



The **MANSION**

Conference & Meeting Menus

The Mansion | Roundhay Park | Leeds

dine



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Conference Menus C1





The Memorable, Productive Venue for your Meeting & Conference

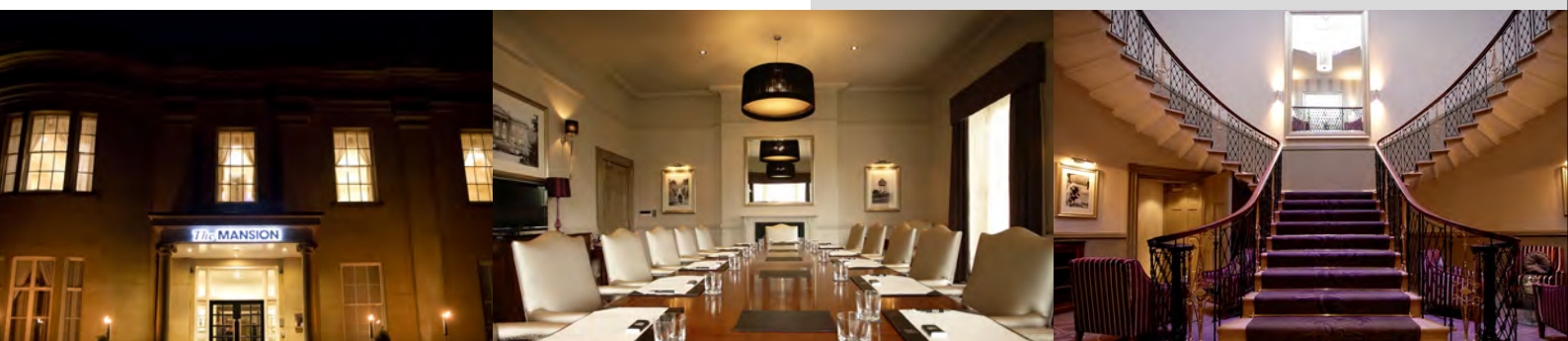
Inspire your team in the amazing surroundings of the 700-acre Roundhay Park, Europe's third largest metropolitan park and home to multi-award winning gardens.

The Yorkshire landmark was lovingly restored in partnership with Dine in 2009 and the result is well judged opulence with the feel of a boutique hotel. Original features are blended with contemporary, award winning design as amenities have been subtly incorporated into the rooms' interior décor, including a multi-channel PA system, and multiple data & power points.

Park secrets...

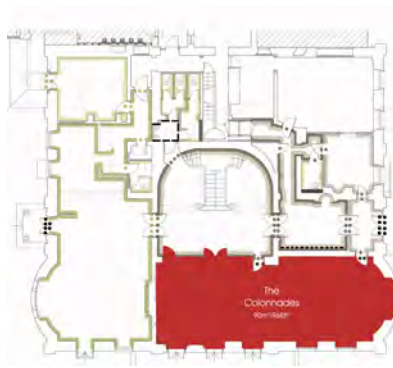
- The Mansion is an impressive regency country house dating from 1811 situated in 700 acres of woodland and water gardens at Roundhay Park, Leeds.
- The venue was managed for over 100 years by the Gilpin family, the most famous of whom was Craven Gilpin. He built The Mansion into one of the best city venues in the country and his reputation was such that King George V requested to meet him after a royal banquet at Leeds Town Hall in 1933.

The Dine Team are proud to list The Mansion as one of their venues. In addition to hosting keynote product launches, awards dinners and celebrations, The Mansion is also perfectly equipped for team days, conferences and meetings.



The Colonnades

The Colonnades	
Ceiling Height	3.35m
Capacity Theatre	130
Banquet	80
Cabaret	60
One Long Table Boardroom	44
Area	90m ² / 968ft ²
Hire Costs	£960 + vat



Ground Floor

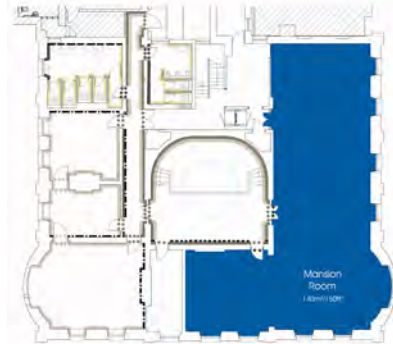
Features

- French doors opening onto a private terrace
- Elegant & sumptuous neutral decor
- Natural daylight, intelligent lighting & blackout curtains
- WiFi, multiple data & power points
- Suitable for a variety of events & setups



The Mansion Room

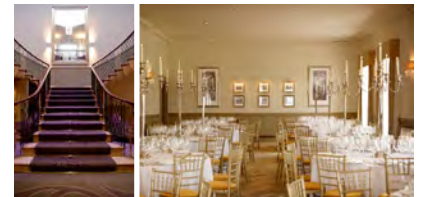
The Mansion Room	
Ceiling Height	3.35m
Capacity Theatre	200
Banquet	130
Cabaret	100
One Long Table Boardroom	60
Area	140m ² / 1507ft ²
Hire Costs	£1,400 + vat



