



DEVONSHIRE ARMS HOTEL & SPA

BOLTON ABBEY ESTATE

Private Dining

Spoilt for choice when it comes to wining and dining

When celebrating a special occasion, choosing the right setting and eating fabulous food are both vital. From an intimate dinner party for 6 to a celebration for 24 we are delighted you are considering a celebration with us. With an array of formal & relaxed dining options, we love to tailor to your group's individual needs.

Please note a typed pre-order form is required 3 weeks in advance advising of any dietary requirements.

Canapés

Cold

Aged beef, soy, sesame, nori (GF,DF)

Aged beef tartare, mustard emulsion (DF)

Duck liver en croute, pickles

Smoked salmon rillettes, dill, cucumber, buttermilk

Blue cheese gougère, grape (V)

Charred cabbage and spring onion stuffed mochi (GF, V, N)

Hot

Steamed dumpling with cheese fondue (V)

Cauliflower bhajji, spiced apple sauce (GK,DF,V)

Lamb kofta, mint yoghurt (GF, DF)

Ham hock croquette, cider (DF)

King prawn skewer, sweet chili dip (GF, DF)

Smoked Wensleydale & red onion toastie (GF, V)

Three Canapés - £7.50 per person

Five Canapés - £11.50 per person

Seven Canapés - £14.50 per person

V = Vegetarian & can be arranged for a vegan diet.

GF = Can be arranged gluten free.

DF = Can be arranged dairy free.

N = contain nuts.

Please note that the hotel may have to make slight changes to the dishes due to seasonal, local products being used. If you have any questions about our ingredients, please ask prior to arrival. Some products in our range contain nuts and other allergens. As a result, traces of these could be found in other products served here.



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Three Course Menu

Please choose a set menu for all guests to enjoy the same when selecting from the below.
Should you prefer a choice menu with 3 starters, mains & desserts, please note a £7.50 supplement applies per person.

Starter

Cauliflower velouté, cauliflower bhaji, curry oil (V,DF,GF)

Pressed ham hock, piccalilli, pumpernickel (DF,GF)

Goats cheese tart, shallot and garlic caramel, rocket (V)

Roast salmon, herb noodle salad, salmon rillettes (DF,N)

Main Course

Slow cooked blade of beef, Pommery mustard mash, caramelised red onion, green beans (GF,DF)

Grilled cod loin, pesto potatoes, broccoli, chorizo, tomato and red pepper aioli (GF,N)

Roasted abalone mushroom, chips, baked tomato with garlic and basil, charred watercress (DF,GF,V)

Roast breast of chicken, garlic and herb mash, leek, pancetta, cider and chicken jus (DF,GF)

Dessert

Sticky toffee pudding, toffee sauce, vanilla ice cream (V)

Chocolate ganache, puff pastry, peanut, banana, salted caramel (V)

Lemon tart, thyme glazed raspberries, crème fraiche ice cream (V)

Two farmhouse cheeses, accompaniments & crackers (GF,V)

£40.00 per person

£22.50 for children half portion

For parties of over 30 guests, a set menu must be selected and dietary requirements can be accommodated with prior notice.

V = Vegetarian & can be arranged for a vegan diet. This full menu can be arranged as gluten free.



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Sunday Lunch

Starter

Soup of the day, season garnish (GF,DF,V)

Fishcake, mango and carrot som tam, tomato and red pepper aioli (DF)

Main Course

Grilled cod loin, pesto potatoes, broccoli, chorizo, tomato and red pepper aioli (GF,N)

Garlic and bay roast rump of aged beef, Yorkshire pudding & traditional accompaniments
(gf)

Dessert

Sticky toffee pudding, toffee sauce & vanilla ice cream (gf,v)

Duo of farmhouse cheese, accompaniments (gf,v)

£35.00 per person

£22.50 for children half portion

For parties of over 30 guests, a set menu must be selected and dietary requirements can be accommodated with prior notice.

Only available on Sundays. Children are classed as 2 to 12 years.

GF = Can be arranged gluten free. Vegetarian options on request.



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Children's Menu

Starter

Roasted tomato and red pepper soup, croutons (V,GF,DF)

Greenland prawn cocktail (DF,GF)

Cauliflower mac 'n' cheese (V)

Main Course

Poached cod, new potatoes, seasonal vegetables (GF,DF)

Spaghetti Bolognaise (DF)

Sausage, mash & onion gravy (DF)

Dessert

Sticky toffee pudding, vanilla ice cream (V)

Burlington mess, crushed raspberries, vanilla cream (GF,V,DF)

Ice cream selection (DF,GF,V)

£16.50 per child

Children are classed as 2 to 12 years.

V = Suitable for vegetarians. DF = Can be arranged dairy free.

This full menu can be arranged as gluten free and nut free with prior notice.



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Relaxed Dining

Barbecue

Homemade bread rolls & butter

Caprese salad, aged balsamic

Spiced cous cous salad & classic Caesar salad

Potato salad with chorizo and feta

Pork & leek sausages

Bone marrow burger, mature cheddar, beef tomato, relish, brioche bun

Salmon kebab with satay, mango and carrot salad

Mushroom, Mediterranean vegetable & mozzarella 'burger' with chilli jam

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Yorkshire cheeses with grapes & chutney

Strawberry Eton mess

£29.50 per person

Buffet

Pork pies, scotch eggs, sausage rolls

Charcuterie board with olives, pickles & rocket

Cheese selection, chutneys, grapes, breads & crackers

Green salad, heirloom tomato salad, cheesy slaw

Potato salad with chorizo & feta

Homemade sourdough bread rolls, butter

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Chocolate brownie

£29.50 per person

The kitchen can accommodate most dietary requirements, please advise of any, 3 weeks prior to your event.



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Afternoon Tea

Served on tea stands & platters

Choice of Tea, Coffee or Infusions

Selection of finger sandwiches

Selection of cakes & patisseries

Fruit & plain scone, clotted cream & homemade preserve

£30.00 per person

Light Bite Lunch

Please choose a maximum of four options, before offering to your party.

Served as a buffet.

Ploughman's Lunch

Mature cheddar, honey-glazed ham, pork pie, free range egg & pickles

Cheese Platter

Selection of five cheeses, crisp bread & chutney

Yorkshire Charcuterie & Cheese

Warm bread, pickles

Free Range Egg & Cress Sandwich

Served on brown or white, garnish & chips

Atlantic Prawn Marie Rose Garden Leaf Salad

Honey & mustard dressing

Smoked Salmon Garden Leaf Salad

Honey & mustard dressing

Roast Chicken Garden Leaf Salad

Honey & mustard dressing

£14.95 per person

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Two Course Lunch

Please choose a maximum of two mains & two desserts before offering to your party.

Served as a buffet.

Main Course

Free Range Chicken Fajita

Tortilla wraps, guacamole, sour cream, cheddar & tomato salad

Grilled Salmon

Herb noodle salad, rilette

Lamb Kofta

Pitta, Salad, Mint Yogurt, Red Cabbage, Garden Herb & Potato Salad

Beef & Local Ale Pie

Triple cooked chips, garden vegetables

Dessert

Crème brulee

Seasonal fruits and sorbet

Black Forest Trifle

Kirsch, griottine cherries

Lemon Meringue Pie

Raspberries

Rice Pudding

Thai inspired rice pudding with coconut, lemongrass and kaffir lime sorbet

£20.00 per person

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