

Amber's
RESTAURANT

THE IMAGINARIUM

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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.



THE
IMAGINARIUM

PRIVATE DINING MENUS

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
IMAGINARIUM

THE STRAY

52.00 PER PERSON

SET MENU ONE

COMPLIMENTARY CHEFS GIFT

STARTER

TRUFFLE & MUSHROOM STUFFED ARANCINO (V)

Black garlic ketchup, rocket & affila cress

MAIN

SLOW COOKED BELLY PORK & CHEEK (GF)

Spiced sweet potato mash, charred leek, buttered greens, herb cream, chicken jus

AFTERS

BAKED PEAR CRUMBLE TART (V)

Honey ice cream, macerated sultanas, cinnamon cream, caramel 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 TWO

COMPLIMENTARY CHEFS GIFT

STARTER

HOME CORNED BEEF BRISKET (GF OPTION)

Pickled vegetables, brown sauce,
rye crisps, mustard seed dressing

MAIN

PAN SEARED SEABREAM FILLET (GF)

Vine tomato risotto, roquito peppers,
young courgette, basil oil, parmesan crisp

AFTERS

ICED LEMON BALM PARFAIT (V)

Glazed marmalade cake, Cointreau cream,
caramelised orange syrup

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

PEPPERED SMOKED SALMON (GF)

Compressed cucumber, sweet pickled shallots, caper berries, red pepper puree

MAIN

PAN ROASTED CHICKEN SUPREME (GF)

Woodland mushroom cream, thyme roasties, tenderstem broccoli, heritage carrot, port sauce

AFTERS

POACHED RHUBARB & VANILLA POD CRÈME BRULEE (V)

Stem ginger biscuit

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

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THE
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ROYAL CRESCENT

65.00 PER PERSON

COMPLIMENTARY CHEFS GIFT

STARTER

PARSNIP SOUP (V)(GF)(VE OPTION)

Apple & cinnamon, sage oil, rye bread

HAM HOCK PRESS

Chicken liver parfait, spiced beetroot chutney, sourdough toast

PEPPERED SMOKED SALMON (GF)

Compressed cucumber, sweet pickled shallots, caper berries, red pepper puree

INTERMEDIATE

ORANGE SORBET (VE)

Cointreau syrup, berries

MAIN

8OZ (227G) 28 DAY DRY AGED HEREFORD BEEF SIRLOIN STEAK

Triple cooked chips, confit plum tomato, beer braised onions, dressed watercress

POACHED SALMON TROUT (GF)

Winter greens, Anna potato, carrot & orange butter sauce

GRESSINGHAM DUCK BREAST (GF)

Butter glazed fondant, roasted squash, cavolo nero, spiced cherry reduction sauce

SOFT CHIVE & GARLIC POLENTA (VE)

Charred broccoli, baby courgette, sautéed wild mushrooms, herb oil, crispy onions

AFTERS

WARM CHOCOLATE & BEETROOT CAKE (V)

Milk chocolate crema, cherry puree, almond tuille

TRIO OF DESSERTS

Baked Pear crumble tart (v), Iced lemon balm parfait (v), poached rhubarb & vanilla pod crème brûlée

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

HOME CORNED BEEF BRISKET (GF OPTION)

Pickled vegetables, brown sauce, rye crisps, mustard seed dressing

PAN SEARED SCALLOPS (GF)

Charred baby leek, asparagus, pink grapefruit emulsion

MANGO SORBET (VE)

Crystallized white chocolate

GRESSINGHAM DUCK BREAST (GF)

Butter glazed fondant, roasted squash, cavolo nero, spiced cherry reduction sauce

POACHED RHUBARB & VANILLA POD CRÈME BRULEE (V)

Stem ginger biscuit

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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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 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 humous (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.

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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
Hacienda 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

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