

*Amber's*  
RESTAURANT

# THE IMAGINARIUM

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

## 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.

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*The coronation of Britain's later  
galliard in Harrogate this  
Lucas Drummond Thomas  
Marguerite Maxwell and phi  
C. Moore arrived by train to  
Amber Fitzwilliam's Thoro  
Queen Hotel. Hotel staff are  
tipped about the nation of lady  
gathering, which regularly  
garden, artists, leading voices  
famous figures within the region*



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

SET MENU ONE

COMPLIMENTARY CHEFS GIFT

STARTER

**PAN FRIED BLACK PUDDING (GF)**

Endive salad, cider poached apple, spiced apple gel,  
Arran mustard cream

MAIN

**MARINADED CHICKEN FILLET (GF)**

Borlotti bean ratatouille, crisp potato layer,  
black garlic puree, chicken sauce, basil oil

AFTERS

**CHOCOLATE BROWNIE DELICE (V)**

Blood orange sorbet, chocolate soil, orange gel

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

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THE  
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# THE STRAY

52.00 PER PERSON

SET MENU TWO

COMPLIMENTARY CHEFS GIFT

## STARTER

### WARM DUCK LEG CONFIT SALAD (GF OPTION)

Baby gem, red chicory, pickled radish,  
candied carrot, summer herbs, pomegranate

## MAIN

### PAN ROASTED COD LOIN (GF)

Creamed leeks & potato, asparagus, charred baby gem,  
crisp pancetta, saffron & dill oil

## AFTERS

### PINEAPPLE, RUM & CHILLI TART TATIN (V)

Coconut ice cream, butterscotch sauce

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

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THE  
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# THE STRAY

52.00 PER PERSON

SET MENU THREE

COMPLIMENTARY CHEFS GIFT

## STARTER

### PEA & BABY WATERCRESS PANNA COTTA (GF)

Crisp pancetta, mint yoghurt, dressed shoots

## MAIN

### ROASTED PORK FILLET

Pulled pork croquette, wilted spinach, Heritage purple carrot, potato rosti, apple & date puree, cider cream

## AFTERS

### CLASSIC PEACH MELBA (V) (GF)

White chocolate mousse cup, poached peach, vanilla pod ice cream, raspberry compote

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

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# ROYAL CRESCENT

65.00 PER PERSON

COMPLIMENTARY CHEFS GIFT

## STARTER

### ROASTED CAULIFLOWER VELOUTÉ (V) (GF OPTION)

Wensleydale cheese scone, rocket oil

### WARM DUCK LEG CONFIT SALAD (GF OPTION)

Baby gem, red chicory, pickled radish, candied carrot, summer herbs, pomegranate

### BURRATA WITH FIG (V) (GF OPTION)

Olive granola, chilli & orange burnt butter, baby basil, fig jam

## INTERMEDIATE

### ORANGE SORBET (VE)

Cointreau syrup, berries

## MAIN

### ROASTED HAY SMOKED LAMB RUMP (GF)

Woodland mushrooms, shallot & peas, thyme butter fondant, lamb jus

### MARINATED CHICKEN FILLET (GF)

Borlotti bean ratatouille, crisp potato layer, black garlic puree, chicken sauce, basil oil

### CONFIT COD LOIN (GF)

Creamed leeks & potato, asparagus, charred baby gem, crisp pancetta, saffron & dill oil

### SALT BAKED CELERIAC, TOFU & WILD MUSHROOM PIE (VE)

Market greens, roasted cherry tomato sauce

## AFTERS

### AMBERS SUMMER PUDDING (V)

Brioche, berry gel, minted tuille, red berry puree, Anglaise

### CHOCOLATE BROWNIE DELICE (V)

Blood orange sorbet, chocolate soil, orange gel

### YORKSHIRE FARMHOUSE CHEESE (V)

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 85.00 PER PERSON**

**WARM DUCK LEG CONFIT SALAD (GF OPTION)**

Baby gem, red chicory, pickled radish,  
candied carrot, summer herbs, pomegranate

**PRAWN & SCALLOP RAVIOLI**

Chive & citrus butter sauce, asparagus shavings, parmesan crumb

**CHAMPAGNE SORBET (VE)**

Blackcurrant flavours

**YORKSHIRE BEEF FILLET MEDALLION**

Truffle butter crust, king oyster mushroom, sweet potato puree, claret jus

**CLASSIC PEACH MELBA (V) (GF)**

White chocolate mousse cup, poached peach,  
vanilla pod ice cream, raspberry compote

**BRITISH & YORKSHIRE FARMHOUSE CHEESE**

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.

**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

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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

**Harrogate Ramble - 11.00**  
Whitley Neill Rhubarb & Ginger Gin,  
Lemon, Sugar, Crème de Rhubarb

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

#### WINE

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



# THE IMAGINARIUM

# 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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