

Yorkshire Sculpture Park  
**INSPIRED CONFERENCING  
& HOSPITALITY**

YSP



# Yorkshire Sculpture Park

## INSPIRED CONFERENCING & HOSPITALITY



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### BREAKFAST

FROM £6.50 PER PERSON

SERVED IN THE RESTAURANT OR AUDITORIUM

#### **Full English buffet service £13.50 per person**

Smoked bacon, Yorkshire sausages, black pudding, grilled field mushrooms, grilled tomato, fried & scrambled eggs, fried bread & toast

A selection of cereals

Fresh orange juice

Fresh fruit bowl

Preserves & butter

A selection of teas & freshly brewed coffee

#### **Continental £11.50 per person**

Danish pastry selection

Warm croissants

Yorkshire ham & cured meats

Continental cheese board

Prepared fresh fruits

Soft floured rolls

Preserves & butter

A selection of teas & freshly brewed coffee

Fresh orange juice

#### **Hot breakfast sandwiches £9.50 per person**

Yorkshire sausage

Smoked back bacon

Egg & mushroom

Fresh orange juice

Mini Danish pastries

A selection of teas & freshly brewed coffee

Fresh fruit bowl

#### **Just sandwiches £6.50 per person**

Sausage sandwiches, bacon sandwiches & egg & mushroom sandwiches

Fresh fruit bowl

A selection of teas & freshly brewed coffee

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### SANDWICH LUNCH

**£9.50 PER PERSON**

A selection of sandwiches on freshly baked breads with fillings to include some of the following:

Potted Yorkshire Highlander salt beef  
Free range chicken, lemon & tarragon mayonnaise  
Mozzarella, tomato & pesto  
Ham, Wensleydale & tomato chutney  
Prawn & parsley mayo  
Oak roast salmon, cucumber & mint crème fraich

#### **Mini savoury pastries**

A selection of vegetarian mini savoury pastries

#### **Crudites & dips**

Vegetable sticks with houmus, garlic mayonnaise, olive oil & balsamic vinegar

#### **Potato & vegetable crisps**

A mixture of salted potato & root vegetable crisps

#### **Home made cakes & pastries**

### ADDITIONAL MENU ITEMS

**PRICED PER PERSON**

Crispy jacket wedges with dips £1.00  
Freshly baked warm pork pies with apple & Wensleydale cheese £1.75  
Warm homemade sausage rolls £1.50  
Traditional coleslaw £1.00  
Mixed seasonal salad with dressings & croutons £1.00  
A dessert from the fork buffet menu (Will replace cakes & pastries) £4.00

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# Yorkshire Sculpture Park **INSPIRED CONFERENCING & HOSPITALITY**



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## **SOUP & SANDWICH LUNCH**

**£12.50 PER PERSON**

A selection of sandwiches on freshly baked breads with fillings to include some of the following:

Potted Yorkshire Highlander salt beef

Free range chicken, lemon & tarragon mayonnaise

Mozzarella, tomato & pesto

Ham, Wensleydale & tomato chutney

Prawn & parsley mayo

Oak roast salmon, cucumber & mint crème fraich

### **Mini savoury pastries**

A selection of vegetarian mini savoury pastries

### **Crudites & dips**

Vegetable sticks with houmus, garlic mayonnaise, olive oil & balsamic vinegar

### **Potato & vegetable crisps**

A mixture of salted potato & root vegetable crisps

### **Fresh home made soup**

A tureen of home made soup with olive oil & sea salt croutons

### **Home made cakes & pastries**

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### WORKING LUNCH

**£17.50 PER PERSON**

Please choose one of the following selections

#### Yorkshire selection

Hand carved roast ham, roast Yorkshire Highlander beef with horseradish sauce, smoked mackerel pate pots, Yorkshire blue & pear mini puff pastry tarts, freshly baked pork, apple & Wensleydale pie, locally produced cheeses with biscuits, chutneys & piccalilli.

Freshly baked bread basket with butter.

#### Deli selection

Salami Milano, Serrano ham, fresh mozzarella with torn basil leaves, crab, king prawn & mascarpone pate pots, grilled & marinated vegetables, marinated olives & sun blushed tomatoes.

Italian bread basket, butter & flavoured oils.

#### Gourmet sandwich

Lamb, mint & feta kofta wraps, Oak roast salmon & crab with cucumber & mint crème fraich, Shredded ham hock with home made piccalilli, goat's cheese & pesto melts (v), humus & avocado flat breads (v).

Home made chips, ketchup & garlic mayo dips.

Please choose three salads to accompany your working lunch:

Traditional coleslaw

Tomato, parsley & red onion

Beetroot, cherry tomato & dill

Cucumber, radish & watercress

Mixed baby leaves

Shaved fennel, orange & rocket

Three kinds of tomato & basil

Waldorf – celery, apple, walnuts, Yorkshire blue, baby leaves

Pasta, pesto, pine nut & cherry tomato

Cous cous, roast vegetables, lemon, cumin & coriander

New potato, parsley, spring onion

Rocket, apple & celeriac

All working lunches come with a selection of home made cakes & pastries: Fruit & plain flapjacks, chocolate brownie, bake well tarts, egg custards, pecan pies, honey & almond tart.

