

A Glittering Invitation: Harewood's Grand Christmas Ball.



SATURDAY 6TH DECEMBER



All aboard with coffee & biscuits served on route

11am your entry to the house for the Glittering invitation 1pm Classic afternoon tea at Harewood, served platter style.

A enjoy a selction of freshly made seasonal sandwiches: Roast Turkey Breast with Stuffing and Cranberry, Hot Smoked Salmon with Dill Cream, Cream Cheese and Cucumber

A selection of desserts: Red Velvet Cake Chocolate Brownie, Salted Caramel Profiterole, Chantilly Winter Berry Gateau, Dark Fruits Mousse, Homemade Spiced Orange Scone with jam and cream, Mince Pies, and Macarons,

served with tea and coffee

Makes a fabulous gift with lasting memories.

Depart Cottingham Green 8.50am, Willerby 9.10am, Elloughton 9.30am Please ask for any other pick up point.

Full payment required when booking. £75 per person 23 Portland Street, HULL, HU2 8JX
Office hours to visit in person: Mon-Fri 9am - 4pm



Afternoon Tea In the Billiard Room

These dishes have been designed by Harewood Food & Drink Project Executive Chef Josh Whitehead. Wherever possible we feature produce sourced from the Harewood House Walled Garden and surrounding Harewood Estate.

All dishes are made in-house using the best locally sourced and seasonal produce. We use beef from our Highland & Aberdeen Angus cattle, venison from red & fallow deer, lamb from the Estate's flock of Hebridean black sheep, fruits, vegetables & herbs from the Walled Garden and wild foods foraged around the Estate's fertile land. We believe it's important to know the provenance of where your food comes from. Here it comes from the very land surrounding you.

Savouries

Smoked salmon, lemon cream cheese, dill, shallot on pain de mie Roast ham, Brussel sprout slaw, mustard Mayo on pain de mie Turkey and cranberry sausage roll with salad and salad dressing Lobster vol au vent and shellfish Mary rose Spiced goose shortcrust tart, pickled cranberry, parsnip foam

A Selection of Homemade Desserts

Pine tree Battenberg
Blackberry and dark chocolate macaron
Mulled wine pate de fruit
Gingerbread marshmallow
Cranberry scone and clotted cream