



THE VENUE
HUDDERSFIELD

Events Catering

thevenuehuddersfield.co.uk

Welcome

Nestled within beautiful West Yorkshire countryside is The Venue, a multi-purpose events venue. Set within 43 acres of woodland, there's enough space to bring your dream event to life.

Our dedicated team will work with you to create the perfect event, giving extra care and thought to the finer details. Our chef will create an impressive dining experience, designed to your specific needs and budget.

The Venue offers many upgrades and add-ons to choose from, including our outdoor mini golf, dining igloos, and much more.





Three Course Dinner

from £26.95pp

Slow roast tomato & basil soup
topped with fresh basil pesto
& served with a crusty bread roll

Or

Carpaccio of melon, Parma ham & rocket
topped with finest olive oil & cracked black pepper

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Roast breast of chicken
with crushed seasoned new potatoes, garlic green beans,
roasted carrot & creamed leeks & chorizo

~

Fresh fruit cheesecake
served with cream & raspberry coulis

Or

Chocolate fudge cake
served with cream or custard

Three Course Meal Upgrades

STARTER UPGRADES

please choose one, price per guest

Porcini mushroom Arancini with blue cheese sauce (v)	£3.00 upgrade
Ham hock terrine with melba toast & mildly spiced piccalilli	£2.00 upgrade
Smoked salmon rillettes with prawn & cream cheese served with melba toast	£3.00 upgrade
Chicken & bacon Caesar salad with croutons & parmesan	£2.00 upgrade
Roast beetroot, feta & walnut salad (v) with balsamic glaze	£2.00 upgrade
Smoked haddock & spring onion croquettes with lemon aioli	£2.00 upgrade
Carrot & coriander soup with garlic croutons	£2.00 upgrade
Leek & potato soup, chive crème fraiche & crispy onions	£2.00 upgrade
Spiced parsnip soup with parsnip crisps	£2.00 upgrade
Creamy mushroom & tarragon soup with truffle oil	£2.00 upgrade
Classic French onion soup topped with gruyere crouton	£2.00 upgrade
Refreshing sorbet, lemon, raspberry or mango	£2.00 upgrade

Yorkshire grazing boards designed to share
Includes cured meats, a selection of cheese, pork pie,
sausage roll, chutneys, pickles & crackers serves 6

£30.00 per table of 6 guests

add an intermediate course of soup or sorbet please choose one, price per guest

Soup with warm crusty bread roll, £4.00 as additional course

Sorbet, £3.00 as additional course

MAIN COURSE UPGRADES

please choose one, price per guest

Roast Lamb Rump	
Dauphinoise potatoes, tender stem broccoli & mint jus	£5.00 upgrade
Mediterranean chicken wrapped in Parma ham	
Stuffed with feta & sundried tomatoes served with roast new potatoes & vegetables with spiced tomato sauce	£4.00 upgrade
Crispy belly pork	
Pureed mustard celeriac & potato, roast apple, garlic green beans & calvados pan roast gravy	£6.00 upgrade
Slow braised beef short rib	
Roast root vegetables & rioja pan roast gravy	£6.00 upgrade
Stuffed rolled breast of turkey	
Pigs in blanket, roast potatoes, seasonal vegetables, cauliflower cheese & pan roast gravy	£5.00 upgrade
Cajun roasted blackened cod loin	
With Chorizo & butterbean stew & crisp kale	£5.00 upgrade

DESSERT UPGRADES

please choose one, price per guest

Vanilla & raspberry crème brûlée, ebon shortbread biscuit & fresh raspberries	£2.00 upgrade
Banoffee pie Drizzled in chocolate sauce	£2.00 upgrade
Sticky toffee pudding, butterscotch sauce & warm vanilla custard	£2.00 upgrade
Eton mess, Crunchy meringue, whipped cream, fresh strawberries	£2.00 upgrade
Caramel apple crumble, with warm rum vanilla custard	£2.00 upgrade
Rich chocolate brownie, honeycomb ice cream & chocolate sauce	£2.00 upgrade

Cheeseboard for the table serves 6

£40.00 per table of 6 guests

3 local cheeses, frozen grapes, crackers & chutney

Children's Menu

Suitable for children up to 9yrs. Select one option from the list.
Children aged 9+ can have a half portion or a full portion of the adult menu and will be charged accordingly.

