Acklam Hall are perfect for an intimate gathering or larger celebration.

From birthdays, anniversaries and engagements to awards dinners, christenings and celebrations of life, our dedicated team will be delighted to assist with your arrangements.

Please note the menus included in this information pack are samples as many of the menus are seasonal, and are subject to change without prior notice.

Room Hire

A room hire will be charged for use of the private rooms at Acklam Hall.
Please discuss your requirements with the team.

Prices for events and celebrations are applicable until 31st December 2017.

All prices inclusive of VAT.





ACKLAM HALL

— 1683 —

Canapés

3 canapés £7.00 per person

4 canapés £8.00 per person

5 canapés £9.00 per person

Chicken Satay Skewer
Pressed Ham Hock, Pease Pudding
Game Sausage Rolls, Cumberland Dressing
Pigs in Blankets, Wholegrain Mustard Glaze
Chicken Liver Parfait, Red Onion Marmalade, Toast
Mini Yorkshire Pudding, Beef, Horseradish Crème fraîche

Curried Prawn, Mini Poppadom
Seared Scallop, Doreen's Black Pudding
Smoked Salmon, Cream Cheese & Chive Roulade, Caviar
Salt & Pepper Tempura Prawn, Sweet Chilli

Sun Blushed Tomato & Baby Mozzarella Bruschetta, Balsamic Glaze
Deep Fried Brie, Caramelised Red Onion
Onion Bhaji with Mango Chutney
Mushroom & Herb Arancinis
Twisted Cheese Straws
Goats' Cheese Tartlet
Croque-Monsieur

Cannellini Bean & Pancetta Broth
White Onion & Truffle Velouté
Pea & Ham Velouté
Gazpacho



ACKLAM HALL

— 1688 —

Menus

Soup & Sandwich Selection

£12.00 per person

Selection of Sandwiches (Including vegetarian option)

Choice of one of the following:

French Fries

Potato Wedges

New Potatoes

Choice of one of the following:

Cream of Tomato (v)

Wild Mushroom (v)

Cream of Vegetable (v)

Spiced Carrot & Lentil (v)

Pea & Ham, Crispy Pancetta

Roasted Red Pepper, Mascarpone & Basil (v)

Carrot & Coriander, Crème Fraîche & Coriander Oil (v)

Minimum 30 Guests



ACKLAM HALL

— 1683 —

Bowl Food Selection

£18.00 per person

Choose 3 from the following:

Chilli Con Carne
Mince & Dumplings
Penne Pasta Arrabiata
Chicken Curry & Rice
Belly Pork & Asian Slaw
Mini Fish, Chips & Mushy Peas
Wild Mushroom Risotto
Mini Toad in the Hole
Seafood Cocktail

Choose 2 from the following:

Strawberry Eton Mess
Apple Crumble & Crème Anglaise
Chocolate Brownie & Chantilly Cream
Rich Chocolate Pave, Caramel Popcorn
Sticky Toffee Pudding & Caramel Sauce

Minimum 30 guests

Finger Buffet Selection

£19.00 per person

Choose 2 of the following:

Petch's Pork Pie & Piccalilli
Honey Glazed Ham
Whole Poached Dressed Salmon & Greenland Prawn Cocktail
Roast Beef, Horseradish & Watercress

Also includes Selection of Sandwiches, Mixed Leaf Salad, Coleslaw & Potato Salad

Minimum 30 Guests



ACKLAM HALL

— 1683 —

AFTERNOON TEA

LADY ANNE'S TEA

A carefully crafted selection of afternoon tea sandwiches, pastries and sweet treats.
Warm fruit and cheese scones accompanied by strawberry preserve, clotted cream and English butter.

SWEET TREATS

Dark Chocolate Delice
Citrus Panna Cotta, Blood Orange Jelly
Classic Peach & Raspberry Melba
Rhubarb and Custard Macaroon
Acklam Banoffee Parkin

SANDWICHES

Cheese Savoury
Egg Mayonnaise, Cress
Ham, Dijon Mustard Mayonnaise
Poached Salmon, Dill, Cucumber, Cream Cheese

£19

SIR WILLIAM'S TEA

Yorkshire Beef Croquette, Horse Radish & Chive Mayonnaise
Hand Raised Pork Pie, Bramley Apple Compote
Black Pudding Scotch Egg, Heritage Piccalilli
Vintage Cheddar Cheese & Mustard Scone
House Pickled Vegetables
Selection of Sandwiches
Welsh Rarebit on Toast

£21

All Afternoon Teas are served with your choice of tea or coffee

CREAM TEA

Warm fruit and cheese scones,
accompanied by strawberry preserve,
clotted cream and English butter.

£8

SCHOOL TEA

FOR LITTLE SCHOLARS

Carrot and Cucumber Sticks, Hummus Dip
Strawberry & Vanilla Milkshake
Glazed Doughnut, Sprinkles
Triple Chocolate Brownie
Butterfly Fairy Cakes

£12

Please note that some of our dishes may contain nuts, or nut derivatives.

