

BANQUETING MENU

AT SCARBOROUGH SPA

3 Courses £35* per guest

2 Courses £28* per guest

Extra menu choice for each course – £2 supplement charge a guest.

*Subject to price increase in 2026



STARTERS

Soups

All Served with a Crusty Roll & Butter

Cream of Tomato & Basil *VG*

Cauliflower & Yorkshire Blue *V*

Caramelised Red Onion &
Sweet Potato *VG*

Carrot, Orange & Coriander *VG*

Pork and Apple Terrine

*Homemade Pork and Apple Terrine,
served with Yorkshire Chutney, Mustard Dressed
Pea Shoots and Crusty Bread*

Classic Prawn Cocktail

*Served with a Marie-Rose Sauce and
Wholemeal Bloomer Bread*

Chicken Liver Parfait

Served with Sliced Ciabatta and Chutney

Homemade Yorkshire Puddings *V*

With a Rich Onion Gravy

Goats Cheese & Sundried Tomato Tartlet *V*

*Homemade Goats Cheese and Sundried Tomato
Tartlet, served with Balsamic Dressed Pea Shoots,
and a Tomato & Pesto Dressing*

Portabella Mushroom *V*

*Filled with Yorkshire Blue Duxelles,
Baked with a Herb Crust*

BANQUETING MENU

AT SCARBOROUGH SPA

“EVERYONE LOVED THE FOOD
CHOICES, DINING COMMENTING
ON HOW AMAZING AND WELL
PRESENTED IT WAS.”

Mikaela & Wayne Lok

MAIN COURSES

All served with Seasonal Vegetables unless specified

Slowly Braised Tender Brisket of Beef

£2 Supplement

*Individual Brisket of Beef, Braised in Wold Top
Marmalade Porter Gravy, served with a
Yorkshire Pudding and Fondant Potato*

Coq Au Vin

*Supreme of Chicken, Cooked in Red Wine,
Bacon, Shallots and Herbs,
served with Creamed Potato*

Seared Pork Fillet

*Fillet of Pork, served with
Doreen's Black Pudding, Fondant Potato,
Courgette with a Wholegrain Mustard
and Calvados Cream Sauce*

Pork Belly

*Roasted Belly of Pork,
served with a Fondant Potato,
Tender Stem Broccoli, Apple Puree
and a Pork Jus*

Rump of Lamb £2 Supplement

*Lamb Rump served with Creamed Potato,
Braised Pearl Onions and a Lamb and Madeira Jus*

Oven Roasted Herb Crusted Haddock

*Served with Creamed Potatoes
and a Lemon & Dill Cream Sauce*

Roasted Sweet Potato, Spinach, Mushroom & Coconut Curry VG

Served with Rice, Poppadum and Mango Chutney

Hearty Vegetable Casserole VG

*Celeriac, Carrot, Swede and Mixed Bean Stew
with Parsley and Sage Dumplings*

Wild Mushroom, Chestnut & Thyme Pithivier VG

*Wild Mushrooms and Chestnuts in a White Wine
and Thyme Soya Cream Sauce Encased
in a Vegan Puff Pastry Parcel*

Cottage Pie VG

*Quorn Mince, Carrots and Peas in a
Rich Red Wine Gravy, topped with
Creamy Mashed Potato*

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DESSERTS

Citrus Lemon Tart ✓

*With Whipped Lemon Cream,
Raspberry Coulis and Fresh Raspberries*

Sticky Toffee Pudding ✓

*Homemade Sticky Toffee Pudding
with a Baileys Spiked Sticky Toffee Sauce
served with Vanilla Bean Ice Cream
and Honeycomb Crumble*

Chocolate Fondant ✓

*With Vanilla Pod Ice Cream,
Salted Caramel Sauce
and Honeycomb Crumble*

Raspberry & White Chocolate Cheesecake ✓

With Crème Chantilly & Raspberry Coulis

Tiramisu Torte ✓

*A Kahlua Soaked Savoiardi Sponge Finger Base,
topped with an Espresso flavoured Mousse,
finished with a Dusting of Cocoa Powder,
served with Crème Chantillys*

Yorkshire Cheese Plate (V)

*Local Cheeses served with Crackers,
Celery, Grapes & Yorkshire Chutney*

BANQUETING MENU

AT SCARBOROUGH SPA

"ALL OUR GUESTS HAD A FABULOUS
TIME - MANY HADN'T EVER BEEN
TO THE SPA AND DIDN'T
REALISE HOW STUNNING IT WAS."