1st Floor

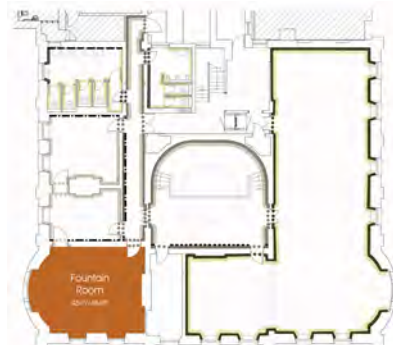
Features

- Spacious & light-filled with a high spec finish
- Magnificent parkland & cityscape views
- Intelligent lighting, blackout curtains & built in PA
- WiFi, multiple data & power points
- Accommodates a variety of events & setups
- Lift access first floor



The Fountain Room

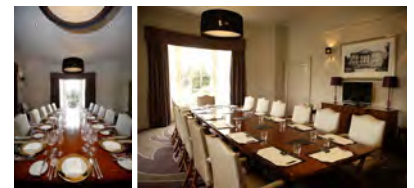
The Fountain Room	
Ceiling Height	3.35m
Capacity Boardroom	14
Banquet	22
Theatre	40
Area	45m ² / 484ft ²
Hire Costs	£360 + vat



1st Floor

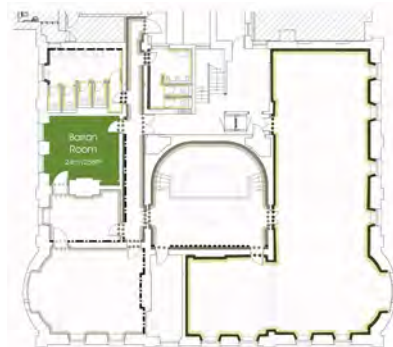
Features

- Large windows overlooking the park
- Boardroom table seating 14 - 18 guests
- WiFi, data points & intelligently placed power points
- Intelligent lighting & blackout curtains
- Key-card entry
- Soundproof door connected to Waterloo Room



The Barran Room

The Barran Room	
Ceiling Height	3.35m
Capacity Boardroom	6
Banquet	8
Area	24m ² / 258ft ²
Hire Costs	£220 + vat



1st Floor

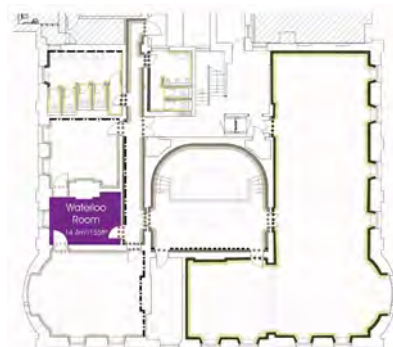
Features

- Original sash window overlooking the park
- Round table seating 6 guests
- High-spec small meeting room & intimate private dining room
- WiFi, data points & intelligently placed power points
- Key-card entry
- Soundproof door connected to Waterloo Room



The Waterloo Room

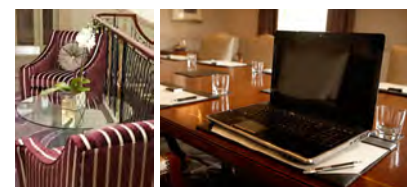
The Waterloo Room	
Ceiling Height	3.35m
Capacity Breakout	10 (standing)
Small Meeting	4
Area	14.4m ² / 155ft ²
Hire Costs	£105 + vat



1st Floor

Features

- High-spec meeting room for 1 to 1s & an ideal breakout space for Waterloo & Fountain rooms
- Key-card entry
- Soundproofing for privacy
- Natural daylight & park views
- WiFi, data & power points
- Original fireplace



Your Options – Planning Your Meeting

The tables on the next two pages below illustrate everything included within the Day Delegate Rate, and also a number of additional, high quality upgrade options for your event at The Mansion.

Full Day Delegate Rate from £44.00 + vat per guest

(based on a minimum of 10 guests)

Included

All the items below are included in the Day Delegate Rate.

Meeting Room Hire (8.30am – 5pm, includes set up and break down time)

Arrival Tea & Coffee

Drinks Throughout the Day

Mid Morning Tea & Coffee

Mid Afternoon Tea & Coffee

Water (throughout the day)

Lunch

High Quality Finger Buffets

Chef's Choice Lunch

Equipment

Flipchart

LCD Projector & Screen

Pads / Pens

WiFi - Please be aware that the WiFi speed at The Mansion is not fantastic. Do talk to us about other options available if you require a high speed connection. 4G service is available on some networks.

Add Ons

Please click the items below for further information

Breakout Rooms / Full Venue Exclusivity

Breakfast & Break Time Snacks

Additional Drinks Options

Hot & Cold Drinks

Juice Bar

Juices & Smoothies

Exclusive Lunch Menus

The Waterloo

The Roundhay

The Barran

Fork Buffet Menus

The Summer Fork Buffet

The Mustard Fork Buffet

Elegant Platters Something Different

High Energy Menu Option

Picnic Options

Bento Boxes

Afternoon Teas

The Deluxe Afternoon Tea

The Light Afternoon Tea

Ask for our extensive range of AV options

Your Options – Planning Your Meeting

Half Day Delegate Rate @ £29.50 + vat per guest

(based on a minimum of 10 guests)

Included

All the items below are included in the Day Delegate Rate.

