

*Amber's*  
RESTAURANT

# THE IMAGINARIUM



# THE IMAGINARIUM

## A STUNNING SETTING FOR ANY EVENT

DISCOVER A STYLISH INTIMATE SPACE,  
PERFECT FOR MAKING MEMORIES

THE IMAGINARIUM IS SET WITHIN OUR ELEGANT RESTAURANT, AMBER'S,  
AND AFFORDS YOU AND YOUR INNER CIRCLE A VERY PERSONAL WAY TO  
DRINK, DINE AND DELIGHT.

THE INTIMATE SPACE IS INSPIRED BY THE PROGRESSIVE THINKER AND PIONEERING  
SCIENTIST LADY AMBER FITZWILLIAM, WHO RAN HER FAMOUS THURSDAY CLUB  
FROM THE HOTEL IN THE EARLY 20TH CENTURY. LADY AMBER'S LEGENDARY SALON  
ATTRACTED THE LEADING ARTISTS, WRITERS AND PHILOSOPHERS OF THE DAY, WHO  
DISCUSSED IDEAS LONG INTO THE NIGHT OVER A LAVISH FOOD AND DRINK MENU.

TODAY WE DRAW ON THIS SPIRIT OF GRAND HOSPITALITY, OFFERING YOU A YORKSHIRE  
TAKE ON CONTEMPORARY BRITISH CUISINE IN A SUPERBLY PRIVATE SETTING.



## THE IMAGINARIUM

# THE PERFECT SETTING FOR VISIONARIES

THE IMAGINARIUM AT AMBER'S IS NOT YOUR TYPICAL CONFERENCE SPACE. IT'S WHERE IDEAS FLOW, CONVERSATIONS IGNITE CREATIVITY, AND EVERY DETAIL IS CURATED TO INSPIRE. WHETHER YOU'RE HOSTING AN INTIMATE BOARD MEETING OR A CREATIVE BRAINSTORMING SESSION, THE IMAGINARIUM OFFERS A SOPHISTICATED, PRIVATE SETTING TAILORED TO YOUR NEEDS.

### WHAT MAKES THE IMAGINARIUM UNIQUE?

#### Tailored Layouts

Choose between a refined Boardroom or an intimate Cabaret setup, each comfortably accommodating up to 32 guests.

#### Purezza Water

Refresh your guests with still and sparkling water throughout the day.

#### State-of-the-Art Technology

Featuring HDMI connectivity, fixed TVs for seamless laptop integration to keep your event running smoothly.

#### Exclusive Lounge Access

Enjoy the luxury of a private breakout lounge - perfect for relaxed conversations or to recharge between sessions.

#### Lunch Options

To elevate your event, opt for a delicious light bite menu or upgrade to one of our bespoke dining experiences.

#### Free Parking

Complimentary parking is available for all attendees.

### PRICING

#### Day Delegate Rate (DDR)

From £49.00 per person, including all standard conference package amenities.

STEP INTO A WORLD  
OF CREATIVE  
POSSIBILITIES AT THE  
IMAGINARIUM, WHERE  
PROFESSIONALISM  
MEETS INSPIRATION.  
WE'D LIKE TO MANAGE  
THE DETAILS SO YOU  
CAN FOCUS ON MAKING  
YOUR EVENT TRULY  
UNFORGETTABLE.

THE  
IMAGINARIUM

YOUR EVENT,  
YOUR WAY

A BIRTHDAY, FAMILY GATHERING, WEDDING DAY  
OR WORK EVENT WITH SOME RELAXED GRANDEUR.

AT THE IMAGINARIUM, PERSONALISED SERVICE MEETS EXCEPTIONAL DINING.  
WE OFFER A RANGE OF SEASONAL MENUS CRAFTED FROM THE FINEST LOCAL  
INGREDIENTS AND COMPLEMENTED BY A CAREFULLY CURATED WINE  
AND DRINKS LIST.

OUR FLEXIBLE, OPULENT SPACE IS IDEAL FOR BOTH INTIMATE AND LARGER  
SCALE GATHERINGS, AND WE WILL WORK CLOSELY WITH YOU TO CREATE  
A REMARKABLE EXPERIENCE FOR YOU AND YOUR GUESTS.

[AMBERSRESTAURANT.CO.UK](http://AMBERSRESTAURANT.CO.UK)



*The coronation of Britain's oldest  
gathered in Harrogate this  
Edward, Desmond, Thomas,  
Marguerite, Morrell, and the  
C. Moore, arrived by train to  
Alder, Fitzwilliam's, The  
Queen Hotel. Hotel staff are  
tipped about the nature of Lady  
gatherings, which regularly  
garden artists, leading several  
famous figures within the range.*



THE  
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PRIVATE DINING  
MENUS



THE  
IMAGINARIUM

## CANAPES MENU

CHOICE OF...  
3 ITEMS 9.00, 4 ITEMS 12.00, 6 ITEMS 15.00

DUCK LIVER PARFAIT ON TOASTED BRIOCHE  
ORANGE GEL.

