

EVENT MENUS

Buffet

Canapes

Hot Fork Buffet

Yorkshire Pie & Mash

Roast Meat Sandwich
The 'Alternative Hog Roast''

Yorkshire Roast Dinner

Fine Dining

Starters & Desserts

BBQ Menu Gourmet

Evening Snacks



BUFFET MENUS Inclusive of VAT PP

Ouse - £8.50

Assorted Sandwiches on White & Brown Bread Gourmet Sausage Rolls, Quiche Selection of Cakes & Slices

Guys Fawkes - £9.00

Crispy Skin Jacket Potatoes with a selection of fillings

Tuna Mayo | Cheese | Beans | Coleslaw | Coronation Chicken | Green Leaf Salad

Selection of Cakes & Slices

Shambles - £10.50

Assorted Sandwiches on White & Brown Bread
Gourmet Sausage Rolls, Pork Pie, Quiche, Kettle Crisps
Selection of Cakes & Slices

Clifford's Tower - £12.50

Slices of Roast Beef & Roast Ham,
Poached Salmon (under 30 guests smoked salmon)
Selection of Quiche
Roasted New Potatoes, Homemade Coleslaw, Mixed Green Salad
Basket of Breads and Butter

Mediterranean Feast - £12.50

Selection of Continental Meats
Selection of Pitta and Flatbreads
Hummus, Olive Oil & Balsamic, Olives & Sundried Tomatoes
Mozzarella & Tomato Salad, Greek Salad

Yorkshire Picnic - £13.00

Roast Ham, Scotch Eggs, Pork Pies, Quiche, Gourmet Sausage Rolls
Pickled Onions and Gherkins
Selection of Cheese with Bread, Crackers, Chutney & Piccalilli

Minster Package - £14.00

Assorted Sandwiches on White & Brown Bread
Gourmet Sausage Rolls, Quiche, Pork Pies, Chicken Skewers, Roasted New Potatoes,
Homemade Coleslaw or Green Salad



Yorkshire Parkin Bites & Cake Selection CANAPES

3 PP - £7.00 Inclusive of VAT 4 PP - £8.00 Inclusive of VAT 5 PP - £9.00 Inclusive of VAT

Meat

Chicken Liver Parfait with Truffle Crumb
Deep Fried Chicken Bites with Kimchi Mayo
Mini Minced Black Pudding 'quail' Scotch Egg
Soy & Ginger Chicken Lollipop
Pulled Pork & Apple Sliders (Yorkshire Portion)
Mini Gourmet Sausage Rolls with an English Plum Puree
Arancini Bites – Bolognese or Ox Cheek & Parmesan
Mini Toad in the Hole with Onion Chutney (Yorkshire Portion)
Mini Filled Potatoes with Crème Fraiche & Cured Bacon Scratchings
Mini Yorkshire Pudding with Roast Beef & Gravy (Yorkshire Portion)
Asparagus - Parma Ham or served simply with Aioli (seasonal)
Pressed Ham Hock, Rye Bread, Pineapple Pickle
Ox Cheek, Smoked Potato & Parmesan
Honey & Mustard Sticky Sausages
Chorizo & Brie Bites

Fish

Prawn & Courgette Skewers with Sweet Chilli Dip Home Smoked Salmon Blini, Crème Fraiche, Dill Mini Fish Cake, Dill, Cured Egg Yolk King Prawn Cracker, Sea Herb Aioli Mini Fish & Chips with Mushy Peas (Yorkshire Portion)

Vegetarian / Vegan

Mini Tacos with Avocado Salsa & Micro Coriander (VE)
Vintage Cheddar & Fennel Seed Sable with Chutney
Roasted Squash Chowder, Burrata, Crispy Sage — with Egg & Spoon (can be VE)
Crushed Broad Bean, Mint & Yorkshire Fettle Filo Cone with Extra Virgin Olive Oil
Goats Cheese, Fig & Honey Tartlet
Wensleydale & Leek Bon Bon
Manchego & Cherry Rarebit (VE)
Stuffed Mini Heritage Tomato (VE)
Smoked Carrot, Ricotta & Hazelnut Tart
Honey Glazed Peach & Mozzarella Bites
Port Poached Pear, Walnut & Yorkshire Blue Tart
Arancini Bites - Truffle Mushroom
Halloumi Fries with Sweet Chilli Dip

Seasonal Vegan Vol au Vents (VE)