Room Hire (12 noon – 5.30pm, includes set up and break down time)

Arrival Tea & Coffee with Selection of Pastries*

Bottle of Water (per guest)

Equipment

Flip Chart

Pads and Pens

WiFi - *Please be aware that the WiFi speed at The Mansion is not fantastic. Do talk to us about other options available if you require a high speed connection. 4G service is available on some networks.*

House Butler at your service

Add Ons

Please click the items below for further information

Breakout Rooms / Full Venue Exclusivity

Breakfast & Break Time Snacks

Additional Drinks Options

Hot & Cold Drinks

Juice Bar

Juices & Smoothies

Ask for our extensive range of AV options

Room Hire Only - See room layouts for individual room hire costs

(no minimum numbers)

Room Hire (8.30am – 5.30pm, includes set up and break down time), to which you can add refreshments and equipment from our menus.

Breakfast & Break Time Snacks

Additional Drinks Options

Exclusive Lunch Menus

Fork Buffet Menus

Elegant Platters

Something Different

Afternoon Teas

Pads and Pens

WiFi

House Butler at your service

Ask for our extensive range of AV options

We can cater for every need and also provide additional options and activities such as Team Building Events, Private Dining and more... Please contact us on 0113 269 1000

Meetings with the 'Dine Difference'

We all know that a successful event has to be a memorable one. Whether it's a meeting, awards dinner or client entertaining, Dine at The Mansion can offer that perfect point of difference to ensure success at your next event.

Part of the 'Dine Difference' is that we will always listen carefully to your brief and then create a menu, schedule and craft the all-important details to deliver a tailor made day.

The Dine team is also good at inspiration and the following ideas are guaranteed to make your next event special:

Team Building Days and Post Conference Parties

1. Orienteering with a difference

Your Dine Event Manager will divide your delegates into appropriately sized teams, one team armed with an old fashioned compass and map and one team with a GPS device. Both have to follow clues through the park. As with all team building events, the trick is in the teamwork! The difference with this challenge is that the final goal is a glorious picnic in the park.

The Mansion offers the best of both worlds for all meetings and conferences. The elegant surroundings, award-winning interiors and flexible meeting rooms are an ideal location for any event, perfectly complemented by the fantastic resources within Roundhay Park!

2. Kayaking Class

Roundhay Park is blessed with two lakes. The one on the very doorstep of The Mansion is perfect for that most challenging of team activities; kayaking. A Dine Event Manager will oversee all of the arrangements and when your paddling is over, a warming hot chocolate (or hot toddy!) is only a minute away.

3. The Roundhay Park Land Train

If you fancy something less challenging than orienteering or kayaking, ask your Dine Event Manager to organise a leisurely trip round the park on the Roundhay Park Land Train – we can even provide you with some nibbles and drinks for your trip.

4. Barbecue & Beers

The Colonnades Terrace at The Mansion offers unparalleled views and your guests can be treated to a variety of cocktails, champagnes or beers on arrival and then wowed with one of our spectacular barbecues.

Our menus include firm favorites such as handmade sausages from our butcher to more exotic items such as ostrich steak.





5. Altogether with Archery

All team building days need a challenging activity. Your team can be greeted with a breakfast buffet and then trained to strike bullseye every time!

Lunch can be anything from sashimi and salad (great brain food!) through to a more traditional but excellent finger buffet, to our picnic rugs and hamper options.

6. Circus and Cycling

There is nothing more varied and fun than being taught to ride the unicycle, juggle or undertake other fairground frolics.

Your teams will be challenged to score highest on the circus performance and as one last challenge ride a lap on our tandem cycle before being rewarded with lunch!

7. Make your own Brain Food

Our skilled chefs will guide you through either a Sushi or Dim Sum Masterclass, making your team building activity even more delicious and rewarding at the end!

8. Cocktail Masterclass or Tutored Wine Tasting

After a productive day with your delegates, treat them to a tipples of their own making and some of our delicious canapés. Our Cocktail Masterclass or Tutored Wine Tastings are overseen by Dine's chosen experts and are informative and fun (with the emphasis on fun!).

'Everything ran so smoothly, everyone was really impressed with the support and service you gave.

Our team also told me that they have never been looked after so well!

For bespoke meeting quotations call 0113 269 1000 and speak to one of our dedicated conference managers



Breakfast & Break Time

Add a little treat to your meeting! From eggs benedict to a handmade afternoon tea, these options are extremely tempting.

Breakfast & Break Time

Toasted Crumpets with Butter

£3.10 + vat per guest

Fruit Platter

£3.50 + vat per guest

Traditional Bacon & Sausage Butties

Available at £3.50 + vat each

Patisserie Items

Individual Danish Pastries

Available at £2.50 + vat 2 per guest

Mini Muffins in Blueberry & Chocolate Chip

Hazelnut & Chocolate Brownies

Plumped Sultana & Plain Scones

Vanilla cream & strawberry jam

Break Time Snacks

Handmade Crisps

£0.80 + vat per guest

Root Vegetable Crisps & Dips

£1.80 + vat per guest

Vegetable Crudités & Pitta with Hummus & Dips

£3.50 + vat per guest

Sweet & Salty Popcorn

£1.20 + vat per guest

Continental Breakfast

Selection of Pastries

Butter & preserves

Granola & Yoghurt Jars

Fruit Platter

£10.00 + vat per guest

Traditional Breakfast

All-Day Breakfast

Cured bacon, sausage, plum tomato,
field mushroom, fried egg

or

Eggs Benedict (v)

Poached egg, hollandaise, toasted english muffin

Fresh orange juice shot, tea & coffee

£14.50 + vat per guest



Drinks

These can provide a point of interest and include our Dine Blend Coffee, herbal teas, our Juice Bar (guests can use our high-quality juice extractors to create their own healthy blends!), energising smoothies or even hot chocolate for a cold day.