Mini Moo Burger	£5.00
Beef burger served on kids burger bun, either plain or with cheese, with fries	
Chicken Little Burger	£5.00
Mini kids chicken burger, served plain or with cheese, with fries	
Golden Nuggets	£5.00
5 x chicken nuggets served with fries	
Finding Nemo	£5.00
4 x whole fish fingers served with fries	
Sunday Lunch (Sunday Only)	£5.95
Choice of chicken breast, ham or roast beef (surcharge applies). All served with homemade Yorkshire pudding, seasonal greens, carrots and roast potatoes	

Vegan Menu

£26.95pp

Please contact our events team if you require any future dietary requirements. Please choose one from each section for all vegan guests

Crispy tofu with cucumber & cashew quinoa salad & spicy chili sauce
or
Cauliflower buffalo bites
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Mixed vegetable & walnut wellington
or
Ratatouille filled roasted butternut squash with herb crumb topping
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Sticky toffee pudding
or
Coconut & chocolate tart
Both served with vegan vanilla ice cream

Hot Sandwiches

served with fries or roast potatoes & a selection of sauces

Bacon sandwich	£8.00 each
Sausage sandwich	£8.00 each
Hot dogs	£10.00 each
Cheese burger	£10.00 each
Hot beef & onion sandwich	£10.00 each

Bowl Food

Cuban chunky chili & rice	£11.00 per guest
Pie of choice & peas	£11.00 per guest
Chicken & chorizo Jambalaya	£11.00 per guest
Curry of choice & rice	£11.00 per guest

Tables

Minimum of 20 people

Yorkshire grazing table £13.00 per guest

Includes a selection of cured meats, pate, cheeses, sausage rolls, pork pie, scotch egg, falafel, humous, breads, crackers, pickles, chutney & fruit

Carnival table £13.00 per guest

Includes, corn dogs, hot dogs, corn on the cob, pretzels, beignets, doughnuts, candy floss, popcorn, Dutch pancakes & toffee apples

Afternoon Tea table £13.00 per guest

Includes a selection of meat and vegetarian sandwiches, pork pies, crudites, hummus, scones, jam & cream, a selection of mini cakes & fresh fruit

Tapas table £14.95 per guest

a selection of small plates from the current evening menu

Dessert table £10.00 per guest

a selection of sweet treats finished with fresh fruit

Canapes

3 canapes per guest £7.50 per guest
4 canapes per guest £8.50 per guest
5 canapes per guest £9.50 per guest

Choose from;

Beetroot & goats cheese tart (v)
Honey & sesame glazed miniature sausages
Chicken tikka poppadom's with mango chutney & mint yogurt
Pork belly bites in a teriyaki glaze
Duck gyoza with soy aioli & crispy onions
Tempura prawns with tartare sauce
Pate crostini with caramelised orange
Scampi & chips
Sweet potato & spinach frittata bites (v)
Antipasti skewer available in vegetarian also
Mozzarella, cherry tomato, basil & salami
Potato croquette with blue cheese dip (v)
Honey glazed mini chorizo

Arrival Drink

Glass of fizz or chilled bottle of beer
£4.50 per guest

Show Cooking on the Terrace

Impress your guests with a unique pop up food stall or van,
serving a memorable twist to the traditional evening food.
Available between April and October (minimum of 40 guests)

BBQ £15.00 per guest

Choose 3 of the following

Moroccan spiced lamb kofta
4oz prime beef burgers
Honey & mustard pork chop
Harissa spiced halloumi & vegetable skewers
Sticky bourbon bbq chicken thigh
Cheese & jalapeno sausages

also includes

Brioche buns, potato salad, mixed leaf salad, Greek salad,
house coleslaw & a selection of sauces and relishes

Also available

Hog Roast
Fish & Chip Van
Stonebaked Pizza
Greek Gyros
Live Paella Cooking

Contact your event coordinator for a quote



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