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# Yorkshire Sculpture Park

## INSPIRED CONFERENCING & HOSPITALITY



### FORK BUFFET SELECTION

**£23.00 PER PERSON**

#### MAIN COURSES: CHOOSE ANY THREE

##### MEAT

###### **Chicken & chorizo pot roast**

Free range chicken breast fillets roast with chorizo sausage, red onions, peppers, cherry tomatoes & fresh oregano

###### **Venison kofta kebabs**

Local Round Green Farm venison mince flavoured with a blend of spices & fresh coriander, served on a skewer with flat breads, houmous & fresh tomato salsa

###### **Beef stew & dumplings**

Chunks of Yorkshire highlander beef slow cooked with Yorkshire ale, herbs & root vegetables, topped with thyme dumplings

###### **Meat & potato pie**

Chunks of Yorkshire highlander beef cooked with Ossett brewery treacle stout, thyme, onions & potatoes, short crust pastry & Henderson's relish

###### **Moroccan lamb tagine**

Yorkshire lamb shoulder slow cooked with Moroccan spices, tomato, dried apricots & flaked almonds

###### **Lamb & mint pie**

5 hour braised Yorkshire lamb shoulder with fresh mint, rosemary & root vegetables, topped with puff pastry

###### **Slow roast duck leg**

Prime duck legs rubbed with Chinese five spice & slow roast until tender, served with sweet & sour rhubarb

##### FISH

###### **Fish market fishcakes**

Home made fishcakes made with the freshest fish available, examples are; smoked haddock & leek, honey roast salmon & dill, white fish, parsley & chorizo

###### **Baked salmon**

Salmon fillet baked & served with lemon & tarragon butter

###### **Luxury fish pie**

Salmon, smoked haddock, queen scallops & prawns in a cream, dill & white wine sauce, crispy crumble & cheddar topping

###### **Grilled sea bass**

A fillet of grilled fresh sea bass with either chilli & lime butter or tomato & avocado salsa

(A surcharge of £3.00 per person applies to this dish)

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# Yorkshire Sculpture Park **INSPIRED CONFERENCING & HOSPITALITY**



## **FORK BUFFET SELECTION**

**£23.00 PER PERSON**

**MAIN COURSES: CHOOSE ANY THREE**

**CONT'D**

### **PASTA**

#### **Spinach & wild mushroom cannelloni (v)**

Fresh pasta sheets filled with creamed spinach, garlic & wild mushrooms, finished with parmesan & cheddar cheeses

#### **Penne with pancetta & peas**

Organic penne pasta with pancetta, garden peas & parsley in a cream sauce, served with grated parmesan

#### **Lasagne**

Classic lasagne made with Yorkshire highlander beef ragout, sun blushed tomatoes, olives, fresh egg pasta sheets, creamy béchamel sauce & fresh mozzarella

### **VEGETARIAN**

#### **Butternut squash & Yorkshire feta pie**

Roast butternut squash with caramelised onions, toasted pine nuts, Yorkshire feta & sage, encased in crisp filo pastry

#### **Roast Mediterranean vegetables & goat's cheese**

Selected Mediterranean vegetables roast with olive oil, rosemary, garlic & sea salt, topped with warm goat's cheese & balsamic syrup

#### **Spinach & red onion pie**

Fresh spinach encased in crisp filo pastry with balsamic roast red onions & toasted pine nuts

#### **Bean & spinach crumble**

Mixed beans in a spicy tomato sauce with fresh spinach & a savoury crumble topping

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### FORK BUFFET SELECTION

£23.00 PER PERSON

#### MAIN COURSE ACCOMPANIMENTS: CHOOSE ANY TWO

##### ACCOMPANIMENTS

###### **Potato gratin**

Slice of potato baked with onion, garlic, thyme & cream, finished with mature cheddar

###### **New potatoes**

New potatoes with butter & chives

###### **Roast potatoes**

Potatoes roast with olive oil, sea salt & black pepper

###### **Jacket wedges**

Crispy fried jacket wedges with sea salt

###### **Roast root vegetables**

Selected seasonal root vegetables

###### **Fresh vegetables**

Buttered seasonal vegetables

###### **Minted green vegetables**

Seasonal green vegetables with minted butter

###### **Garlic sour dough bread**

Sour dough baguette slices with garlic & parsley butter

###### **Home made chips**

With Maldon sea salt

#### SALADS: CHOOSE ANY THREE FROM THE SELECTION:

Traditional coleslaw

Tomato, parsley & red onion

Beetroot, cherry tomato & dill

Cucumber, radish & watercress

Mixed baby leaves

Shaved fennel, orange & rocket

Three kinds of tomato & basil

Waldorf – celery, apple, walnuts, Yorkshire blue, baby leaves

Pasta, pesto, pine nut & cherry tomato

Cous cous, roast vegetables, lemon, cumin & coriander

New potato, parsley, spring onion

Rocket, apple & celeriac

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### FORK BUFFET SELECTION

£23.00 PER PERSON

DESSERT: CHOOSE ANY TWO

**All served with fresh cream & fruit coulis**

#### **Fresh fruit salad**

Fruit salad using only the best seasonal fruits available

#### **Baked cheesecake**

Classic home made vanilla cheese cake.

