



At Pavilions of Harrogate we are committed to using the best of locally grown and sourced produce, both supporting our local farmers, and reducing food miles. Responsible sustainability is at the heart of our business and we are proud to support the suppliers below whose produce is the mainstay of all our menus.

Avenue Bakery – Harrogate

Established in 1934 by the grandmother of the present owners, the Avenue Bakery still bakes bread using traditional methods.

Brymor Ice Cream - High Jervaulx Farm, Masham

Ice cream made using only the milk from Brymor's own pedigree herd of Guernsey cows. They also make their own cheese, cream and clotted cream.

Class One Fresh Produce – Skipton

Class One started life as a market stall in Skipton. The business soon grew and started supplying hotels and restaurants nearby. Fifteen years later and the business now supplies businesses throughout the region with produce from Bradford markets and local producers. The company is still family run and based in Skipton.

Herbs Unlimited – Sandhutton, Thirsk

Specialising in high quality, fresh cut herbs and baby salads with great taste using environmentally sensitive methods to Assured Farm Product Standards.

Holme Farmed Venison - Sherburn-in-Elmet

Holme Farmed Venison believe that quality is of the utmost importance and consequently their business has become recognised for creating the best quality venison. The deer are reared naturally, grazing on grass pastures, guaranteeing a beautifully flavoured lean and tender red meat.

Inshore Fisheries

Formed over 20 years ago by local Redcar fishermen Richard Owen and Ernest Bennett, the company has grown from a small inshore processor to one of the regions leading seafood wholesalers, delivering fresh seafood on a daily basis.

Mackenzies Yorkshire Smokehouse – Blubberhouses

Deliciously Yorkshire, the Regional Food Group, and Yorkshire Forward named Mackenzies Yorkshire Smokehouse 'Food Producer of the Year 2007' For more than 20 years Mackenzies have pioneered and created some of the finest smoked foods available.

Margaret Dawson - Langthorpe

Local supplier of lion branded free range eggs based near Boroughbridge.

R & J Catering Butchers - Kirkby Malzeard

The Atkinson Family has been farming for 85 years, and 30 years ago decided to diversify into the catering butchery market. Rob Atkinson and his son Ryan use their own farm stock and stock from other farms within a ten mile radius. They specialize in rearing and promoting their own Waterford beef.

Rose Bud Preserves - Healey nr Masham

Makers of a large and unusual range of home produced chutneys, relishes, pickles, mustard, herbs, wild fruit jellies, jams, marmalade and mincemeat.

Shepherds Purse Cheese – Thirsk

Shepherds Purse Cheeses Ltd was the first cheesemaker to reintroduce blue cheesemaking to Yorkshire in the early 1990's. They proudly produce a range of four speciality blue cheeses along with their Fine Fettle Yorkshire. They make a wide variety of quality hand-made cheeses to traditional recipes. Their award winning cheeses are high in protein, vitamins and minerals, ideal for vegetarians and excellent for cookery. Their sheep milk cheeses can be eaten by most people suffering from intolerance to cow's milk products.

Sykes House Farm Butchers – Wetherby

Sykes House Farm butchers work in partnership with suppliers and customers, to ensure that primary producers clearly understand and consistently meet the exacting demands of the catering market. Traceability from farm to plate is achieved through meticulous batch coding. The majority of their fresh meat and poultry products are prepared daily to order, ensuring they reach our chef in prime condition.

Tarts 'n' Torte – Harrogate

A husband and wife team based in Starbeck, Tarts 'n' Torte has been trading for 15 years specializing in producing tarts, quiches, tortes and gateaux using the best of local produce. They have recently introduced a range of gluten free baked products

Town Head Farm - Grassington

This is a third generation family business supplying milk and dairy products since 1938. The milk is sourced directly from farm Assured farms within a 10 mile radius of the dairy, which along with an STS accreditation ensures a consistently high quality product.

Whitakers Chocolates – Skipton

Since 1889 four generations of the Whitaker family have enabled Whitakers Chocolates Ltd to evolve into a leading supplier of confectionery. Whitakers have an array of mouthwatering products. Whitakers have achieved the Higher Level Standard of the British Retail Consortium's accreditation, enabling our chef and clients to have complete confidence in the consistency of their products.

Womersley Fine Foods – Pontefract

The Womersley Brand was launched by Martin and Aline Parsons from their home, Womersley Hall in 1979 and has become one of Yorkshire and England's leading Gourmet Brands. Their wide range of home grown specialist herbs and fruits are the key ingredients of their now famous fruit and herb delicacies. Martin sadly passed away in 2010 but the business carries on with Rupert heading the company himself. Martin attributed his expert knowledge of speciality herbs to his family's background, being famous for grand gardens and horticulture at Nyman's in Sussex and Birr Castle in Ireland, together with his instinctive ability to blend them with sumptuous fruits in vinegar, dressing and stunning jellies

Wharfe Valley Farms – Collingham

For Rapeseed oil and flavoured Rapeseed oil. Yorkshire's finest Extra Virgin Rapeseed Oil is manufactured 100% from the rape crop grown on the Kilby family's farms in Collingham. Rapeseed oil contains the lowest saturated fat content of any oil – less than half that of Olive Oil. The subtle nutty flavor makes it ideal for dips and dressings.

Side Oven Bakery – Driffield

Used for oatcakes and crostini by Caroline Sellers using her own milled oats and wheat grown on her organic farm near Driffield.