Hot Drinks

Dine Blend Coffee, Hot Chocolate or Tea

£9.50 + vat

Available in a flask for 5 guests

decaffeinated coffee is available @ £1.90 + vat

Dine Tea Box

£9.50 + vat for 5 guests

A Dine Tea Box with a flask of hot water can be provided, including:

Yorkshire Tea, Decaffeinated Tea, Camomile, Earl Grey, Peppermint

All hot drinks come with complimentary biscuits

Cold Drinks

Still or Sparkling Mineral Water

£3.50 + vat per bottle

Juices & Smoothies

Presented in jugs to serve 5 people

Fresh Orange Juice, Pink Grapefruit Juice, Cranberry & Orange Juice

All Juices £5.00 + vat per jug

Invigorating Blueberry & Blackcurrant, Refreshing Blueberry & Vanilla, Strawberry, Banana & Vanilla, Mango, Orange & Guarana

All Smoothies £9.00 + vat per jug

Fresh Juice Bar

We provide a high-quality juice extractor complete with the ingredients and recipe cards for our favourite concoctions:

Virgin Mary: Carrot, celery & tomato

Zesty Smoothie: Strawberry, pineapple & orange

Crisp & Crunch: Apples & carrots

Aromatic: Fennel, pear & carrot

(£50.00 + vat includes our juicer and ingredients and recipe cards for two recipes for 5 people each).



High Quality Finger Buffets

A more traditional approach, but with the 'Dine Difference'. Our bloomer breads are complemented with some great handmade fillings and offered with a variety of savoury and sweet treats.

There is a choice of three finger buffets:

Options Include:

Sandwiches and Cake Temptation

Traditional English

New York Delicious

Please call or email us for a quote
events@dineinthemansion.co.uk
0113 269 1000



Sandwiches & Cake Temptation

A freshly prepared platter of sandwiches in sliced bread and mini seeded rolls, using the best of local produce for a wholesome and hearty option. To include a selection of some of the following sandwiches (1½ rounds per guest) and a delicious cake item:

Free Range Egg Mayonnaise (v)

Spring onion & pickering watercress

Roast Yorkshire Ham

English mustard mayonnaise, plum tomatoes

Herb Roasted Mediterranean Vegetables (v)

Basil pesto & mozzarella

Roast Beef

Red onion & horseradish cream

Mature Cheddar & Red Onion Marmalade (v)

Chicken & Bacon

Lettuce & sweet chilli relish

Tuna & Cucumber

Black pepper mayonnaise

Chef's choice from a selection of the following:

Yorkshire Ale Fruit Loaf

Mini Scones

Vanilla cream & strawberry jam

Individual Muffins

Chocolate or blueberry

Danish Pastry selection

£7.50 + vat per guest

Also available within our day delegate options

Please order for a minimum of 5 guests



'Thank you for all your assistance, especially around recommendations for the rest of our event, and of course, thanks for being on hand on the day too.'

I've received very positive feedback regarding the venue and the food, all in all a great experience for us...no doubt we'll see you again.'

Traditional English

Treat yourself to a tasty selection of classic British fare, complemented by a mouth-watering assortment of freshly made sandwiches. Includes a new mini roll selection to include some of the following:

Free Range Egg Mayonnaise (v)

Spring onion, pickering watercress

Roast Yorkshire Ham

English mustard mayonnaise, plum tomatoes

Herb Roasted Mediterranean Vegetables (v)

Basil pesto & mozzarella

Roast Beef

Red onion & horseradish cream

Mature Cheddar (v)

Red onion marmalade

Chicken, Bacon & Lettuce

Sweet chilli relish

Tuna & Cucumber

Black pepper mayonnaise

Flaky Pastry Sausage Rolls & Mini Pork Pies

Tomato sauce dip, HP sauce

Grilled Chicken Fillets

Pesto mayonnaise

Mini quiches to include some of the following:

Cheese, onion & chive, mushroom, flaked salmon & cream cheese, pesto mayonnaise

Ploughman's platter (v) to include:

Baby pickled dill cucumbers, pickled onions, cherry tomatoes, chunks of mature cheddar cheese, chunks of crisp cucumber, salted crisps

Mini Muffin Selection or Fruit Basket

£9.50 + vat per guest

Also available within our Day Delegate Options

Please order for minimum of 5 guests



New York Delicious

A selection of mini sub rolls and bagels, filled with a selection of the following:

Smoked Salmon

Lime cream cheese

Bacon, Crisp Lettuce & Tomato

Mustard mayonnaise

Peppered Pastrami

Shredded pickles & swiss cheese

Cheddar Cheese (v)

Crunchy coleslaw

Sliced Egg (v)

Chive mayonnaise & crisp salad

Tasty Trio of Goujons (v)

Spinach & feta, monterey jack cheese & onion, carrot & coriander with onion relish

Manhattan Spiced & Fried Chicken Fillets

Caesar mayonnaise

Mini Deep Base Pizza

Pepperoni & cheddar, roasted pepper red onion

Mini Muffin Selection or Fruit Basket

£9.50 + vat per guest

Also available within our Day Delegate Options

Please order for a minimum of 5 guests





The Mansion Restaurant Lunch Menus

The Mansion's Garden Room Restaurant has an excellent reputation for its range of delicious food. Your meeting guests can choose from a selection of some of our favourites:

Options Include:

The Waterloo

The Roundhay

The Barran

Please note these may change seasonally

Please call or email us for a quote
events@dineinthemansion.co.uk
0113 269 1000



The Waterloo

Homemade soup and a freshly prepared sandwich from our Garden Room kitchens, using the best produce for a wholesome & hearty option.