#### **French lemon**

Tangy light lemon tart in a sweet pastry case

#### **Dark chocolate tart**

A sweet pastry case filled with dark chocolate ganach

#### **Apple, rhubarb & ginger crumble**

Warm dessert with apples, local rhubarb, stem ginger & crunchy crumble topping

#### **Yorkshire cheese board**

A selection of the finest locally produced cheeses with chutney's & speciality biscuits

#### **Pecan & nut pies**

Whole pecans, walnuts & hazelnuts baked in a sweet pastry case with gooey toffee sauce

#### **Eton mess**

Classic dessert of whipped cream with crushed meringue, fresh vanilla & strawberries, served in a glass with a shortbread finger

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### NETWORKING FINGER BUFFET

£15.00 PER PERSON

This menu is perfect for corporate networking events & is included in the after work conference & hospitality package. Choose six savoury items & one sweet item:

#### SAVOURY

##### **Pumpkin & feta 'pasties' (v)**

Thyme & fennel seed roast pumpkin with Yorkshire feta cheese in light puff pastry

##### **Venison kofta kebabs**

Round green farm venison with spices & fresh coriander on a mini skewer, mint crème fraich dip

##### **Ham hock terrine**

Mini rare breed ham hock terrine with grain mustard & parsley on char grilled bread with pickle

##### **Whitby crab & prawn pate**

Whitby crab pate with chilli, dill & mustard in mini bowls garnished with a king prawn & parmesan & thyme twists for dipping

##### **Yorkshire blue & pear tarts (v)**

Puff pastry topped with poached pears & Yorkshire blue cheese

##### **Smoked mackerel fishcakes**

Yorkshire smoked mackerel fishcakes deep fried in crispy bread crumbs, tarragon mayo dip

##### **Potted salt beef**

Yorkshire highlander salt beef with apple, horseradish & parsley dressing served in mini savour pastry cases

##### **Parmesan & thyme twists (v)**

Houmous & black olive tapenade dips

##### **Fish & chips**

Fresh beer battered sea bass fillet with chips in a mini bowl with salt & vinegar

##### **Venison & quail scotch eggs**

Soft boiled quail eggs wrapped in Round Green farm venison sausage & crispy breadcrumbs

##### **Crab cakes**

White crab meat with a hint of chilli & fresh coriander deep fried in crispy breadcrumbs

##### **Root vegetable crisps**

Selected root vegetables fried until crispy with sea salt & black pepper

#### SWEET

##### **Plum & ginger brulees**

Caramelised plum & stem ginger flavoured crème brulee, mini shortbread finger

##### **Mini tart selection**

A selection of mini tarts to include dark chocolate, lemon meringue pies, treacle tarts & banoffi pies

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### AFTERNOON TEA

FROM £6.50 PER PERSON

#### Menu One £6.50

A selection of teas, fruit tea infusions & freshly brewed coffee  
Mini clotted cream fruit scones  
Mini home made cakes & pastries  
Seasonal fruit bowl

#### Menu 2 £9.50

A selection of teas, fruit tea infusions & freshly brewed coffee

A selection of sandwiches to include;

Oak roast salmon & cucumber  
Roast Yorkshire highlander beef & home made piccalilli  
Roast ham & tomato  
Cucumber, cream cheese & dill

Mini clotted cream scones  
Mini home made cakes & pastries  
Seasonal fruit bowl

#### Menu 3 £12.50

A selection of teas, fruit tea infusions & freshly brewed coffee

A selection of sandwiches to include;

Oak roast salmon & cucumber  
Roast Yorkshire highlander beef & home made piccalilli  
Roast ham & tomato  
Cucumber, cream cheese & dill

Freshly baked pork pies  
Locally produced cheese board, biscuits, chutneys & piccalilli

Mini clotted cream scones  
Mini home made cakes & pastries  
Seasonal fruit bowl

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## **CANAPE MENU**

**£5.00 FOR THREE ITEMS, £1.75 PER ITEM PER PERSON THEREAFTER**

### **MEAT SELECTION - WARM**

#### **Venison & quail scotch eggs**

Quail eggs wrapped in local venison sausage meat & deep fried

#### **Roast beef & Yorkshire pudding**

Rare beef fillet with horseradish & thyme sauce in mini Yorkshire pudding

#### **Toad in the hole**

Locally produced sausages baked in mini Yorkshire puddings with caramelised red onions

#### **Glazed local sausages**

Locally produced sausages glazed with honey, grain mustard & balsamic vinegar

#### **Steak & ale pies**

Short crust pastry filled with Yorkshire highlander steak & Osset brewery ale, topped with puff pastry

#### **Moroccan lamb brochettes**

Lamb leg marinated in Moroccan spices & apricots served on skewers with yoghurt dip

#### **Deep fried black pudding**

Slices of black pudding deep fried in Yorkshire ale batter served with warm apple sauce

#### **Yorkshire rarebit**

Rarebit on warm toast finished with crispy pancetta

#### **Venison fillet**

Local venison fillet served rare on mini potato rosti with redcurrant & rosemary jam

#### **Cheese burger & fries**

Mini home made beef burger in a bun with crispy fries, served in a mini bowl

#### **Duck & hoi sin spring rolls**

Mini duck spring rolls with hoi sin sauce dip

#### **Fillet steak & béarnaise sauce**

Mini fillet steaks on skewers with béarnaise sauce served in a shot glass

# Yorkshire Sculpture Park

## INSPIRED CONFERENCING & HOSPITALITY



### CANAPE MENU

£5.00 FOR THREE ITEMS, £1.75 PER ITEM PER PERSON THEREAFTER

#### MEAT SELECTION – COLD

**Potted salt beef**

Yorkshire highlander salt beef with horseradish & apple on rye bread

**Smoked chicken, orange & tarragon tart**

Smoked chicken breast with orange & tarragon crème fraich in a pastry case

**Smoked venison & cranberry roulade**

Local smoked venison topside with sweet cranberry jam & sage leaf

**Ham hock terrine**

Rare breed ham hock meat hand pressed with grain mustard, served on crostini with pickles