HOT FORK BUFFET MENU £12.50 Inclusive of VAT PP

Served Buffet Line choose one option

Yorkshire Sausage with Creamy Mash and Seasonal Vegetables – Gravy

Chicken Tikka Masala with Rice and Naan Bread, Mango Chutney (vegetarian option also available)

Lasagne with Garlic Bread and Side Salad (vegetarian option also available)

Mixed Bean Cassoulet with Pearl Cous Cous (v)

Chicken & Leek Pie with Mash & Seasonal Vegetables with Gravy

Traditional Cottage Pie and Seasonal Vegetables

Fish Cakes with Homemade Potato Salad and Green Leaf Salad

Thai Green Curry with Rice

Yorkshire Beef Stew with Dumplings

Beef Chilli Served with Rice or Jacket Potato, Sour Cream, Guacamole, Salsa and Vintage Cheddar (Vegetarian option also available)

YORKSHIRE PIE & MASH £14.00 PP Inclusive of VAT PP

1 Pie Option with Creamy Mash or Thick Cut Chips Served with your choice of Seasonal Vegetables, Braised Red Cabbage, Mushy or Garden Peas Homemade Gravy & a Selection of Sauces included

Yorkshire Beef & Ale
Chicken, Bacon & Mushroom
Creamy Golden Vegetable (V) or (VE)
East Coast Fish Pie
Turkey, Cranberry & Stuffing



ROAST MEAT SANDWICH MENU

OUR 'ALTERNATIVE HOG ROAST'

Option 1 £11.50 PP Inclusive of VAT

Hot Sandwich in White or Brown Farmhouse Bap (choice of two meats)
Roast Potatoes, Fries or Wedges
Selection of Sauces

Option 2 £13.50 PP Inclusive of VAT

Hot Sandwich in White or Brown Farmhouse Bap (choice of two meats)

Roast Potatoes, Fries or Wedges

2 Salads of your choice

Selection of Sauces

Meats

Roast Pork with Crackling & Stuffing

Yorkshire Beef – served medium

Pulled Chicken or Turkey & Stuffing

Gammon & Pineapple

Pulled Jackfruit

Salads

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Potato Salad / Coleslaw
Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds / Fennel & Lemon Slaw
Pearl Couscous with Lemon & Pomegranate / Mixed Leaf Salad / Greek Salad
Beetroot, Balsamic & Feta Salad / Roast Courgette, Marjoram & Olive / Roasted Red Pepper & Dukkah
Mediterranean Vegetables



YORKSHIRE ROAST DINNER MENU

£16.00 PP Inclusive of VAT

Yorkshire Roast Menu includes 1 Meat Option, 1 Potato Option, Stuffing, Seasonal Vegetables
Gravy, Homemade Yorkshire Puddings & a Selection of Sauces.

Served to the table

Meats

Roast Pork

Topside of Beef

Roast Leg of Lamb with Rosemary (£1 Supplement)

Roast Ham

Roast Chicken with Lemon & Thyme
Roasted or Poached Salmon

Crown of Turkey

Mushroom & Celeriac Wellington (VE)

Your choice of Mash / Roast Potatoes / Dauphinoise Potatoes / New Potatoes

Additional Sides at £2.00 PP Inclusive of VAT PP

Braised Red Cabbage Cauliflower Cheese Pigs in Blankets

FINE DINING MAINS £17.00 PP Inclusive of VAT

Yorkshire Lamb Shank, Red Wine & Port Reduction

Beef Daube, with Red Wine & Port Reduction

Duo of Chicken – Pan-fried Breast with a choice of sauces & Kiev Bon Bon

Pork Loin, Black Pudding Bon Bon, Rich Gravy

Smoked Haddock Risotto with Flat Leafed Parsley Pesto

Roast Cod & Chorizo with Samphire

Wild Mushroom & Celeriac Wellington with Squash Velouté (v)

Seasonal Risotto

Vegetable Pithivier, Truffle, Butterbean & White Onion Sauce (v)

Vegetarian dishes can all be adapted to be Vegan

All mains come with a choice of potato and seasonal Veg



STARTERS

Soup - £6.00 PP Inclusive of VAT

Leek & Potato / Roast Parsnip / Tomato & Basil / Creamed Butternut Squash
Yorkshire Onion Soup with Wensleydale Crouton
All soups served with rustic breads and butter