Our chef will provide 1 soup and up to 3 sandwich options for your entire group from some of the delicious examples below;

The Mansion's Soup of the Day - favourites include:

Cauliflower & Swaledale Cheese

Tomato & Basil

Wild Mushroom & Truffle Oil

Roasted Butternut Squash with Crème Fraîche

Pea & Asparagus

Creamed Parsnip, Lemon Oil & Parsnip Crisp

We like to change our menu regularly so your event manager will keep you up to date on the options.

Sandwiches, a sample selection:

Beer-Battered Whitby Haddock Fishfinger

Minted pea purée

Rare Roast-Beef Focaccia

Red onion marmalade & horseradish cream

Open Chicken & Smoked Bacon

Mango & basil vinaigrette & mayo

Free-Range Egg Mayonnaise (v)

Chervil & grain mustard

Ham & Smoked Applewood Melt

Tomato chutney & red onion

Mozzarella & Roast Vegetable Panini (v)

Olive tapenade

Dessert Options:

Chocolate & Hazelnut Brownies

or

Fruit to include Braeburn Apples, Satsumas & Bananas

Soups will be served individually and sandwiches as a selection for guests to help themselves.

£12.50 + vat per guest

£3.00 + vat per guest within our Day Delegate Options

Please order for a minimum of 5 guests. Tea, coffee and other drinks can be ordered separately (the menu includes 1 portion of soup, 1 sandwich per guest and 1 brownie or portion of fruit per guest).

“From the small things that not everyone notices, through to the big things that can make or break the day... Dine had everything in hand and made sure the day ran smoothly.”





The Roundhay

Freshly prepared sandwich selection from our Garden Room kitchens, using the best produce, served with our famous chunky chips, a salad of your choice and an array of cake temptations!

1) Bloomer Sandwiches & Chunky Chips

We like to change our menu regularly so your event manager will keep you up to date on the options. Here's a sample selection:

Beer-Battered Whitby Haddock Fishfinger

Minted pea purée

Rare Roast-Beef Focaccia

Red onion marmalade & horseradish cream

Open Chicken & Smoked Bacon

Mango & basil vinaigrette & mayo

Free-Range Egg Mayonnaise (v)

Chervil & grain mustard

Ham & Smoked Applewood Melt

Tomato chutney & red onion

Mozzarella & Roast Vegetable Panini (v)

Tapenade

All served with Hand-Cut Chunky Chips

2) The Mansion Salad

Please choose 1 for your group:

Warm Salad of Harrogate Blue Cheese (v)

Spiced pear & pickled walnut

Goat's Cheese Salad with Pesto (v)

Pinenuts & sunblushed tomatoes

Yorkshire Leafy Garden Salad (v)

Plum tomatoes, cucumber & wharfe valley rapeseed oil

3) Cake Temptations

Please choose up to 3 for your group from:

Carrot Cake

Orange butter cream

Yorkshire Ale Fruit Loaf

Lemon and Poppyseed Drizzle Cake

Chocolate & Hazelnut Brownie

Spiced Plum Frangipane

£15.50 + vat per guest

£4.50 + vat per guest within our Day Delegate Options

Please order for a minimum of 5 guests. Tea, coffee and other drinks can be ordered separately.

The Barran

A selection of our favourites from the Garden Room kitchen with hot & cold dishes, homemade and freshly prepared.

To start, our chef will provide a choice of the following classic favourites:

Cheddar & Yorkshire Ale Rarebit (v)

Sourdough croutons & yorkshire pickles

or

Plate of Mackenzie's Smoked Salmon

Gherkins, capers, egg & sourdough bread



To follow, a tempting array taken from the following delicious examples will be presented:

Selection of:

Chargrilled Mini Minced Steak Burgers

Mature cheddar & onion chutney

Beer-Battered Whitby Haddock Fishfinger Sandwiches

Mozzarella & Roast Vegetable Panini (v)

Olive tapenade

Warm Salad of Yorkshire Blue Cheese (v)

Spiced pear & pickled walnut

Goat's Cheese Salad (v)

Pesto, pinenuts & sunblushed tomatoes

Yorkshire Leafy Garden Salad (v)

Plum tomatoes, cucumber & wharfe valley rapeseed oil

All served with Hand-Cut Chunky Chips

Yorkshire Cheeseboard

To include favourites such as:

Wensleydale, Yorkshire Blue & Swaledale

Mulled apricots & figs, walnuts & biscuits

or

Plumped Sultana with Clotted Cream

Bracken hill preserve & fruit platter

Nothing is too much trouble for our specialised Event team here at Dine... let us know your requirements and we will deliver.



£17.00 + vat per guest

£7.50 + vat per guest within our Day Delegate Options

Please order for a minimum of 5 guests.

Afternoon Teas

The Deluxe Afternoon Tea

Your choice of hot drink, a selection of finger sandwiches, treats and a fruit scone

£15.25 + vat per guest

Based on a selection of finger sandwiches & brioche buns, 1 mini scone and 5 mini cakes per person

The Light Afternoon Tea

Your choice of hot drink, a selection of finger sandwiches, treats and a fruit scone

£9.65 + vat per guest

Based on 2 finger sandwiches, 1 mini scone & 2 mini cakes per person.

