



SPECIAL OCCASIONS

CRATHORNE HALL  
HOTEL  
YARM, NORTH YORKSHIRE





Celebrate life's greatest milestones together at our unique and historic venue. From lavish birthday parties to intimate family get togethers, wedding anniversaries and all those in-between - enjoy the exclusive setting of Crathorne Hall for your celebration.



## EXCLUSIVE USE HOUSE PARTY

For a truly spectacular event with just you and your guests for company, why not look at hiring the entire hotel including up to 37 bedrooms exclusively? Make yourselves at home with run of the house and enjoy total flexibility for an occasion you will never forget.

## SHOW-STOPPING SETTINGS

Our private dining rooms bring the wow-factor for events of up to 150 guests and our professional event coordinators will collaborate with you to transform your vision into an extraordinary experience. Sit back, relax and know that every little detail has been considered.

Our celebration package is nothing short of exceptional. It includes everything from the room hire, arrival drinks, pre-dinner canapes and a three-course meal followed by tea and coffee.

Alternatively, we can create a bespoke event to suit your taste.

### The Drawing Room

The largest of our magnificent rooms with direct access to the front lawn, this is a bright and airy space with natural daylight and a neutral colour scheme which can accommodate a range of special events. Show-stopping chandeliers create a wonderful atmosphere popular with large company dinners and weddings.

Dining - Up to 120 guests

Reception - Up to 150 guests

### The Edwardian Room

Situated in the main house with adjacent private bar and easy access to the lawns and gardens, this is the perfect location to celebrate. The stunning original fireplace combined with intricate detailing and feature chandelier give this room incredible grandeur and floor-to-ceiling windows provide views out over the grounds and Yorkshire countryside beyond.

Dining - Up to 50 guests

Reception - Up to 60 guests

### County Suites

With a private bar, direct access to the sunken garden and neutral décor, this secluded area is a sought after spot for private events. The county suites can be separated into three smaller spaces (Cumbria, Yorkshire and Durham) with a tasteful partition wall, creating three more intimate rooms to suit smaller group sizes - a top pick for anniversaries, birthdays and baby showers.

Dining - Up to 60 guests

Reception - Up to 80 guests

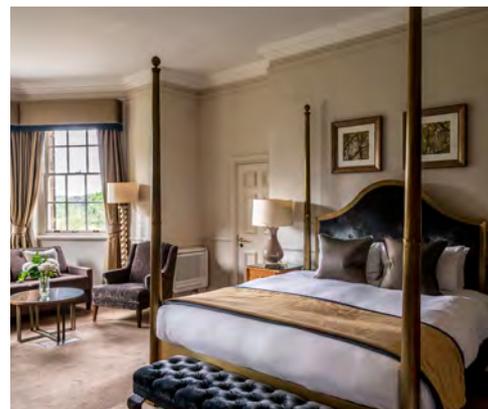
When the night is over why not stay in one of our beautifully appointed guest bedrooms, complete with period features and contemporary comforts?



The Drawing Room



The Edwardian Room



**Crathorne Hall Hotel**

Crathorne, Yarm, North Yorkshire TS15 0AR

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**handpickedhotels.co.uk**

*Hand*PICKED  
HOTELS

# CRATHORNE HALL

HOTEL  
YARM, NORTH YORKSHIRE

## PRIVATE DINING MENUS

### MENU 1

**Pressed terrine of Yorkshire ham**  
Pease pudding, crispy pork skin

**Whitby crab salad**  
Pain d'epice, pickled cucumber and radish

**Courgette and fennel soup (ve)**  
Coconut cream

\*\*\*\*\*

**Corn-fed chicken supreme**  
Confit chicken leg, crushed Jersey royals, tenderstem broccoli, pan jus

**Grilled stone bass**  
Dill crushed potato, fine beans, mussel cream sauce

**Harrogate blue cheese gnocchi (v)**  
Squash purée, spinach, crispy kale

\*\*\*\*\*

**Bitter sweet dark chocolate**  
Truffle torte, blood orange sorbet

**Sticky toffee pudding**  
Caramelised banana toffee sauce, banana and yoghurt ice cream

**Caramel cheesecake (v)**  
Honeycomb ice cream, toffee popcorn

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day. Prices and dishes correct at time of publishing.