£7.00 PP Inclusive of VAT

York Gin & Beetroot Cured Trout with Celeriac & Apple Remoulade
East Coast Fishcakes with Samphire & Sea Herbs Aioli
Luxury Prawn Cocktail
Duck Pâté with Chutney & Toasts
Bolognese Arancini with Spiced Arrabbiata Sauce
Heritage Tomato Bruschetta, Local Basil (VE)
Wensleydale & Leek Croquette with Creamed Leeks
Fig & Baked Goat's Cheese Tart with Pine Nuts, Honey & Chutney
Yorkshire Pudding with Onion Gravy

DESSERTS

£6.00 PP Inclusive of VAT

Spiced Rhubarb Crème Brûlée with Ginger Brandy Snap
Seasonal Mess (Pavlova, Seasonal Fruits, Cream)
Traditional Sticky Toffee Pudding with Butterscotch Sauce
Tarte au Citron, Tempered White Chocolate, Raspberries & Limoncello Cream
Dark Chocolate Torte with York Gin Poached Pear
Cherry Bakewell Tart with Crème Fraiche
Apple Tart Tatin with Cream
Tiramisu

Homemade Chocolate Brownie with Yorvale Ice Cream
Apple or Rhubarb Crumble with Custard or Yorvale Ice Cream
Cheesecake Options - Strawberry & Champagne / Raspberry & White Chocolate
Chocolate Orange / Lime & Passionfruit

ADDITIONAL ITEMS

Breads & Butter - £1.50 PP Inclusive of VAT (included in soup option)

Tea & Coffee - £1.50 PP Inclusive of VAT

Tea & Coffee with Mints - £2.00 PP Inclusive of VAT

Cheese Board - £7.00 PP Inclusive of VAT



BBQ MENU GOURMET

Option 1 £14.00 PP Inclusive of VAT

Choice of 2 Main Items & 1 Salad & 1 Potato Bread Basket & Sauces

Option 2 £17.00 PP Inclusive of VAT

Choice of 3 Main Items & 2 Salads & 1 Potato Bread Basket & Sauces

Main Items

Yorkshire Gourmet Beef Burgers
Local Yorkshire Sausages (vegetarian option also available)

Marinated Chicken Breast

Lamb Burgers with Minted Yogurt

Sticky BBQ Pork

Salmon

Moving Mountains Plant Based Burger (Vegan)

Halloumi & Sweet Chilli Burger (V)

Vegetable & Halloumi Skewers (V)

Rump Steak – Supplement £2.00 PP

Salads

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Potato Salad / Coleslaw
Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds / Fennel & Lemon Slaw
Pearl Couscous with Lemon & Pomegranate / Mixed Leaf Salad / Greek Salad
Beetroot, Balsamic & Feta Salad / Roast Courgette, Marjoram & Olive / Roasted Red Pepper & Dukkah
Mediterranean Vegetables

Potatoes

Roast Potatoes Fries Wedges Potato Salad



EVENING SNACKS

Hot Sandwiches

All sandwiches served on locally baked white, brown or granary rolls - GF & VE bread rolls available

£5.00 PP Inclusive of VAT

Ged Bell Sausage Sandwich / Vegetarian Sausage Sandwich (V)

Yorkshire Bacon Sandwich

£8.00 PP Inclusive of VAT Choose one option

Gourmet Hot Dogs / Beef Burgers – in Brioche Buns with Trimmings
Pulled Pork with Apple Sauce & Stuffing
Roast Chicken with Sage & Onion Stuffing
Hot Gammon with Homemade Piccalilli or Honey & Mustard
Yorkshire Cheddar Toasties (V)
Marinated Halloumi & Vegetables Sandwich (V)
Fish Finger Sandwich on Ciabatta / BBQ Pulled Jackfruit Baguette (VE)
Pulled Chicken Pitta with Pickled Red Cabbage & Minted Yogurt

Dirty Fries or Wedges - £5.00 PP Inclusive of VAT

Choose 3 Toppings

Sour Cream / Jalapenos / Cheddar Cheese / Yorkshire Chorizo Smoked Pancetta / Salsa / Guacamole

Burrito or Fajita - £8.00 PP Inclusive of VAT

Served with homemade guacamole, salsa & sour cream

One Filling

Chicken / Beef / Pork / Vegetable

Additional Items

Fries / Spiced Wedges - £2 PP Inclusive of VAT