Finger sandwiches to include some of the following:

Free Range Egg Mayo (v)

Spring onion & crisp baby gem leaves

Smoked Salmon

Cream cheese & cucumber

Wensleydale Cheese (v)

Shallot & thyme marmalade

Cucumber & Cream Cheese (v)

Yorkshire Baked Ham

Freshly Baked Fruit Scones

Clotted cream, strawberry jam

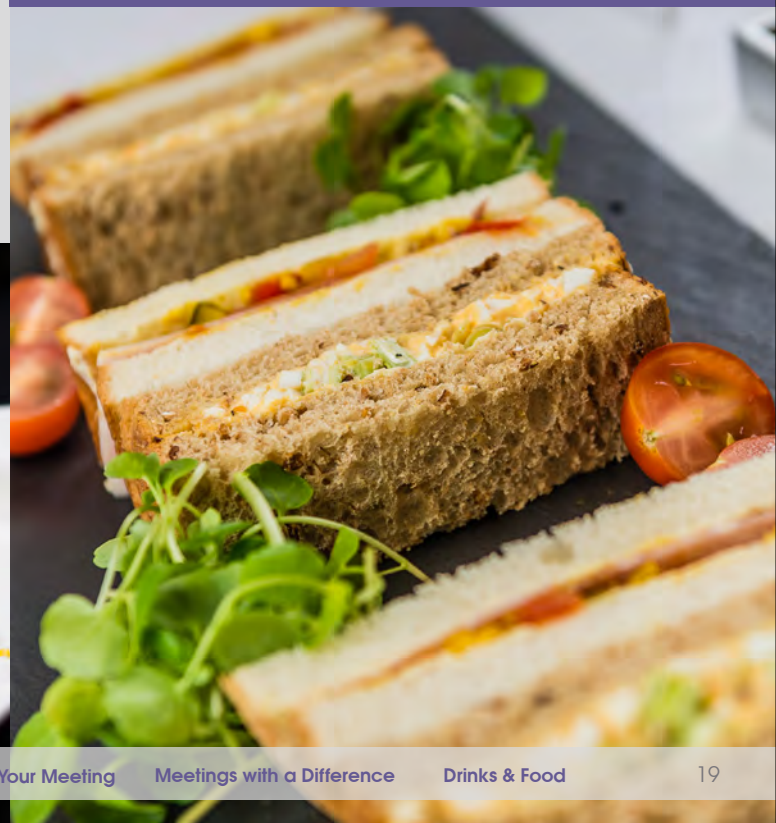
Chef's Selection of Cakes & Fancies

Pot of Traditional English Tea

Hot drink of your choice



"We were overwhelmed with comments from delegates on the amazing venue, the efficiency of the staff and the high quality of the food."



Fork Buffet Menus

The Summer

£18.00 + vat per guest

£8.50 + vat per guest within our Day Delegate Options
Please order for a minimum of 5 guests.

Presented on innovative display items, this buffet allows you to enjoy the fresh flavours of some of our favourite dishes alongside healthy clean salads.

Carved Fillet of Thai Chicken

Infused with green chillies, lime & coriander

Medium Rare Sirloin of Beef

Creamed horseradish

Griddled Fillets of Salmon

Pesto mayonnaise, new potato salad, crème fraîche & chives

Roasted Red Onion & Tomato Salad (v)

Balsamic vinaigrette

Pasta Salad with Mozzarella (v)

Sunblushed tomatoes & basil

Mixed Leaf Salad (v)

Lemon & herb vinaigrette, warm continental breads

Individual Chocolate Marquise

Bitter orange coulis

or

Brûléed Lemon Tart

The Mustard

£22.50 + vat per guest

£13.00 + vat per guest within our Day Delegate Options
Please order for a minimum of 40 guests.

This is a beautifully presented buffet, styled on wooden boards & elegant china platters.

Roast Forerib of Yorkshire Beef

Mustard yorkshire puddings, watercress & creamed horseradish

Roast Loin of Free Range Pork

Glazed apple, sage & onion seasoning, crispy crackling

Roasted Corn Fed Whole Chicken

Smoky bacon chipolatas, bread sauce, chicken popcorn

Individual Vegetarian Pies (v)

Roasted wild mushrooms & chestnuts, creamed tarragon jus

Please choose TWO of the above

Served with:

Rich Thyme & Red Wine Gravy

a selection of the following:

Crispy Roasted Potatoes & Roasted Garlic Mash

Rosemary Roasted Root Vegetables

or

Summer Greens

Apple & Cinnamon Crumble

Vanilla custard

or

Lemon Posset

Citrus shortbread

Dine Blend Coffee & Chocolates



Platters



These are brilliant for offering your guests a much wider range of food styles, from our 'Yorkshire Ploughman's' to Antipasti. Presented on elegant perspex or bamboo platters (your choice), they are suitable for meetings, larger conferences or even weddings.

For a working lunch, we recommend that on the basis of our minimum order of 5 guests, you should select at least 3 platters. You may also want to consider a bread platter and a salad option. Also see our patisserie items to round off with a sweet treat.

The Yorkshire Ploughman's

Pulled chicken and artichoke terrine, chunks of mature cheddar, carved rare roast beef, honey roasted ham. Mini pork pie, mini pots of piccalilli.

The Seafarer

Oak roast salmon pâté, tartlet of smoked whittby haddock, mini prawn cocktails finished with smoked paprika and spring onions, slices of beetroot cured smoked salmon, mini dill pickles and saffron aioli. Herb crostinis.