Sharon & Marcus Tomlinson



HOT & COLD FINGER BUFFET

AT SCARBOROUGH SPA

£22* per guest for a choice of four items

Extra items can be purchased for £5 a guest
Minimum number 40 guests

*Subject to price increase in 2026



Cold Sandwiches

*All sandwiches are prepared with
White and Wholemeal Bread.
Please pick a Maximum of four fillings*

Cucumber, Cream Cheese,
Mint & Chive ✓

Pesto, Mozzarella,
Tomato & Red Onion ✓

Ham, Wholegrain Mustard
Mayonnaise & Rocket

Wensleydale & Yorkshire Chutney ✓

Smoked Salmon, Cucumber,
Dill & Cream Cheese

Beef, Horseradish
& Red Onion Marmalade

Coronation Chicken

Egg & Cress ✓

Double Yorkshire Cheese Savoury ✓

Haddock Sliders

*Chunks of Fresh Haddock
with a Tartare Style Slaw in
Toasted Mini Brioche Buns*

Pulled Lamb Sliders

*Succulent Pulled Lamb served with
Rocket & Red Onion in
Toasted Mini Brioche Buns*

Pork Burgers

*Mini Pork Burgers finished with
Chorizo Jam & Iceberg Lettuce in
Toasted Mini Brioche Buns*

BBQ Jackfruit Sliders ✓

*Jackfruit coated in a Sticky
BBQ sauce with Coleslaw in
Toasted Mini Brioche Buns*

Quesadilla ✓

*Black Bean, Tomato, Chilli and
Cheddar Shredded Fajita Chicken,
Salsa & Cheddar*