**Chicken caesar tartlet**

Free range chicken with parmesan cheese, Kos, caesar dressing & crispy pancetta

**Serrano ham roulades**

Serrano ham with mascarpone cheese, olives, sun blushed tomatoes & basil

**Venison liver pate**

Local venison liver pate on mini crostini with rhubarb & ginger chutney

#### VEGETARIAN SELECTION

**Quail egg caesar tarts**

Filo pastry case, caesar salad, parmesan & soft boiled quail egg

**Spinach & pine nut croustades**

Fresh spinach, parmesan cheese & toasted pine nuts in puff pastry wheels, served warm

**Root vegetables crisps**

Seasonal root vegetables hand cut & fried, sea salt & cracked pepper

**Char grilled vegetable & goats cheese**

Warm mini tartlet cases filled with Mediterranean vegetables & creamy goats cheese.

**Yorkshire blue & pear crostini**

Warm crostini topped with Yorkshire blue cheese & ribbons of pear

**Red pepper pin wheels**

Roast red peppers wrapped in flour tortillas with cream cheese, olives & herbs

**Brie & redcurrant filo parcels**

Somerset brie deep fried in filo pastry, served with redcurrant jam dip

**Parmesan & thyme twists**

With black olive tapenade

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## **CANAPE MENU**

**£5.00 FOR THREE ITEMS, £1.75 PER ITEM PER PERSON THEREAFTER**

### **FISH SELECTION – WARM**

#### **Thai king prawns**

King Prawns wrapped in filo pastry, deep fried & served with sweet chilli sauce

#### **Sesame prawn toast**

Prawns & sesame seeds on toast, deep fried & served with hoi sin sauce

#### **Oak roast salmon fishcakes**

Mini fishcakes made with oak roast salmon, dill & capers, served with tartar sauce

#### **Smoked mackerel fishcakes**

Yorkshire smoked mackerel fishcakes served with tomato & apple chutney

#### **Fish & chips**

Cod fillet deep fried in crispy batter with mini chips, served in a bowl with salt & vinegar

#### **Prawn tempura**

King prawns in crispy light batter, served with dipping sauce

#### **Garlic crab toasts**

Whitby crab meat on ciabatta toast with garlic butter

#### **Scallop shots**

Queen scallops on skewers with lemon aioli dip served in a shot glass

### **FISH SELECTION – COLD**

#### **Oak roast salmon & mascarpone**

Oak roast salmon with mascarpone cheese, lemon & dill on sour dough toast

#### **Seared tuna**

Seared fresh tuna loin on crostini with guacamole & balsamic syrup

#### **Smoked salmon & asparagus**

Traditional cold smoked salmon wrapped around asparagus tips with cracked black pepper

#### **Whitby crab pate**

Fresh Whitby crab meat with cream cheese, mustard, chilli & dill in a pastry case

#### **Smoked mackerel pate**

Yorkshire smoked mackerel pate on toast with cracked black pepper

#### **Oysters on ice**

Loch fyne oysters with lemon dressing, served on crushed ice

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## **CANAPE MENU**

**£5.00 FOR THREE ITEMS, £1.75 PER ITEM PER PERSON THEREAFTER**

### **DESSERT**

#### **Chocolate tarts**

Mini sweet pastry cases filled with rich dark chocolate ganach, finished with chocolate shavings

#### **Strawberry tarts**

Vanilla pastry cream in a sweet pastry case topped with a whole strawberry

#### **Crème brulee**

Classic baked vanilla custard finished with caramelised sugar, served in a mini bowl

#### **Chocolate dipped strawberries**

Fresh strawberries dipped in dark & white chocolate

#### **Honey & almond tart**

Mini version of our best selling honey & almond tart

#### **Treacle tart**

Warm mini treacle tarts made with sticky Yorkshire parkin & golden syrup

#### **Black forest tart**

Dark chocolate mousse with griotine cherries in a sweet pastry case, finished with whipped cream & chocolate

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### BARBEQUE MENU: OPTION ONE

£18.00 PER PERSON

#### Locally produced sausages

A selection of the finest locally produced sausages to include Round Green Farm venison & locally produced pork in various flavours (2 x per person)

#### Free range chicken

Free range chicken portions, with or without marinades, choose from hoi sin sauce, soy with honey & sesame seed, sweet chilli & coriander (2 x pieces per person)

#### Beef burgers

Home made beef burgers made from 100% Yorkshire Highlander beef mince with onions, thyme, grain mustard, sea salt & cracked black pepper

#### Marinated whole vegetables

Seasonal whole vegetables in various marinades to include; courgettes with lemon & parsley, carrots with orange & tarragon, field mushrooms with garlic butter

#### SERVED WITH

New potato salad

Traditional coleslaw

Baby leaf salad

Bread rolls

Fresh tomato salsa, garlic mayo, home made ketchup, grated mature cheddar, salad dressing

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## **BARBEQUE MENU: OPTION TWO**

**£25.00 PER PERSON**

### **Locally produced sausages**

A selection of the finest locally produced sausages to include Round Green Farm venison & locally produced pork in various flavours (2 x per person)