The Kitchen Garden (v)

Crudités of carrot, celery and cherry tomato with houmous & soured cream & chive dips. Individual sweet roasted pepper, filled with ratatouille and cream cheese. Caramelised onion and goat's cheese tartlet, chargrilled asparagus, artichoke hearts marinated in olive oil & thyme, tortilla chips.

The Sandwich

Sandwiches in white & multi-seeded breads with some of the following fillings; ham & piccalilli, salmon & dill in crème fraîche, roast beef with horseradish and rocket, chicken & watercress and wensleydale & plum chutney sandwiches.

The Curds & Whey

Yorkshire Blue - soft, creamy & mild - delicious

Mature Cheddar - everyone's favourite

Wensleydale - cracking cheese, crumbly & creamy

Oatcakes, Water Biscuits, Baby Pickled Onions, Quince Jelly & Butter

Antipasti

Mini pots of chicken liver pâté, mortadella, peppered salami, slices of smoked chicken, sage smoked loin of yorkshire pork. Plum tomato & roasted pepper chutney. Herb crostinis.

Each platter feeds around 5 guests - we recommend you choose at least 3 platters for a light lunch. Also see our Bread & Dessert Options!

The above platters are £16.66 + vat

The Patisserie

A selection of two items each, taken from some of the following - squares of ginger parkin, macaroons, carrot cake, lemon posset, Mansion scones laden with clotted cream & strawberry jam

The Orchard

Our fruit and chocolate platter has a selection of fruit, normally including braeburn apples, strawberries, pineapple, satsumas and marshmallows with raspberry and chocolate dipping sauces.

The above platters are £12.50 + vat
Each platter feeds around 5 guests

The Fariner

Bloomer breads in white and multi-seed, mini baguettes, water biscuits, yorkshire butter, queen olives and balsamic

Salads

Penne Pasta with Mozzarella (v)

Tomato & basil pesto

Salad of Harrogate Blue Cheese (v)

Spiced pear & pickled walnut

Tuna Niçoise Salad

Goat's Cheese Salad with Pesto (v)

Pinenuts & sunblushed tomatoes

Yorkshire Leafy Garden Salad (v)

Plum tomatoes, cucumber & wharfe valley rapeseed oil dressing

Potato Salad (v)

Purple spring onions

The Fariner bread platter & our salads are £8.75 + vat per platter.

Each platter feeds approximately 5 guests

Please note, our chefs are always busy creating new dishes and sourcing the best produce, so on occasion we may change the content of the platters in the interests of delivering the very best!



For bespoke meeting quotations call
0113 269 1000 and speak to one of
our dedicated conference managers



High Energy Options

Originally created by the Dine team as a concept for the NHS, these options are designed to offer a tasty lunch whilst ensuring that focus and energy levels are kept high in the afternoon.

In short we have slashed the simple carbs in favour of a healthier balance of slow-burn foods.

High Energy Breakfast

Granola Pots

Low fat quark & blueberries

Sliced Fruit Platter

Braeburn apples, satsumas, strawberries & pineapples

£3.50 + vat per guest



High Energy Buffet

Chargrilled Chicken

Sweet chilli dressing

Poached Salmon

Lemon & dill, lightly roasted asparagus spears

Tomato Ragù (v)

Mini roast herb potatoes, sea salt

Celeriac & Fennel Coleslaw (v)

Tomato & Roast Onion Salad (v)

Ripped basil & balsamic

Summer Green Salad (v)

Avocado

Selection of Fruit Salads in a mini martini glass

Lemon Possett

Citrus shortbread

£22.50 + vat per guest

£13.00 + vat per guest within our Day Delegate Options

Please order for a minimum of 40 guests

*Vegetarian options available

High Energy Platters

Meat - Griddled chicken fillets in lemon & basil, lean sliced yorkshire ham, pots of shredded duck in sesame and hoi sin, carved rare roast beef, cherry tomatoes & cornichons

Fish - Seared tuna loin, wholemeal crostini with smoked salmon, mini prawn salad pots with virgin oil dressing, chunks of poached salmon, cucumber ribbons, plum tomato and red pepper chutney

Each platter comes with two salads:

Crunchy carrot and beetroot salad with flax seed (v)

Celery, radish and apple salad with crumbled

roast walnut (v)

£23.00 + vat per platter with salad option

Each platter feeds around 5 guests - we recommend you choose at least 2 platters for a light lunch - you can mix and match with our Platter options on Page 21.

Have a special theme or occasion? Let us help you create the perfect event with a menu created especially for you.





Picnics, Hampers and Bento Boxes

Come to the park and have a picnic with one of Dine's Hamper options or simply borrow some picnic blankets from us and pretend that you're dining al fresco in the office.

Either way, you'll have more fun with a Dine Hamper. Alternatively, our Bento Boxes are a fantastic option for elegant corporate hospitality on the go!

Options Include:

The Picnic Bundle

The Picnic Hamper

Bento Boxes

Please call or email us for a quote
events@dineinthemansion.co.uk
0113 269 1000





The Picnic Bundle

Presented in an individual bag, our simplest picnic is packed full of flavour:

Hard Boiled Free Range Egg (v)

Celery salt

Braeburn Apple

Pork Pie

Chicken & Watercress Sandwich

Seeded bloomer bread

This classic option is rounded off with an old-fashioned bottle of ginger beer.