SMOKED SALMON, FENNEL RELISH  
MICRO HERB.

ASPARAGUS & BABY SPINACH SOUP (V)  
ONION FOAM.

YORKSHIRE GOATS' CHEESE(V)  
BEETROOT CHUTNEY.

SMOKED CHICKEN & PEAR TARTLET  
BABY WATERCRESS.

HASSELBACK POTATO(V)

DUKE OF WELLINGTON CHEESE EMULSION

HOME CORNED BEEF ON SOURDOUGH  
PICKLED VEGETABLES, BROWN SAUCE.

Vegan, Vegetarian and Dietary preference option provided at each course.



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# THE STRAY

52.00 PER PERSON

COMPLIMENTARY CHEFS GIFT

STARTER

**YORKSHIRES OWN PUDDING (V OPTION)**

slow cooked white onion puree, woodland mushrooms, crispy leeks, veal jus

**VEGETABLE CARPACCIO (VG)**

saffron Verde dressing, toasted pine nuts, olive bread chard

**BEETROOT & CARAWAY CURED SALMON(GF)**

pink grapefruit, rocket, crispbread shard, lime dressing

MAIN

**BAKED CHICKEN BREAST (GF OP)**

confit leg meat & winter vegetable pie, buttered mash,  
sauteed kale, chicken gravy

**SLOW COOKED ROLLED EASINGWOLD BELLY PORK & CHEEK (GF)**

Anna potato, tender stem broccoli, broad beans, veal jus, Arran mustard cream

**PAN SEARED SEABREAM FILLET**

slow roasted tomato, ginger, garlic & mussel broth, wilted spinach

**CAULIFLOWER & DATE TAGINE (VG)**

lightly spiced tomato sauce, minted crispy onions,  
roasted almond giant cous cous

AFTERS

**CLASSIC BREAD & BUTTER PUDDING**

warm crème Anglaise & rum & raisin syrup

**YORKSHIRE CURD TART (V)**

lager & lime gel, clotted cream, glazed apple

**CARAMELISED PEAR CRÈME BRULEE (V)**

cinnamon shortbread biscuit, caraway sugar

Vegan, Vegetarian and Dietary preference option provided at each course.

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# ROYAL CRESCENT

62.00 PER PERSON

COMPLIMENTARY CHEFS GIFT

## STARTER

### PAN ROASTED PIGEON BREAST

roasted squash, baby leaf, raspberry dressing, herb oil, pan juices

### RIBBLESDALE GOATS CHEESE (GF)

Lishman's cured Yorkshire ham, macerated fig, Wharf valley Rapeseed oil

### VEGETABLE CARPACCIO (VG)

saffron Verde dressing, toasted pine nuts, olive bread chard

### CHAMPAGNE SORBET, RASPBERRY LIQUEUR

## MAIN

### ROASTED GRESSINGHAM DUCK BREAST(GF)

duck leg crispy roll, buttered fondant, carrot & orange puree, wilted pak choi, port jus

### PAN SEARED SEABREAM FILLET

slow roasted tomato, ginger, garlic & mussel broth, wilted spinach

### 8OZ (227G) SIRLOIN STEAK

roasted plum tomato, Portobello mushroom, dressed rocket, Triple cooked chips

### ROASTED CARROT, FINE POLENTA & POTATO GNOCCHI (V)

garlic sauteed greens, parmesan cream, carrot crisps

## AFTERS

### BAKED WHITE CHOCOLATE MARQUISE (V)

cherry & brandy compote, ruby chocolate soil, cherry ice cream

### NOUGATINE ICED PARFAIT

Valrhoma chocolate truffle, Espresso sauce

### YORKSHIRE FARMHOUSE CHEESE Supplied by Cryer & Stott Cheesemongers

Served with local fruit chutney, biscuits, grapes & celery

Vegan, Vegetarian and Dietary preference option provided at each course.



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# TASTING MENU

6 COURSE TASTING MENU **82.00** PER PERSON

**PAN ROASTED PIGEON BREAST**

roasted squash, baby leaf, raspberry dressing, herb oil, pan juices

**MONK FISH MEDALLIONS IN A CRISP CORIANDER BATTER**

sweet & sour fennel & rainbow peppers, chilli & pineapple ketchup

**CHAMPAGNE SORBET, RASPBERRY LIQUEUR**

**ROASTED WHARFDALE LAMB RUMP**

baby leek, peas & onions, crisp layered potato, rich lamb reduction sauce

**NOUGATINE ICED PARFAIT**

Valrhoma chocolate truffle, Espresso sauce

**YORKSHIRE FARMHOUSE CHEESE** Supplied by **Cryer & Stott Cheesemongers**

Served with local fruit chutney, biscuits, grapes & celery

Vegan, Vegetarian and Dietary preference option provided at each course.