### **Venison kofta kebabs**

Round green farm venison mince flavoured with cumin, coriander, garlic, ginger & a little chilli, cooked & served on wooden skewers

### **Beef burgers**

Home made beef burgers made from 100% Yorkshire Highlander beef mince with onions, thyme, grain mustard, and sea salt & cracked black pepper

### **Mackerel fillets**

Boneless fresh east coast mackerel fillets wrapped in foil with olive oil & sea salt

### **Spiced tomato aubergines**

Slices of char grilled aubergines with spicy tomato paste & mozzarella cheese, rolled & finished on the BBQ

### **Marinated whole vegetables**

Seasonal whole vegetables in various marinades to include; courgettes with lemon & parsley, carrots with orange & tarragon, field mushrooms with garlic butter

### **SERVED WITH**

Any three salads from the BBQ menu selector

Bread rolls

Fresh tomato salsa, garlic mayo, home made ketchup, grated mature cheddar, and salad dressing

## **BARBEQUE MENU: OPTION THREE**

**£30.00 PER PERSON**

### **Locally produced sausages**

A selection of the finest locally produced sausages to include Round Green Farm venison & locally produced pork in various flavours (2 x per person)

### **Rump steak kebabs**

Chunks of Yorkshire Highlander rump steak marinated in olive oil & macerated red onions, on wooden skewers with peppers

### **Free range chicken**

Free range chicken portions, with or without marinades, choose from hoi sin, soy sauce, honey & sesame, sweet chilli & coriander

### **Lamb, mint & feta burgers**

100% Yorkshire lamb mince with fresh mint, spices & crumbled Yorkshire feta cheese

### **Salmon fillets**

Fresh Scottish salmon fillets BBQ'd plain or with a dill & lemon marinade

### **Spiced tomato aubergines**

Slices of char grilled aubergines with spicy tomato paste & mozzarella cheese, rolled & finished on the BBQ

### **Marinated whole vegetables**

Seasonal whole vegetables in various marinades to include; courgettes with lemon & parsley, carrots with orange & tarragon, field mushrooms with garlic butter

### **SERVED WITH**

Any three salads from the BBQ menu selector

Bread rolls

Fresh tomato salsa, garlic mayo, home made ketchup, grated mature cheddar, salad dressing

Please note the restaurant may not be available for use at weekends and during school holidays

Prices are exclusive of any catering, entertainment and additional technical or equipment requirements.

All prices are inclusive of VAT and include use of restaurant for lunch, refreshment breaks and car parking.

Email [conferencing@yosp.co.uk](mailto:conferencing@yosp.co.uk). Call 01924 832508. Fax 01924 832600. Visit [www.yosp.co.uk/conferencing](http://www.yosp.co.uk/conferencing)

# Yorkshire Sculpture Park

## INSPIRED CONFERENCING & HOSPITALITY



### BUILD YOUR OWN BBQ

**£5.00 PER PERSON BASIC (INCLUDES SALADS, BREADS & CONDIMENTS)**

#### MEAT

##### **Locally produced sausages £3.00**

A selection of the finest locally reared & produced sausages to include round green farm venison sausages & locally produced pork sausage in various flavours (2 x per person)

##### **Home made beef burgers £3.00**

Hand made burgers made from 100% pure Yorkshire highlander mince beef with onions, thyme, grain mustard, sea salt & cracked black pepper

##### **Home made venison & horseradish burgers £3.50**

Local round green farm venison mince with fresh grated horseradish & thyme

##### **Lamb, mint & feta burgers £3.50**

100% Yorkshire lamb mince with fresh mint & crumbled feta cheese

##### **Free range chicken £4.00**

Free range chicken portions, with or without marinades, choose from hoi sin sauce, soy sauce with honey & sesame seeds, sweet chilli & coriander (2 x pieces per person)

##### **Rump steak kebabs £4.00**

Chunks of Yorkshire highlander rump steak marinated in olive oil & macerated red onions, on wooden skewers with peppers

##### **Venison kofta kebabs £3.00**

Round green farm venison mince flavoured with cumin, coriander, ginger, garlic & a little chilli on wooden skewers

##### **Whole (£45) or half (£25) leg of lamb**

Prime leg of Yorkshire lamb marinated in sherry, garlic, grain mustard & macerated red onions roast & then finished & carved on the BBQ

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# Yorkshire Sculpture Park

## INSPIRED CONFERENCING & HOSPITALITY



### **BUILD YOUR OWN BBQ**

**£5.00 PER PERSON BASIC (INCLUDES SALADS, BREADS & CONDIMENTS)**

#### **FISH**

##### **Salmon fillets £4.00**

Fresh Scottish salmon fillets b.b.q'd plain or in a dill & lemon marinade

##### **Mackerel fillets £3.50**

Boneless fresh east coast mackerel with olive oil & sea salt

##### **Tuna steaks £5.00**

Thick cut fresh tuna steaks marinated in lime juice, olive oil & coriander, cooked to your liking on the BBQ

##### **Sardines £3.50**

Fresh sardines wrapped in foil with olive oil, lemon & sea salt

#### **VEGETARIAN:**

##### **Holmi & red pepper kebabs £4.00**

Pieces of marinated holmi cheese on wooden skewers with sweet red peppers

##### **Marinated whole vegetables £3.00**

Seasonal whole vegetables in various marinades to include; courgettes with lemon & parsley, carrots with orange & tarragon, field mushrooms with garlic butter