£9.50 + vat per guest

Please order for a minimum of 5 guests

The Picnic Hamper

Soft Tortilla Wraps

Loaded with three bean salad, guacamole, smoked chicken & lime salsa

Traditional Bloomers (v)

With roasted mediterranean vegetables, mozzarella & (nut free) pesto

Oak Roast Salmon Salad

Chunks of oak roasted salmon, summer leaves, lemon & dill dressing

Sharing Box (v)

Tortilla chips, spicy salsa & guacamole dips

'Mezze Snack Box'

Bruschetta, terrine of pulled pork & peppercorn, peppered salami, chunks of vintage cheddar & sunblushed tomatoes

English Strawberries

Vanilla cream

Chocolate Brownies

Hampers are £32.00 + vat each and are designed to feed 4 guests

Ask your Dine Event Manager if you would like to hire parasols, picnic blankets or any other options to enhance your picnic treat

'Just to say a very big THANK YOU to you and the rest of the Dine team.

Everyone commented on how beautiful the venue was, how good the service was...everything ran like clockwork and we know you took care of lots of things behind the scenes as well as the little details that Aalso made the difference.'





Bento Boxes

Dine will create a picnic themed Bento Box, presented in an elegant, tiered perspex box containing three unusual and delicious treats; our Bento Boxes provide a more substantial meal than our Finger Buffets, and are equally suitable for attendees at a conference, sporting event or concert.

Oak Roast Salmon & Quail's Scotch Egg

Orange & dill crumb

Smoked Salmon

Cucumber salad, dill vinaigrette

Three Bean & Feta Salad (v)

Lemon oil & thyme dressing, multi-seeded bread roll & butter

Chargrilled Loin of Lamb

Minted labne dressing, anya potatoes, olive oil, cracked salt & saffron, white balsamic roasted baby onions

Smoked Chicken Fillet

Potato, spring onion & chive salad, cherry tomatoes in a balsamic dressing

Caramelised Onion Tart (v)

Potato, spring onion & chive salad, cherry tomatoes in a balsamic dressing

Tarte Framboise

Freeze dried berries, vanilla glaze

Individual Lemon Tart

Berries & raspberry coulis

Selection of Cheeses

Water biscuits & crackers, celery & butter

These are smartly presented and are complete with disposable cutlery and napkin.

£22.00 + vat per guest

Choose 3 items per bento box, based on a minimum of 5 guests. Please feel free to 'pick & mix' options in multiples of 5.





Forget me not

Special dietary requirements can always be accommodated with a little notice; please let us have these clearly marked on your table plan at least 14 days before your event. Note that an extra charge will be applied to your account for additional meals served on the day.

Some dishes may incur a small surcharge dependent upon seasonality and complexity. In the event that ingredients become unavailable due to circumstances beyond the company's control, Dine reserve the right to make suitable substitutions. Our costings are based on round tables with 10 guests at each. If you would rather have fewer guests at each table, please feel free to request a cost for this service.

Prices valid for events booked up to & including 31st March 2017.

Events up to	31st March 2017	31st March 2018	31st March 2019
Level 1 - Paper (off-peak only)	£50 + vat	£52 + vat	£54 + vat
Level 2 - Cotton	£60 + vat	£62 + vat	£64 + vat
Level 3 - Silk	£68 + vat	£70 + vat	£72 + vat
Level 4 - Lace	£80 + vat	£82 + vat	£84 + vat
Drinks Options *estimated only - based on past government duty increases		Add £1.50 + vat	Add £1.50 + vat

Tastings are held subject to availability and are normally only available midweek. Where stated in the menu options, discounted tastings are available at £150.00 + vat (reduced from £240.00 + vat).

All prices are subject to VAT at the prevailing rate.

These prices apply to events based on a minimum of 60 adult guests. This is the minimum number which will be catered and charged for. Children are costed and charged separately to this minimum.

Holiday period (eg: Christmas & Bank Holidays) will attract a different pricing structure; please ask for

a specific quote. Variations to menus will require additional chefs and equipment, please ask for a quote.

Drinks options, canapés & evening food must be purchased for all adult daytime guests.

We do not offer corkage at our venues. Dine will provide all of the food and drink for your event.

As per our terms and conditions, Dine reserves the right to requote up to 2 months beforehand should our costs have increased.

**In the case of allergies we do not guarantee that any item will be free of any specified allergens. Dine and its associated operating companies will never offer an undertaking that anything served will be free of any allergen. Please do not rely on any information, verbal or otherwise to the contrary.*

Off-Peak Dates:

You will hear different venues referring to "off peak" from time to time but not everyone uses the same definition. Having an event outside of the busiest months can be a great way to get the venue you want but also save you money.

Dine define "off-peak" as:

1. Any day other than a Saturday or a Bank Holiday
2. Any day other than a Bank Holiday but including Saturdays in October, November, January, February & March

Once you have selected your preferred options, your Dine Event Manager will be happy to provide a quote for you.'

Please call or email us for a quote
events@dineinthemansion.co.uk
0113 269 1000

The Events Office
The Mansion
Mansion Lane
Leeds LS8 2HH

0113 269 1000
events@dineinthemansion.co.uk
www.dine.co.uk

dine



part of the
Dine Group



Allergens - please note that an allergens chart is available on request

However, because we do not have separate, hermetically sealed manufacturing facilities we are unable to guarantee that any item will be entirely free of allergens.

Please note that any advice given on this matter, whether verbal or in writing by any member of the Dine team is still subject to this warning.