

A STUNNING SETTING For any event

IMAGINARIUM

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 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

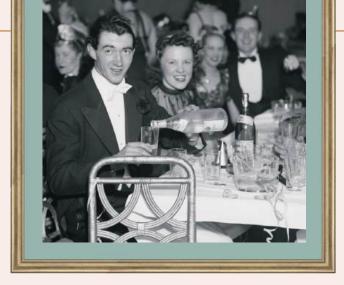
Complimentary parking is available for all attendees.

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 HE

YOUR EVENT, YOUR WAY



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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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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.



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.





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

80Z (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.

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.





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

IMAGINARIUM FINGER BUFFET

4.00 UPGRADE FOR DAY DELEGATE RATES

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

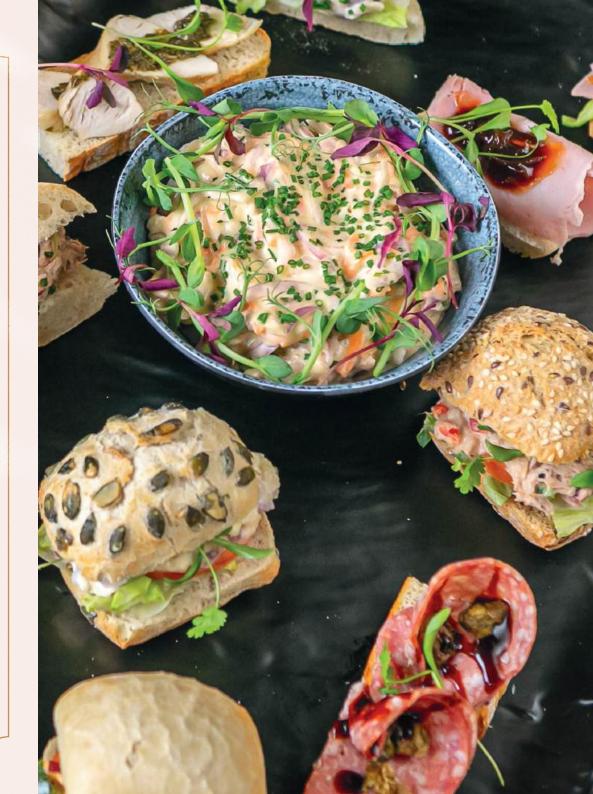
SELECTION A

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 indidual ice cream tubs freshly cut seasonal fruit, honey & seed yoghurt

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



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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 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



THE IMAGINARIUM

DRINK. DINE. DELIGHT

You can make a reservation by calling below:

01423 85 85 85

AMBERSRESTAURANT.CO.UK

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