
Amber's
RESTAURANT
THE
IMAGINARIUM
AMBERSRESTAURANT.CO.UK

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 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.

YOUR EVENT, YOUR WAY



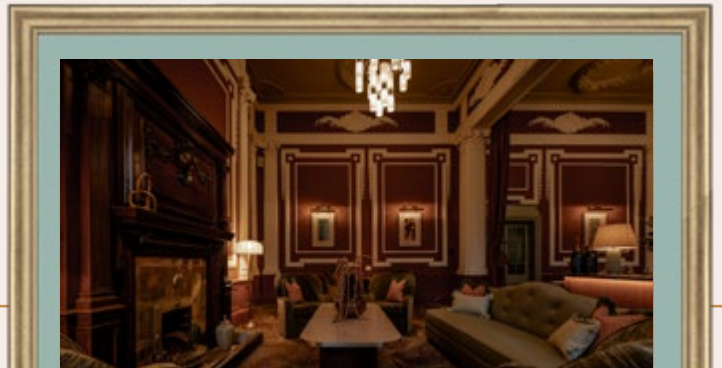


A BIRTHDAY, FAMILY GATHERING, WEDDING DAY OR WORK EVENT WITH SOME RELAXED GRANDEUR.

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.







THE
IMAGINARIUM

PRIVATE DINING MENUS



Canapes Menu

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

SMOKED SALMON, PEPPERED CRÈME FRAICHE, MICRO HERB

WHIPPED GOATS CHEESE, PICKLED BEETROOT, WALNUTS (V)

SMOKED DUCK BREAST, RASPBERRY, ORANGE GEL

CRAB & PRAWN FRITTER, YUZU, SEA SALT

AVOCADO MOUSSELINE, CHILLI, SOURDOUGH (V)

YORKSHIRE LAMB FILLET, POTATO CAKE, REDCURRANT

ROASTED PIMENTO SOUP, PESTO, SIPPETS (V)

ASPARAGUS TARTLET, TRUFFLE OIL, PARMESAN (V)

V - Vegetarian | VE - Vegan | GF - Gluten Free
Vegan, Vegetarian and Dietary preference option provided at each course.





THE
IMAGINARIUM

THE STRAY

52.00 PER PERSON

SET MENU ONE

COMPLIMENTARY CHEFS GIFT

STARTER

WHIPPED YORKSHIRE GOATS CURD (V / GF OPTION)
Roasted red & golden beetroot, baked olive pave,
toasted pinenuts, orange dressing

MAIN

BUTTER ROASTED CHICKEN FILLET (GF)
Creamed Brussels sprouts, crispy pancetta,
sautéed squash, garlic & thyme roasted potatoes

AFTERS

WARM TREACLE TART (V)
Stem ginger ice cream, macerated golden sultanas, orange gel

V - Vegetarian | VE - Vegan | GF - Gluten Free
Vegan, Vegetarian and Dietary preference option provided at each course.





THE
IMAGINARIUM

The Stray

52.00 PER PERSON

SET MENU TWO

COMPLIMENTARY CHEFS GIFT

STARTER

SLOW BRAISED PORK CHEEK (GF)
Potato espuma, burnt apple puree,
compressed apple, braising liquor

MAIN

PAN FRIED GILT HEAD BREAM FILLET (GF)
Shellfish & potato bisque, confit heritage tomatoes,
broccoli mousseline, saffron oil.

AFTERS

ENGLISH PEAR BURNT CREAM (V / GF OPTION)
Kirsch marinaded cherries, chocolate sable biscuit

V - Vegetarian | VE - Vegan | GF - Gluten Free
Vegan, Vegetarian and Dietary preference option provided at each course.

THE
IMAGINARIUM

THE STRAY

52.00 PER PERSON

SET MENU THREE

COMPLIMENTARY CHEFS GIFT

STARTER

SMOKED SALMON PILLOW (GF)
Langoustine mousse, gin compressed cucumber,
chervil emulsion, tomato vinaigrette.

MAIN

PAN ROASTED LAMB RUMP (GF)
Champ potato cake, winter greens,
carrot puree, apple & sage jelly, lamb jus

AFTERS

RUM & CARAMELISED APPLE STICKY TOFFEE PUDDING (V)
Honeycomb ice cream, butterscotch,
apple fritter, sour apple sherbert

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





THE
IMAGINARIUM

Royal Crescent

65.00 PER PERSON

COMPLIMENTARY CHEFS GIFT

STARTER

SWEET POTATO & BUTTERNUT SQUASH VELOUTÉ (VE / GF)
Crispy onions, smoked chilli oil

SLOW BRAISED PORK CHEEK (GF)
Potato espuma, burnt apple puree, compressed apple, braising liquor

WHIPPED YORKSHIRE GOATS CURD (V / GF OPTION)
Roasted red & golden beetroot, baked olive pave, toasted pinenuts, orange dressing

