

Amber's
RESTAURANT

THE IMAGINARIUM

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

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
IMAGINARIUM

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.

THE
IMAGINARIUM

THE STRAY

52.00 PER PERSON

CHEFS GIFT

STARTER

YORKSHIRES OWN PUDDING

slow cooked white onion puree, caramelised shallots, crispy leeks, veal jus

BEETROOT & CARAWAY CURED SALMON (GF OPTION)

spiced pineapple, crispbread shard, citrus cream

HOME CORNED BEEF BRISKET

pickled vegetables, Heritage potato, brown sauce, sourdough crisp

MAIN

BUTTER BAKED CHICKEN BREAST

confit leg croquette, butternut squash puree, English woodland mushrooms, wilted greens, chicken gravy

SLOW COOKED ROLLED EASINGWOLD BELLY PORK & CHEEK (GF)

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

PAN ROASTED EAST COAST COD LOIN

layered crisp potato, charred baby corn, young leeks, poached clams, lettuce butter sauce

ORZO PASTA WITH YORKSHIRE FETTLE (V/VE OPTION)

watercress, garlic & lemon sauce, roasted & crispy roots, chive oil

AFTERS

SUMMER PUDDING (V)

macerated Harewood berries, red berry puree, clotted cream ice cream, black pepper tuille

ELDERFLOWER & LEMON PANNACOTTA (V/GF OPTION)

meringue kisses, elderflower syrup, lemon curd

HOT CARAMELISED BANANA BREAD (V)

rum & butter caramel sauce, rum & raisin ice cream

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

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THE
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ROYAL CRESCENT

62.00 PER PERSON

COMPLIMENTARY CHEFS GIFT

STARTER

PAN ROASTED PIGEON BREAST

roasted squash, baby leaf, raspberries, chilli oil, pan juices

RIBBLESDALE GOATS CHEESE

Lishman's cured Yorkshire ham, macerates fig

SLOW ROASTED SWEET HERITAGE CARROTS (V/GF)

tahini yoghurt, pistachio dukkah, Wharf Valley rapeseed oil, micro leaf

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 ROASTED EAST COAST COD LOIN

layered crisp potato, charred baby corn, young leeks, poached clams, lettuce butter sauce

8OZ (227G) SIRLOIN STEAK

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

MARBLED PLANT-BASED STEAK MEDALLION (VE/GF)

heritage potato cake, grilled courgette, broad beans, wild mushroom & shallot sauce

AFTERS

RICH DARK CHOCOLATE MARQUISE (V)

peanut Chantilly, salted hazelnut praline, orange sorbet

POACHED PEACH ICED PARFAIT (V)

raspberry & pistachio Florentine, peach gel & raspberry sorbet

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.

THE
IMAGINARIUM

TASTING MENU

6 COURSE TASTING MENU **82.00** PER PERSON

PAN ROASTED PIGEON BREAST

roasted squash, baby leaf, raspberries, chilli oil, pan juices

PAN SEARED SCALLOPS (GF)

celeriac puree, celeriac crisps, English apple, sea asparagus, cider butter sauce

CHAMPAGNE SORBET, RASPBERRY LIQUEUR

ROASTED WHARFDALE LAMB RUMP

champ bon bon, summer greens, pea puree, rich lamb reduction sauce

OR

MARbled PLANT-BASED STEAK MEDALLION (VE/GF)

heritage potato cake, grilled courgette, broad beans, wild mushroom & shallot sauce

POACHED PEACH ICED PARFAIT (V)

raspberry & pistachio Florentine, peach gel & raspberry sorbet

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

Served with local fruit chutney, biscuits, grapes & celery

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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.

THE
IMAGINARIUM

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

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

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