Please advise a member of our serving team if you have any allergies or special requirements before your meal.



ACKLAM HALL

— 1688 —

Hog Roast

£21.00 per person

Whole Slow Cooked Pig
Apple Sauce, Stuffing, Roast Potatoes
Bread Buns, Gravy, Mixed Leaf Salad, Coleslaw

Minimum 60 guests

Hot Buffet Selection

£22.00 per person

Choose 2 of the following:

Steak & Ale Pie
Beef Burger Sliders
Chilli Con Carne & Rice
Chicken Curry, Rice & Naan Bread
Slow Roast Belly Pork & Asian Noodles

Choose 1 of the following:

Garlic & Rosemary Roast Potatoes
Jacket Potatoes
Spicy Wedges
French Fries
Potato Salad

Choose 2 of the following:

Roasted Vegetable Cous Cous
Tomato & Onion Salad
Mixed Leaf Salad
Pasta Salad

Minimum 30 Guests



ACKLAM HALL

— 1683 —

BBQ

£24.00 per person

Choose 1 of the following:

Chicken, Pepper & Onion Skewer
Garlic & Thyme Chicken Thigh
BBQ Chicken Wings & Drumsticks
Sweet Chilli Chicken
Chicken Tikka

Choose 1 of the following:

4oz Rump Steak
Beef Burger Sliders
Cumberland Sausages
Pork Chops & Apple
Minted Lamb Chops
Surf & Turf Skewer
Lamb Kofta

Choose 1 of the following:

Cajun Spiced Salmon
King Prawn Skewer
Grilled Halloumi
Marinated Peppers

Choose 1 of the following:

Jacket Potatoes
French Fries
Spicy Wedges
Garlic & Rosemary Roast Potatoes

Also includes Coleslaw, Mixed Leaf Salad, Crusty Bread & Corn on the Cob

Minimum 30 Guests

Please note that some of our dishes may contain nuts, or nut derivatives.
Please advise a member of the Acklam Hall team if you have any allergies or special requirements.
Exact food and beverage items may be subject to change.



ACKLAM HALL

— 1683 —

Dinner

3 courses £30.00 per person

Please select two options from each course for your guests to choose from.
We will please require a pre-order for your party to be returned to us no later than two weeks
before the date of your event.

Scottish Smoked Salmon Bellini

Pickled Cucumber, Caviar, Chive Crème Fraiche

Parma Ham

Celeriac Remoulade, Honey Roast Fig, Watercress

Twice Baked Cheese Soufflé

Sun Blushed Tomato, Parmesan Cream

Prawn & Crayfish Cocktail

Marinated Tomato, Baby Gem, Basil, Pesto, Marie Rose Sauce

-o0o-

Braised Lamb Shank

Clapshot, Roasted Root Vegetables

Roast Sirloin of Beef

Yorkshire Pudding, Red Wine Jus, Traditional Roast Potatoes, Seasonal Vegetables

North Sea Fillet of Cod

Basil & Chive Pomme Purée, Mussels, Leek & Chervil Sauce

Pan Fried Potato & Basil Gnocchi

Provençal Vegetables, Pesto, Mozzarella

-o0o-

Plum Bakewell Tart

Raspberry Ripple Ice Cream

Classic Crème Brulee

Texture of Strawberry, Shortbread

Chocolate Pavé

Caramel Popcorn, Salted Caramel Ice Cream

Trio of Yorkshire Cheeses

Homemade Chutney, Celery, Grapes, Crackers, Walnut & Raisin Bread

Tea & Coffee £2.50 per person

Minimum 18 Guests



ACKLAM HALL

— 1683 —

Dinner

3 courses £35.00 per person

Please select two options from each course for your guests to choose from.
We will please require a pre-order for your party to be returned to us no later than two weeks
before the date of your event.

Pigeon Breast

Parma Ham, Celeriac Remoulade

Yellison Goats Cheese

Radish, Fennel, Toasted Hazelnut

Tian of Crab

White Crab, Avocado Mousse, Brown Crab Mayonnaise

-o0o-

Monkfish Wrapped In Parma Ham

Crushed Saffron Potato, Peperonata

Fillet Of 35 Day Aged Yorkshire Beef

Onion Purée, Fondant Potato, Honey Glazed Carrot, Madeira & Truffle Jus
£2.50 Supplement

Tasting Of Yorkshire Pig

Butternut Squash Puree, Crackling, Caramelised Apples, Scrumpy Reduction, Oat Clusters

Aubergine Parmigiana

Provençal Vegetables, Baby Artichokes

-o0o-

Apple Tarte Tatin

Raspberry Ripple Ice Cream

Chocolate Pavé

Caramel Popcorn, Salted Caramel Ice Cream

Baked Vanilla Cheesecake

Macerated Blueberries, Blueberry Ripple Ice Cream

Trio of Yorkshire Cheeses

Homemade Chutney, Celery, Grapes, Crackers, Walnut & Raisin Bread

Tea & Coffee £2.50 per person

Minimum 18 Guests