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## PRIVATE DINING MENUS

### MENU 2

#### **White onion and cider soup (v)**

Curried onion bhaji

#### **Torched Mackerel**

Parma ham, beetroot and watercress

#### **Wild mushroom risotto (v)**

Crispy chicken bon bon, deep-fried leek

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#### **Roast rump of lamb with bubble and squeak**

Roast root vegetables and port wine reduction

#### **Maple glazed North Atlantic cod loin**

Pickled kohlrabi, pak choi, cheddar bon bon

#### **Smoked tofu (ve)**

Pickled summer vegetables, charred sweetcorn, roast shallot

\*\*\*\*\*

#### **White chocolate and cherry parfait (v)**

Cherry sponge, white chocolate snow

#### **Glazed lemon tart (v)**

Strawberry and apricot granola, strawberry baked Alaska

#### **Apple and cinnamon crumble tart**

Crème fraiche ice cream

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## PRIVATE DINING MENUS

### MENU 3

#### **Yorkshire rabbit Kiev**

White onion purée, carrots

#### **Seared Scottish scallops**

Peas, tomato and pancetta

#### **Goat's cheese and pumpkin seed cheesecake (v)**

Heirloom tomato salad, basil

\*\*\*\*\*

#### **Snow White Glitne halibut**

Chargrilled courgette, garlic and tomato polenta, ratatouille dressing

#### **6oz fillet of Yorkshire beef**

Rostie potato, spinach, balsamic glazed fine beans, confit shallot, thyme jus

#### **Spiced carrot arancini (ve)**

Basil and sage pesto, baby carrots

\*\*\*\*\*

#### **Baileys crème brulee**

Orange scented shortbread, crème fraiche ice cream

#### **Warm chocolate fondant**

Beetroot sorbet, chocolate craquelin

#### **Assiette of coffee (v)**

Brulee, ice cream, syrup, sponge, granita

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# Private Dining Wine List

## Champagne and Sparkling

**Bruno Paillard Brut  
Premiere Cuvée NV**

102/1109 | REIMS

Elegant, balanced  
and complex.

BTL **£71**

**Belstar  
Prosecco NV**

1856 | VENETO, ITALY

Light and fruity with  
a subtle floral bouquet.

BTL **£39**

## White Wine

**A2O  
Albarino**

304 | RIAS BAIXAS, SPAIN

Bone dry, notes of white  
peach and a long finish.

BTL **£52**

**Valdivieso  
Sauvignon Blanc**

203 | ACONCAGUA, CHILE

Herbal and grassy with  
refreshing citrus balance.

BTL **£38**

**Journey's End Weather  
Station Sauvignon Blanc**

1210 | COASTAL REGION, SOUTH AFRICA

A fresh, ripe and rounded South African  
Sauvignon Blanc with vibrant aromas of  
lime, grapefruit, melon and apples.

BTL **£47**

**Le Coste Trebbiano di Romagna  
Poderi dal Nespole**

330 | EMILIA-ROMAGNA, ITALY

Aromatic apple and peach  
notes on the nose and  
a dry, fresh palate.

BTL **£36**

# Private Dining Wine List

## Rosé Wine

Chateau de Berne Esprit  
Mediterranee Rosé   
1250 | PROVENCE, FRANCE  
Fragrant, crisp and  
lipsmackingly refreshing.  
BTL **£44**

Petit Papillon  
Grenache Rosé  
501 | LANGUEDOC, FRANCE  
Lively and rich,  
raspberries and spice.  
BTL **£43**

## Dessert Wine

Petit Guiraud  
Sauternes  
1194 | BORDEAUX, FRANCE  
Incredibly fresh, flavours  
of passion fruit and pineapple.  
37.5CL BTL **£43**

## Red Wine

Villa Saletta Raccolto  
A Mano Rosso  
704 | TUSCANY, ITALY  
Smooth, soft,  
approachable Tuscan.  
BTL **£36**

Spy Valley Pinot Noir  
1113 | MARLBOROUGH,  
NEW ZEALAND  
Silky red berry fruits  
with subtle spice.  
BTL **£61**

Journey's End  
Single Vineyard Shiraz   
815 | STELLENBOSCH,  
SOUTH AFRICA  
Full concentrated juicy  
fruit with a touch of vanilla.  
BTL **£52**

Valdivieso Merlot  
7012 | RAPEL, CHILE  
Jammy plum, blackberry  
and damson fruit.  
BTL **£38**

Vivanco Rioja Crianza  
7015 | RIOJA, SPAIN  
Intense cherry red,  
vanilla and spice.  
BTL **£49**



VEGAN



ORGANIC