



Private Dining

at

Acklam Hall



ACKLAM HALL

— 1683 —

Private Dining

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.

Room Hire

A room hire will be charged for use of the private rooms at Acklam Hall, in addition to the menu cost. The Boudoir and The Parlour are available for a private Breakfast, Lunch, Afternoon Tea and Evening Dinner. Should you require the use of the room for a full day, please discuss your requirements with the Acklam Hall team.

Private dining rooms are not available on Monday or Sunday Evenings.
Prices for events and celebrations are applicable until 31st December 2018.
All prices inclusive of VAT.



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The Boudoir

Seats up to 12 guests

7 Guests or less - £50.00 Room Hire

8 Guests or more - No Room Hire

Pre-order required for parties of 8 or more

Breakfast

(Monday – Saturday)

Lunch

(Monday – Saturday)

Afternoon Tea

(Monday – Sunday)

Dinner

(Tuesday – Saturday)

Sunday Lunch

(Only available on Sundays)





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The Parlour

Seats up to 16 guests on one large circular table

Seats up to 28 guests on 4 tables of 7

13 Guests or less - £80.00 Room Hire

14 Guests or more - No Room Hire

Pre-order required for parties of 8 or more

Breakfast

(Monday – Saturday)

Lunch

(Monday – Saturday)

Afternoon Tea

(Monday – Sunday)

Dinner

(Tuesday – Saturday)

Sunday Lunch

(Only available on Sundays)



The Acklam Hall Breakfast Menu

Monday ~ Friday 8.00 - 10.30am

Saturday ~ Sunday 9.00 - 10.30am

Traditional Breakfast

Inclusive of a tea or coffee

Yorkshire Back Bacon, Riverside Sausage, Portobello Mushroom,
Tomato, Hash Brown, Doreen's Black Pudding, Baked Beans & Fried Eggs

Served with your choice of white or wholemeal toast and preserves

£12

Plain Croissant £3

Pain au Chocolat £3

Cinnamon Swirl £3

Pancakes £8.5

Streaky bacon and maple syrup

Porridge £3.5

Add blueberries and dark chocolate £2

Granola £5

Natural yoghurt and fresh fruit

Toast with Butter, Jam or Marmalade £2

Toasted Teacake, Jam & Butter £3

French Toast with Streaky Bacon £8

Grilled Avocado on Toast (v) £8

Roast cherry tomatoes, poached eggs

Eggs Benedict £8.5

Poached eggs, english muffin and ham

Eggs Florentine (v) £8

Poached eggs, english muffin, sautéed spinach

Eggs Royale £9

Poached eggs, english muffin, smoked salmon

Smoked Haddock & Poached Eggs £9

Smoked Salmon & Scrambled Eggs £9

Sausage Sandwich £4.5

Streaky Bacon Sandwich £4.5

Dry Cured Back Bacon Sandwich £4.5

Organic Free Range Egg Sandwich (v) £4

Hot Drinks

Cappuccino Flat White Hot Chocolate £3

Americano Caffè Latte Espresso £2.8

Tea £2.5

Fruit Juice

£2.9

Orange Apple Mango Cranberry Tomato

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 Afternoon Tea

Lady Anne's Tea

£21

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

Strawberry Cream Macaron
Elderflower and Rhubarb Trifle
Vanilla and Lemon Financier
Victoria Sponge
Banoffi Parkin

Sandwiches

Egg and Cress Mayonnaise
Cheese and Sweet Pickle
Chicken and Herb Mayonnaise
Prawn Marie Rose, Cucumber and Dill

Sir William's Tea

£23

Mini Pork Pie, Piccalilli
Cheese & Onion Roll, Tomato Relish
Beef Croquette, Horse Radish, Crème Fraîche
Pickled Beetroot, Onion, Cherry Tomato
Isle of Mull Cheese, Apple Chutney
Selection of Sandwiches
Chunky Chips
Sweet Treat

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

School Tea

£12

Banana Split
Mini Doughnut
Ham Sandwich
Cheese Sandwich
Cheese & Onion Roll
Chicken Goujons

Served with a glass of fresh Orange or Apple Juice

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Acklam Hall Private Dining

Parties of 18 or more

3 Courses £30

Starters

Chicken, Ham & Leek Terrine

Spiced Apple

Roast Tomato & Roast Pepper Soup

Herb Oil, Herb Croutons

Twice Baked Cheese Soufflé

Spinach, Parmesan Cream

Prawn Cocktail

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

Mains

Pan-Fried Breast Of Hurworth Chicken

Fondant Potato, Clapshot Mash, Green Beans, Wild Mushroom & Broad Bean Sauce

Featherblade of Beef

Pomme Purée, Seasonal Vegetables, Bourignonn Sauce

North Sea Fillet of Cod

Herb Potatoes, Seasonal Greens, Mussel & White Wine Sauce

Ratatouille Crumble

Rocket & Parmesan Salad

Desserts

Bakewell Tart

Almond Ice Cream

Sticky Toffee Pudding

Vanilla Ice Cream

Vanilla Cheesecake

Strawberry Chantilly, Strawberry Gel

Trio of European Cheeses

Homemade Chutney, Celery, Grapes & Crackers

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Acklam Hall Private Dining

Parties of 18 or more

3 Courses £35

Starters

Boudin Noir

White Beans, Crispy Quail Egg

Twice Baked Cheese Soufflé

Spinach, Parmesan Cream

Tian of Whitby Crab

White Crab, Avocado Mousse, Brown Crab Mayonnaise

Mains

Pork Two Ways

Smoked Almond & Garlic Jus, Baby Dandelions

Beef Wellington

Pomme Purée, Roast Vegetables, Madeira Jus

Pan Fried Sea Bass

Potato Galette, Courgette, Red Pepper Sauce, Caviar

Aubergine Parmigiana

Provençal Vegetables, Baby Artichokes

Desserts

Chocolate Cake

Malt Ganache, Malted Ice Cream

Baked Vanilla Cheesecake

Chocolate Cookie Ice Cream

Trio of European Cheeses

Homemade Chutney, Celery, Grapes & Crackers

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Acklam Hall Sunday Lunch

Served 12pm - 5pm

2 Courses £20 ~ 3 Courses £23

Starters

Seasonal Soup of The Day

**Brierley Prawn Cocktail, Pesto, Baby Gem, Cucumber
Chicken & Black Pudding Terrine, Spiced Apple Chutney
Twice Baked Yorkshire Cheese Soufflé**

Mains

**Choose from Rump of Beef, Chicken Supreme,
Loin of Pork or Roast Leg of Lamb**

All served with Clapshot, Roast Potatoes, Seasonal Vegetables,
Yorkshire Pudding & Red Wine Gravy

**Choose two meats for a £3 supplement*

**Aubergine Parmigiana, Rocket & Parmesan Salad
Pan Fried Salmon, Poached Shellfish, Pomme Purée & Peas**

Desserts

**Chocolate and Peanut Butter Brownie Sundae
Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream
Strawberry Cheesecake with Strawberry Sorbet
Three Yorkshire Cheese, Chutney, Crackers, Celery & Grapes**

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