

CREATE BETTER DAYS & STAYS

Looking to grow your business, develop and nurture your people? Whilst Zoom and virtual meetings have their place, nothing beats meeting face to face. Connect and vitalise your team so they work together and your business can thrive.

Perhaps you are searching for a venue for a client meeting or have been asked to arrange some off site training sessions.

Whether you are simply looking for a meeting space or want to enhance your meeting with golf, activities, dinner or an overnight stay, Rudding Park is the natural choice.

RUDDING HOUSE

Grade I listed Rudding House blends contemporary design with traditional details, offering a range of flexible indoor and outdoor spaces so you can focus, inspire, connect and create.



CREATE BETTER DAYS

For 5 - 20 delegates

meet

private room in Rudding House
morning tea, coffee, pastries and smoothies
mid-morning tea, coffee and biscuits
lunch served in Clocktower Brasserie
afternoon tea, coffee and biscuits
flipchart stand, pad and pens
still and sparkling water

£57 per delegate from 1 November 2025



making your life easier

- no contract to sign
- each delegate orders lunch on the day served in Clocktower Brasserie

make the most of your day, why not stay
with our Create Better Stays experience?

CREATE BETTER DAYS

For 21+ delegates

meet

private room in Rudding House
morning tea, coffee, pastries and smoothies
mid-morning tea, coffee and biscuits
working buffet lunch served in meeting room
themed afternoon tea, coffee and biscuits
flipchart stand, pad and pens
Wi-Fi, LCD projector and projection screen
still and sparkling water

from £75 per delegate



make the most of your day, why not stay
with our Create Better Stays experience?

CREATE BETTER STAYS

The perfect combination allowing you time to focus, relax and have fun.

meet & stay

overnight stay in a Ribston Wing Room
three course dinner with tea and coffee
yorkshire breakfast
access to the Indoor Swimming Pool and Juniper Log Sauna
private meeting room in Rudding House
morning tea, coffee, pastries and smoothies
mid-morning tea, coffee and biscuits
working buffet lunch served in meeting room for 21+ delegates
afternoon tea, coffee and biscuits
flipchart stand, pad and pens
Wi-Fi, LCD projector and projection screen

5 - 20 delegates from £255 per delegate

21+ delegates from £285 per delegate

making your life easier

- events with under 20 delegates
order lunch on the day served in Clocktower Brasserie

CREATE BETTER DAYS SAMPLE MENU

5 - 20 delegates order on the day. Select one Brasserie Bento Box. Served in Clocktower Brasserie.

plant lover v, gf*

focaccia, olive oil & balsamic, caeser salad, harissa carrots, sesame hummus, crispy chickpeas, radicchio, salted beetroot, chocolate cake & raspberries

seafood gf*

focaccia, olive oil & balsamic, caeser salad, smoked salmon, shallots & capers, prawn & sesame toast, chocolate cake & raspberries

deli gf*

focaccia, olive oil & balsamic, caeser salad, crispy chicken & kimchi mayonnaise, ham hock terrine & piccalilli, chocolate cake & raspberries

afternoon tea v*, gf*

selection of finger sandwiches, mini scone jam & cream, chocolate orange macaron, caramel swiss roll & ginger caramel tart

v vegetarian, ve vegan, gf gluten free, * adaptable

It is the responsibility of the guest to inform the manager of any special dietary requirements when pre-ordering. Allergen information relating to all our dishes is available however please note that due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. Due to seasonality some ingredients may need to be replaced with an alternative. 01.11.25

CREATE BETTER DAYS SAMPLE MENU

21 or more delegates order two weeks prior to the event.

Select 3 items from savoury or puddings. All sandwiches included.

Working lunch served buffet style in meeting room.

savoury

lamb kofta

tzatziki, pickled red onion, mint **gf**

king prawn

satay udon noodle salad, lime, coriander

sundried tomato gnocchi

bocconcini, basil **v**

harissa halloumi

tabbouleh, spring onion, sundried tomato **v**

hot smoked salmon poke bowl

sushi rice, avocado, mango, pickled cucumber, radish, yuzu mayo

greek salad

cucumber, feta, olives **v**

sandwiches

free-range egg mayonnaise

mustard cress on brioche **v**

yorkshire roasted ham

celeriac & wholegrain mustard remoulade

smoked salmon

dill cream cheese, bagel

savoury mature cheddar cheese

spring onion **v**

pudding

apple & salted caramel tart **gf***

banoffee choux buns **v**

lemon & elderflower posset

meringue shards **v, gf**

mini tiramisu pavlovas **gf**

v vegetarian, **ve** vegan, **gf** gluten free, ***** adaptable

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RUDDING HOUSE DINNER

SPRING & SUMMER

5 - 9 delegates order on the day. Dine at Clocktower Brasserie.

10 or more delegates order two weeks prior to the event.

Please select one dish from each course to create a set menu for your guests.

Alternatively you may have a choice menu (3 items per course) for a supplement of £5 per person.