HOT & COLD
FINGER BUFFET

AT SCARBOROUGH SPA

Pork Pies

Available in various flavours

Traditional

Apple & Wensleydale

Black Pudding

Sweet Chilli & Rhubarb

Vegan Pie

Sausage Rolls

Available in various flavours

Traditional

Apple & Wensleydale

Black Pudding

Quiches

Cheese & Tomato v

Cheese & Onion v

Quiche Lorraine

Broccoli & Yorkshire Blue v

Smoked Salmon, Dill & Sour Cream

Goat's Cheese & Cherry Tomato v

Pizza

Mozzarella, Tomato & Basil v

Ham & Pineapple

BBQ Chicken

Peperoni

Mediterranean Vegetable v

HOT & COLD FINGER BUFFET

AT SCARBOROUGH SPA



Halloumi Rolls ✓

Grated Halloumi & Onion Seeds wrapped in Filo Pastry and deep fried

Buffalo Chicken or Cauliflower Wings ✓

Coated in a Spicy Hot Sauce Coating served with a Blue Cheese Dip

Chicken Skewers

Our Chicken Skewers can be Flavoured with Various Marinades

Teriyaki | BBQ | Jerk | Cajun | Tikka

Glazed Sausages

Honey & Wholegrain Mustard

Honey & Soy | Sticky BBQ

Glazed Vegan Sausages ✓

Soy & Marmalade | Sticky BBQ

Squid Sticks

With Sweet Chilli Dipping Sauce

Onion Bahji ✓

With Garlic & Mint Raita

Cajun Breaded Mushrooms ✓

With Garlic Mayonnaise

Topped Bruschetta

Mozzarella, Tomato, Red Onion Basil & Balsamic ✓

Avocado, Tomato, Red Onion & Balsamic ✓

Caprese Skewers ✓

Skewers of Mozzarella and Tomato Drizzled with Basil Oil and Balsamic Glaze

Crudité's of Carrot, Pepper, Cucumber & Celery

A choice of two dips

Houmous ✓ | Minted Yoghurt ✓
Blue Cheese Dip ✓ | Garlic Mayonnaise ✓

**HOT & COLD
FINGER BUFFET**

AT SCARBOROUGH SPA



Salads

Fresh Garden Salad VG

Cucumber, Feta & Watermelon Salad V

Cherry, Farro & Watermelon Salad V

Warm Pomme Noisette & Peach Salad V

Coleslaw V

Cheese & Slide Slaw V

Potato Salad V

Sides

Chunky Chips VG

Skinny Fries VG

Roasted New Potatoes
with Garlic & Thyme VG

Sticky BBQ Glazed New Potatoes VG

Cajun Potato Wedges VG

Extras

Yorkshire Crisps VG

Root Vegetable Crisps VG

Mixed Nuts VG

HOT & COLD FINGER BUFFET

AT SCARBOROUGH SPA



DESSERTS

Dessert Options can be added for £5 a guest

Pavlovas ▾

Strawberry

Raspberry

Salted Caramel

Cheesecake Bites ▾

Vanilla

Chocolate

Lemon

Raspberry

Salted Caramel

Lemon Posset ▾

With Lavender Shortbread

Triple Chocolate Ganache Mousse ▾

*Layers of White, Milk and Dark
Chocolate Mousse*

Raspberry & Chambord Trifle ▾

*Layers of Fresh Raspberry, Raspberry Jelly,
Chambord Soaked Madeira Sponge,
Custard & Freshly Whipped Cream*

Strawberry & Marshmallow Skewers ▾

Drizzled with Milk Chocolate

HOT & COLD FINGER BUFFET

AT SCARBOROUGH SPA



HOT BUFFET

AT SCARBOROUGH SPA

£26* per guest for a choice of three items

A choice of one meat, one vegetarian and a dessert
Minimum number 20 guests

*Subject to price increase in 2026



HOT SANDWICHES

Served with a choice of Mini Jacket Potatoes with sticky BBQ Glaze or Chunky Chips or Skinny Fries

Slow Cooked Pork Shoulder

With Sage & Onion Stuffing and Apple Sauce
Served in a Brioche Bun

Sliced Topside of Beef

With Wold Top Porter Gravy
Served in a Brioche Bun with optional
Creamed Horseradish

Vegan BBQ Pulled Pork VG

Succulent Jackfruit Cooked in our own
Vegan BBQ Sauce served with a Fresh Carrot
& Red Cabbage Slaw in a Vegan Brioche Bun

Homemade Spicy Bean Burger VG

Our Own Five Bean Burger with
Fresh Red Chilli & Coriander, served in a
Vegan Brioche Bun with Shredded Lettuce,
Sliced Tomato and Zingy Houmous

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CHAFING DISH MAINS

Beef Chilli & Rice

*Minced Beef & Black Beans with Chilli,
Paprika and Cumin in a Tomato Sauce*

Beef Lasagne

*Layers of Beef Bolognese & Bechamel Sauce
between sheets of pasta, topped with a blend
of Mozzarella and Cheddar Cheese
served with Garlic Bread*

Beer Battered Haddock

*Fresh Haddock Fried in Beer Batter
with Chunky Chips, Mushy Peas
& Tartare Sauce*

Beer Battered Halloumi ✓

*Chunks of Halloumi Fried in Beer Batter
with Chunky Chips & Mushy Peas*

Mediterranean Vegetable Lasagne ✓

*Layers of Mediterranean Vegetable
Bolognese & Bechamel Sauce between
sheets of pasta, topped with a blend
of Mozzarella and Cheddar Cheese.
Served with Garlic Bread*

Mushroom, Spinach & Leek Pie ✓

*Sautéed Mushrooms, Leek & Spinach
in a creamy Velouté Sauce topped with
Shortcrust Pastry, served with
Mashed Potatoes and Garden Peas*

HOT BUFFET

AT SCARBOROUGH SPA



DESSERTS

Dessert Options can be added for £5 a guest

Seasonal Fruit Cobbler v

Served with Custard

Seasonal Fruit Crumble v

Served with Custard

Syrup Sponge v

Served with Custard

Pavlova v

Strawberry

Raspberry

Salted Caramel

Fruit Salad VG

Selection of Diced Fresh Fruit

HOT BUFFET

AT SCARBOROUGH SPA