##### **Spiced tomato aubergines £3.50**

Slices of char grilled aubergines with a spicy tomato paste & mozzarella cheese, rolled & finished on the BBQ

##### **Vegetable kebabs £3.00**

Selected seasonal vegetables in various marinades on wooden skewers

#### **SALADS:**

##### **New potato salad**

New potatoes, spring onions, chives & mayonnaise

##### **Coleslaw**

White cabbage, carrot, celery, poppy seeds & mayonnaise

##### **Mixed leaf**

Assorted seasonal leaves

##### **Tomato & parsley**

Sliced tomatoes with fresh parsley, red onion & drizzled with olive oil

##### **Cucumber & mint**

Slices of cucumber with fresh mint leaves & rocket

All BBQs come with appropriate breads & condiments to include home made tomato ketchup, mayonnaise, roast garlic mayonnaise, BBQ sauce, salad dressings, grated mature cheddar & fresh tomato salsa.

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# Yorkshire Sculpture Park

## INSPIRED CONFERENCING & HOSPITALITY



YSP

### DINNER MENU

#### TO START

##### **Bread rolls & butter £1.50**

Warm sour dough rolls with Yorkshire butter

##### **Breads & oils £3.50**

Chef's selection of warm breads served on slates with flavoured oils, Yorkshire butter & 50 year old balsamic vinegar

#### SOUPS

##### **Tomato & roast red pepper soup (v) £5.00**

Rich tomato soup with roast red peppers, Mediterranean vegetable brushetta, fresh basil leaves & pesto

##### **Leek & potato soup (v) £5.00**

Creamy leek & potato soup with Wensleydale cheese on toast & crispy fried leeks or crispy smoked bacon

##### **Spiced squash soup (v) £5.00**

Roast seasonal squash soup with spiced curry butter & toasted almonds

##### **Field mushroom & tarragon soup (v) £5.00**

Fresh mushroom soup with tarragon butter & sautéed wild mushrooms on toast

#### STARTERS

##### **Goats cheese with pickled beetroot (v) £7.00**

Individual goat's cheese crotin grilled & served with balsamic pickled baby beetroot, tomato, rocket & 50 year old balsamic vinegar

##### **Crab cakes £7.50**

Fresh white crab meat flavoured with chilli & dill & deep fried in crispy breadcrumbs, served with tomato, mango & avocado salsa

##### **Ham hock terrine £6.50**

Tender braised ham hock meat hand pressed with grain mustard & wrapped in Serrano ham, home made piccalilli, seasonal salad leaves, mandarin oil dressing

##### **Chicken & sage terrine £6.50**

Free range chicken hand pressed with fresh estate grown sage & wrapped in Serrano ham, served with ratatouille chutney, dressed leaves & garlic brushetta

##### **YSP 'Prawn cocktail' £7.00**

Prawns with flat leaf parsley, diced apple & proper Marie rose sauce, garnished with king prawns, crisp Kos lettuce & buttered brown bread

##### **Mackerel terrine £7.00**

Fresh English mackerel flakes layered with comfit potato slices & wrapped in char grilled aubergines, served with black olive tapenade & Maldon sea salt flakes

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# Yorkshire Sculpture Park INSPIRED CONFERENCING & HOSPITALITY



YSP

## DINNER MENU

### TO START

### CONT'D

#### **Black pudding & poached egg £6.50**

Thick slice of grilled black pudding with a whole field mushroom, crispy smoked bacon, tomato, a poached egg & brown sauce

#### **Slow roast tomato & feta tart (v) £6.50**

Slow roast tomatoes with caramelised red onions & crumbled Yorkshire feta cheese in a crisp pastry case, rocket & parmesan salad, pesto dressing

#### **Asparagus & poached egg (v) £7.00**

Asparagus spears on a crisp brushetta with rocket leaves, parmesan, a warm poached egg & truffle oil dressing

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# Yorkshire Sculpture Park

## INSPIRED CONFERENCING & HOSPITALITY



YSP

### DINNER MENU

**MAINS: ALL SERVED WITH POTATOES & VEGETABLES**

#### FISH DISHES

**Grilled plaice & potted shrimps £19.00**

Fillet of grilled fresh plaice, potted Morecombe bay shrimps with lemon & parsley, buttered spring greens

**Roast salmon £17.00**

A roast fillet of Scottish salmon with comfit cherry tomatoes, sautéed asparagus tips & summer herb salsa

**Cod with crab fritters £22.00**

A chunk of pan fried Whitby cod loin with crispy crab fritters crushed new potatoes, parsley cream sauce & lemon

**Haddock fillet with curried butter £17.00**

A fillet of fresh British haddock with spiced curry butter, sweet potatoes & coriander oil

**Halibut & smoked trout £22.00**

A chunk of English halibut with potted smoked Yorkshire trout, buttered spring greens

#### LOCAL MEAT DISHES

**7 hour braised lamb £22.00**

Shoulder of Yorkshire lamb braised slowly for 7 hours with red wine, thyme & shallots, served with roast root vegetable garnish, braising juices & mint sauce

**Rack of Yorkshire lamb £24.00**

A roast three bone rack of Yorkshire lamb with a warm salad of broad beans, asparagus, peas & spinach, rich red wine & thyme jus & dauphinoise potatoes