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# LIGHT BITE MENU

For meetings of 10 or less, lunch can be pre-ordered.  
Included in the day delegate rates (bespoke packages based  
on the rate outlined). Minimum numbers of 5. No maximum.

**11.00 PER PERSON**

## MENU 1

### A SELECTION OF CLASSIC FILLINGS

served in freshly baked rustic breads

#### ROAST BABY JACKETS

with rosemary and sea salt

#### COLESLAW SALAD

#### COUS COUS SALAD (V)

Add a mug of Chefs soup of the day for £3.00

## MENU 2

#### CIABATTA PIZZA

topped with meat and vegetarian options

#### PULLED CHICKEN FLATBREAD

flavoured with smoked paprika and BBQ

#### VEGETABLE SAMOSAS

with 2 accompanying dips

#### NEW POTATO SALAD

#### PASTA SALAD

with tomato, red onion and pepper

#### MIXED LEAF SALAD

with balsamic dressing



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# FINGER BUFFET

**4.00 UPGRADE FOR DAY DELEGATE RATES**

Chose any **4 from Selection A** and any **3 from Selection B**

## SELECTION A

- vegetable samosa with sweet chilli (v)
- vegetarian spring roll, soy & honey dip (v)
- onion bhajis with mango chutney (v)
- garlic & herb flatbread (v)
- goats cheese & red onion quiche (v)
- jacket potato wedges, sour cream dip (v)
- rosemary sea salt baby jacket potatoes (v)
- mediterranean pasta salad (v)
- mixed leaf & coleslaw salads
- roasted vegetables with houmous (v)

## SELECTION B

- selection of sandwiches on rustic bread
- chicken teriyaki skewers
- pulled pork & Asian slaw ciabatta
- salt & pepper chicken wings
- selection of stone baked pizza slices (v option)
- harissa chicken thighs
- mini beef sliders, glazed cheddar tomato relish
- mini pork sausages, honey & grain mustard (v optional)
- roasted vegetable & halloumi skewers (v)
- beer battered haddock goujons, lemon, salt, tartare sauce
- selection of seasonal mini cheesecakes
- Northern Bloc individual ice cream tubs
- freshly cut seasonal fruit, honey & seed yoghurt

Vegan, Vegetarian and Dietary preference option provided at each course.





# THE IMAGINARIUM

## PLEASE BE AWARE...

**WHILST WE WANT TO OFFER YOU THE BEST EXPERIENCE WE WILL NEED YOU TO KEEP US INFORMED OF DETAILS ABOUT DIETRIES AND ALLERGIES.**

### **SPECIAL DIETARY REQUIREMENTS**

Please note that our menus all offer a vegetarian option, and we can cater for special dietary requirements on request.

All menus are subject to change, in line with Amber's main menu seasonal changes.

### **ALLERGIES**

Whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present.

An allergens information is available for you to view, identifying which dishes do not contain certain allergenic ingredients as intentional ingredients, however we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process.

Please ask one of our Team Members for this information.



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## ADDED EXTRAS

### AMBER'S PINEAPPLE MARGARITA

FOR MANY YEARS THE HOTEL SERVED  
A COCKTAIL CALLED 'AMBER'S PINEAPPLE  
MARGARITA' IN HONOUR OF THEIR FAMOUS  
RESIDENT.

THE RECIPE WAS CREDITED TO WILLIAM D'ARCY  
AND THE DRINK FEATURED PINEAPPLE TEQUILA,  
AGAVE SYRUP AND LIME JUICE - ALL OF WHICH  
AMBER HAD DEVELOPED A TASTE FOR WHILE  
TRAVELLING IN SOUTH AMERICA.



#### AMBER'S COCKTAILS

**Pineapple Amber's Margarita - 12.00**  
Hacien Pineapple Tequila, Lime, Agave

**Kir Royale - 14.00**  
Maypole Brut, Chambord

**Aperol Spritz - 11.00**  
Aperol , Prosecco, Soda

#### WINE

WE HAVE AN EXTENSIVE WINE LIST THAT  
WE ARE HAPPY TO SHARE ON REQUEST



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DRINK. DINE. DELIGHT

You can make a reservation by calling below:

01423 85 85 85

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AMBER'S RESTAURANT,  
CEDAR COURT HARROGATE,  
PARK PARADE, HARROGATE HG1 5AH

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