Select items from the Autumn & Winter menu for a supplement of £5 per dish.

starter

red pepper & tomato soup

tomato bread **v**, **ve***, **gf***

crab cake

sweet chili jam, asian slaw **gf**

mackerel pate

horseradish crème fraiche, dill
pickled cucumber, rye bread **gf***

kitchen garden beetroot

pomegranate, beetroot crisp,
goats curd **v**, **ve***, **gf**

smoked chicken

mango salsa, coconut, siracha
emulsion **gf**

smoked salmon terrine

horseradish cream, baby
watercress, sourdough croute **gf***

main

lamb rump

cherry vine tomato, rainbow chard,
lamb fat fondant potato **gf**

herb crusted cod loin

parsley potato terrine, asparagus
volute, asparagus spears **gf**

chicken supreme

creamed leeks and pancetta, pom
puree, baby leeks **gf**

wild sea-bass

corn, crab tortellini

duck breast

duck croquet, kohlrabi,
pak choi **gf**

spinach gnocchi

pea, sundried tomato, yorkshire
pecorino **v**, **gf***

pudding

peach melba **ve***, **gf**

saffron pannacotta

raspberry madeleine

strawberry & champagne bomb

v, **gf**

lime cheesecake

chocolate, coconut sorbet **v***, **ve***, **gf***

double chocolate parfait

chocolate malt doughnuts **v**

textures of lemon & elderflower

lemon curd, lemon sponge, lemon
meringue shard, lemon sable biscuit,
elderflower gel, elderflower sorbet,
elderflower marshmallow **gf***

tea & coffee

hand made petits fours

v vegetarian **gf** gluten free ***** adaptable

5–9 delegates order on the day. 10+ delegates pre-orders required two weeks prior to the event.

It is the responsibility of the guest to inform the manager of any special dietary requirements when pre-ordering. Allergen information relating to all our dishes is available however please note that due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. Available from 1 April – 31 September 01.11.25

RUDDING HOUSE DINNER

AUTUMN & WINTER

5 - 9 delegates order on the day. Dine at Clocktower Brasserie.

10 or more delegates order two weeks prior to the event.

Please select one dish from each course to create a set menu for your guests.

Alternatively you may have a choice menu (3 items per course) for a supplement of £5 per person.

Select items from the Spring & Summer menu for a supplement of £5 per dish.

starter

french onion soup

gruyere sourdough croute **gf***

hoisin duck terrine

asian salad, crispy vermicell

wood pigeon

barley risotto, pancetta

salmon fishcake

leek, wholegrain mustard **gf***

goats cheese & red onion tart

pickled beetroot, shallot **v, gf***

prawn cocktail

bloody mary sauce, malted bread
gf*

main

belly pork

dauphinoise, stout and apple
puree, black pudding

butternut squash & gruyere pithivier

pine nuts, red pepper fondue **v**

confit duck leg

chorizo cassoulet, seasonal veg **gf***

salmon wellington

rosemary hasselback potato, caviar
sauce

chicken supreme

pomme puree, wild mushroom
sauce, brassicas **gf**

hake

jerusalem artichoke lyonnaise,
tender stem, mussel buerre blanc
gf

pudding

sticky toffee pudding

toffee popcorn, vanilla ice cream **v,**
ve*, gf*

pear tart tatin

chocolate sauce, honeycomb ice
cream **v, ve*, gf***

chocolate hazelnut mousse

hazelnut nougat, vanilla cream **gf***

passionfruit pannacotta

white chocolate ice cream, vanilla &
passionfruit marshmallow **gf***

yuzu cheesecake

orange cremeux, vanilla sable, miso
caramel doughnuts

textures of honey **gf***

tea & coffee

hand made petits fours

v vegetarian **gf** gluten free ***** adaptable

5–9 delegates order on the day. 10+ delegates pre-orders required two weeks prior to the event.

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AT A GLANCE

Select your own meeting experience to suit your requirements.

	meet	meet & stay
YOUR MEETING EXPERIENCE INCLUDES		
Private meeting room in Rudding House	✓	✓
Arrival tea, coffee and pastries	✓	✓
Mid morning tea, coffee and biscuits	✓	✓
Lunch (5-20 delegates in Clocktower Brasserie, 21 or more in room)	✓	✓
Mid afternoon refreshments 5 - 20 delegates - mid afternoon tea, coffee and biscuits in Clocktower Brasserie 21 or more delegates - themed mid afternoon tea, coffee and biscuits in room	✓	✓
Flipchart, pads and pens, Wi-Fi, LCD projector and screen	✓	✓
Accommodation in a Ribston Wing Room, Yorkshire breakfast, dinner at Rudding House and access to the Indoor Swimming Pool and Juniper Log Sauna	n/a	✓
UPGRADE OPTIONS		
Bacon or egg sandwiches	£6	£6
Lunch served in a separate room (21 or more delegates)	£10	£10
Basket of 100 balls for use on the driving range	£11.50	£11.50
The Great Yorkshire Golf Adventure	£10	£10
MAKING LIFE EASIER FOR EVENTS UP TO 20 DELEGATES		
No contract required for events up to 20 delegates	✓	n/a
Events with under 20 delegates order food on the day	✓	✓

VEGAN

Choose one starter, one main and one pudding for your event.

starter

spiced butternut squash soup gf

roasted pumpkin seeds, butternut squash crisp

heritage tomato salad gf

tomato jam, vegan mozzarella, pine nuts, baby basil

pea and mint arancini gf

pea puree, pea shoots

main

textures of cauliflower gf

pickled walnut and caper dressing

root vegetable tart tatin

tomato fondue, caramelized shallot

katsu vegetable curry gf*

jasmine rice, coconut shavings

pudding

vegan orange tart

passionfruit sorbet

rum poached pineapple

coconut & lime sorbet

coconut pannacotta

blueberry compote, strawberry ice cream

(gf) gluten free

Pre-orders are required two weeks prior to the event. Inclusive of VAT at prevailing rate. It is the responsibility of the guest to inform the manager of any special dietary requirements when pre-ordering. Allergen information relating to all our dishes is available however please note that due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. Due to seasonality some ingredients may need to be replaced with an alternative. 01.11.25