**Mediterranean lamb £22.00**

Yorkshire lamb shoulder slow cooked with red wine, rosemary, thyme, tomatoes, garlic & garnished with roast vegetables & black olives

**Stuffed chicken breast £17.00**

Free range chicken breast filled with a leek, sage, Serrano ham & parmesan stuffing, crushed new potatoes & tarragon cream sauce

**Marinated chicken breast £18.00**

Char grilled chicken breast marinated in lemon & thyme, buttered spinach, crispy pancetta & thyme cream sauce

**Rare breed pork £20.00**

Rare breed pork loin with salted crackling, caramelised apple, crispy pork belly, roast pan gravy & buttered greens

**Roast beef & Yorkshire pudding £22.00**

Roast sirloin of Yorkshire highlander beef with Yorkshire pudding, pan gravy, dripping roast potatoes & horseradish sauce

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# Yorkshire Sculpture Park

## INSPIRED CONFERENCING & HOSPITALITY



YSP

### DINNER MENU

**MAINS: ALL SERVED WITH POTATOES & VEGETABLES**

#### CONT'D

#### LOCAL MEAT DISHES

##### **Beef fillet & wild mushrooms £28.00**

A prime 6oz fillet of Yorkshire highlander beef, served medium, topped with wild mushroom & parmesan gratin, puff pastry lattice & red wine jus

##### **Steak & kidney £20.00**

Braised Yorkshire highlander beef brisket with a mini ox kidney suet pudding, roast baby onions, braising juices & green beans

#### VEGETARIAN DISHES

##### **Truffled asparagus & wensleydale tart (v) £15.00**

Asparagus spears with wensleydale cheese & a whole free range egg baked in a crisp filo pastry case finished with truffle oil & crushed potatoes

##### **Chargrilled vegetable stack (v) £15.00**

Selected vegetables stacked with mozzarella & sun blush tomatoes, topped with puff pastry, tarragon cream sauce & crushed potatoes

##### **Butternut squash & goat's cheese tart (v) £16.00**

Thyme roast butternut squash with pine nuts, parmesan & goat's cheese in a crisp filo pastry basket, comfit cherry tomatoes

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## **DINNER MENU**

### **DESSERT**

#### **Pear & almond tart £5.50**

Poached pears in a sweet pastry case baked with almond paste, vanilla ice cream, stem ginger syrup

#### **Summer berry terrine (May – September only) £6.00**

Strawberries, raspberries, blueberries, red currants & black berries set in a rose wine & prosecco jelly, served simply with vanilla ice cream

#### **Bakewell tart £5.50**

A sweet pastry case filled with almond paste, fresh raspberries & raspberry jam, served with vanilla ice cream & raspberries in coulis

#### **Chocolate plate £7.00**

Dark chocolate & chestnut pot, milk chocolate mousse & a white chocolate & vanilla tart with fresh raspberry compote

#### **Crème brulee £6.00**

Vanilla crème brulee with spiced infused oranges & mango sorbet

#### **Dark chocolate tart £6.00**

A rich dark chocolate ganach in a sweet pastry case with griottine cherries & vanilla ice cream

#### **Apple & plum crumble £5.50**

Fresh apples & caramelised plums with stem ginger served in an individual bowl, crunchy oat crumble topping & a jug of custard

#### **Strawberries & cream (May – September only) £6.00**

Selected strawberries with lemon scented clotted cream, shortbread fingers & drizzled with honey

#### **Lemon tart £5.50**

Classic French lemon tart with seasonal berry compote & a jug of vanilla cream

#### **Dark berry jelly £6.00**

A rich jelly made with blackcurrants, blackberries, raspberries & red wine served in a glass with vanilla ice cream & tuille biscuit

#### **Locally produced cheeses £6.00**

A selection of the finest locally produced cheeses served with biscuits, chutney, pickles & butter. Can also be served on a slate to each table after dessert to finish your meal at a price of £32.00 per table

#### **Coffee & home made chocolate truffles £3.00**

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# Yorkshire Sculpture Park INSPIRED CONFERENCING & HOSPITALITY



## BOOKING FORM

Date of event: \_\_\_\_\_

Arrive time: \_\_\_\_\_

Departure time: \_\_\_\_\_

Contact name: \_\_\_\_\_

Contact number: \_\_\_\_\_

Company: \_\_\_\_\_

Number of guests: \_\_\_\_\_

Description of event: (please attach agenda if possible)  
\_\_\_\_\_  
\_\_\_\_\_

### Venue:

Auditorium  Boardroom  Restaurant

### Complimentary parking permits:

Collected from the information desk

Sent by email

### Room layout:

Boardroom  Theatre  Cabaret  Classroom

### Equipment requirements:

Flipcharts (please specify amount)

Digital Projector  Slide Projector  Screen

Other: (please specify)  
\_\_\_\_\_  
\_\_\_\_\_

## CATERING REQUIREMENTS

Time for lunch: \_\_\_\_\_

Sandwich lunch (please specify):  
\_\_\_\_\_  
\_\_\_\_\_

Additional item 1  
\_\_\_\_\_

Additional item 2  
\_\_\_\_\_

Additional item 3  
\_\_\_\_\_

Working lunch:

Yorkshire  Deli  Gourmet Sandwich

Salad 1  
\_\_\_\_\_

Salad 2  
\_\_\_\_\_

Salad 3  
\_\_\_\_\_

Fork Buffet (please specify):  
\_\_\_\_\_  
\_\_\_\_\_

Main 1  
\_\_\_\_\_

Main 2  
\_\_\_\_\_

Main 3  
\_\_\_\_\_

Accompaniment 1  
\_\_\_\_\_

Accompaniment 2  
\_\_\_\_\_

Salad 1  
\_\_\_\_\_

Salad 2  
\_\_\_\_\_

Dessert 1  
\_\_\_\_\_

Dessert 2  
\_\_\_\_\_

Please specify any other menu (i.e. breakfast)  
\_\_\_\_\_  
\_\_\_\_\_

Please specify any special dietary requirements:  
\_\_\_\_\_  
\_\_\_\_\_

Tea & Coffee times: 1:      2:      3:      4:  
\_\_\_\_\_

Soft drinks & bottled water fridge  Open  Locked

Soft drinks & bottled water served with lunch\*

Yes  No \* all consumed will be added to your final invoice

Other  
\_\_\_\_\_

Brownie Break  Yes  No Time: \_\_\_\_\_

Grab Basket  Yes  No

Additional information:  
\_\_\_\_\_  
\_\_\_\_\_



## YSP TRADING LTD BOOKING AGREEMENT 2011

Organisation/group: \_\_\_\_\_  
\_\_\_\_\_

Contact Name: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Invoice address: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Tel no: \_\_\_\_\_

Email: \_\_\_\_\_

Date of event: \_\_\_\_\_

Facilities hired: \_\_\_\_\_

- Boardroom only  
 Auditorium only  
 Boardroom and Auditorium  
 Restaurant

Times of event \_\_\_\_\_

From: \_\_\_\_\_

To: \_\_\_\_\_

Deposit (50% of the facility fee): \_\_\_\_\_

Payment method: \_\_\_\_\_

- Credit/Debit card  
 Cheque (please make cheques payable to 'YSP Trading Ltd')

Name on card \_\_\_\_\_

Card number \_\_\_\_\_

Start date \_\_\_\_\_

Expiry Date \_\_\_\_\_

Issue number \_\_\_\_\_

Security number \_\_\_\_\_

**I confirm that I have read the terms and conditions**

- Yes  No

The booking agreement can only be varied by written agreement between YSP Trading and the Hirer.

**Signed on behalf of YSP Trading:**

Name: \_\_\_\_\_

Date: \_\_\_\_\_

**Signed of behalf of the client:**

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Please keep a copy and return this signed form either by email, fax or post with deposit to YSP as confirmation of your event to:

**Sally Meyrick, Yorkshire Sculpture Park,  
West Bretton, Wakefield WF4 4LG**

**Email conferencing@yosp.co.uk**

## TERMS AND CONDITIONS

### PROVISIONAL RESERVATIONS AND CONFIRMATIONS

All bookings are kept provisional until a signed booking form is received and must be accompanied by a non refundable deposit being 50% of the facility fee. Once the signed booking form and deposit is received the event is confirmed.

### PAYMENT

Full payment will be invoiced shortly after the event. Invoices must be settled within 30 days of the date of the invoice.

### CANCELLATION

In the event of cancellation after a signed booking form and deposit have been received, the following charge scale will apply.

- Less than four weeks before the event 25% of the minimum number quoted
- Two weeks before the event 50% of the minimum number quoted
- One week before the event 100% of the minimum number quoted

In the event that the client cancels a booking that YSP has made on the clients behalf for entertainment, provisions, equipment or otherwise, any cancellation charges will be met by the client.

All cancellations must be made in writing. The time of receipt will determine the cancellation charge applied.

YSP reserves the right to cancel or refuse a booking without liability.

### NUMBERS

Confirmation of final numbers must be given at least fourteen days prior to the event. This number can be changed but will be subject to additional charges if applicable. The number notified will be the minimum figure charged for catering purposes.

YSP reserves the right to amend any prices should costs increase substantially due to seasonal fluctuations, changes in the rate of VAT or other Government taxes or exchange rates.

### CATERING

No food or beverages of any kind are permitted to be brought to the venue by the client for consumption on the premises without prior consent of YSP. Such consent may result in additional charges being incurred.

### LOSS AND DAMAGE

The client shall be liable for and indemnify YSP against any loss or damage caused to the premises, its furniture, fixtures and equipment which may arise as a result of the function or from items brought onto the premises by the client, their guests, staff or agents. The client will ensure that no signs or other articles are attached to the walls or other surfaces of YSP venues or grounds.

Whilst every effort is made to safeguard guests' property YSP cannot accept responsibility for the property of the client, their guests, staff or agents.

The client shall be responsible for the orderly conduct of any function and shall ensure that nothing shall be done which may constitute a breach of the law, cause a nuisance or be an infringement of an occasion, or render possible forfeiture or endorsement of any license for the sale of alcohol or for music and dancing.

### LIABILITY

YSP shall not be liable for any delay in performing or failure to perform its obligations as a result of fire, strikes, industrial dispute, shortage of food supplies or labour, power failure, lockout or any other cause beyond the control of YSP.

### GENERAL

YSP takes all reasonable steps to ensure that literature and prices are correct, however we do reserve the right to alter, substitute or withdraw a service if necessary.

The client shall not use the YSP logo, graphic images, trademarks, copyright or intellectual property or images of YSP without the express prior written permission of YSP.

YSP operates a no smoking policy in all of its buildings.