SMOKED SALMON PILLOW (GF)
Langoustine mousse, gin compressed cucumber, chervil emulsion, tomato vinaigrette

INTERMEDIATE

REFRESHING BASIL SORBET (VE)

MAIN

8OZ (227G) HEREFORD BREED SIRLOIN STEAK (GF)
Triple cooked chips, roasted plum tomato, portobello mushroom, dressed rocket

GRESSINGHAM DUCK BREAST (GF)
Root vegetable dauphinoise, buttered kale, candied purple carrot, black cherry nectar, port wine jus

PAN FRIED GILT HEAD BREAM FILLET (GF)
Shellfish & potato bisque, confit heritage tomatoes, broccoli mousseline, saffron oil

ROASTED PUMPKIN & BUTTERBEAN PITHIVIER (VE)
Charred courgette, smoked paprika & tomato sauce, black garlic gel

AFTERS

ELDERBERRY ICED SOUFFLE (V)
Star anise poached rhubarb, vanilla pod mascarpone, granola crumb

RUM & CARAMELISED APPLE STICKY TOFFEE PUDDING (V)
Honeycomb ice cream, butterscotch, apple fritter, sour apple sherbert

ROASTED HAZELNUT & CALLEBAUT DARK CHOCOLATE DELICE
Nougatine crumb, white chocolate cremeux, crisp tuille

BRITISH & YORKSHIRE FARMHOUSE CHEESE (V)
Fruit chutney, biscuits, grapes & celery

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

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THE
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Tasting Menu

6 COURSE TASTING MENU 80.00 PER PERSON

LOCALLY SOURCED GAME TERRINE (GF OPTION)
Pear & pistachio salad, blackberry gel, baked sourdough

SAUTÉED KING SCALLOPS
Chestnut cream, spinach puree, pancetta, puffed seaweed cracker

RASPBERRY SORBET (VE)
Champagne

CONFIT BELLY PORK & ROASTED FILLET (GF)
Potato & vegetable gratin, wilted spinach, crispy black pudding, claret reduction

ROASTED HAZELNUT & CALLEBAUT DARK CHOCOLATE DELICE
Nougatine crumb, white chocolate cremeux, crisp tuille

BRITISH & YORKSHIRE FARMHOUSE CHEESE
Served with local fruit chutney, biscuits, grapes & celery

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





THE
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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.

14.00 PER PERSON

MENU 1

SELECTION OF CLASSIC FILLINGS
Served in freshly baked rustic breads & flatbreads

MIXED SUPERFOOD SALAD (V)
With two dressings

NEW POTATO & RED ONION SALAD
Finished with a herb dressing

MENU 2

YORKSHIRE HAM & MATURE CHEDDAR PANINI BAGUETTE
Paired with a rich tomato chutney

TUNA MAYONNAISE WRAP
With rocket & cucumber

PASTA SALAD & CLASSIC CAESAR SALAD

BAKED JACKET POTATO WEDGES
Seasoned with sea salt & cracked black pepper

THE
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FINGER BUFFET

4.00 UPGRADE FOR DAY DELEGATE RATES
Chose any **4 from Selecton A** and any **3 from Selection B**

SELECTION A

Mini vegetable samosa, sweet chilli dipping sauce (v)
Mini onion bhajis, mango chutney (v)
Garlic & herb baguette (v)
Broccoli, roasted tomato & mature Cheddar quiche (v)
Vegetable spring rolls, hoi sin & honey dip (v)
Battered onion rings, harissa dip (v)
Jacket potato wedges, fajita seasoning (v)
Sea salt baby jacket potatoes, herb butter (v)
Potatas bravas, smoked paprika & tomato sauce (v)
Char grilled corn on the cob, pimento butter (v)
Mediterranean pasta salad, pesto dressing (v)
Giant cous cous, apricot & mint salad, lemon & cumin oil (v)
New potato, red onion & caper salad (v)
Mixed leaf & coleslaw salad (v)

SELECTION B

Selection of sandwiches on rustic bread (v option)
Selection of filled white & wholemeal wraps (v option)
Chicken Tikka skewers, mint yoghurt
BBQ pulled pork ciabatta, sweetcorn relish
Roasted chicken wings, Korean bbq sauce
Selection of stonebaked pizza (v option)
Chipolata sausages, honey & grain mustard glaze (v option)
Char grilled beef burger, relish, brioche bun (v option)
Jerk chicken thighs, pineapple & mango salsa
Battered haddock goujons, tartare sauce
Lamb kofta, tzatziki dip
Chocolate brownie bites, almond whipped cream (v)
Selection of mini traybakes (v)
Red berry cheesecake bites
Freshly cut seasonal fruit, honey & yoghurt (v)

Additional items, section A £2.00, section B £3.00
V - Vegetarian | VE - Vegan | GF - Gluten Free
Vegan, Vegetarian and Dietary preference option provided at each course.



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.

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 Tequila, Lime, Agave

Old Fashion - 11.00
Woodford Reserve, Sugar, Orange Bitters

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