

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

Children's



Buffet Menus

Inclusive of VAT

Ouse - £10

Assorted Sandwiches on White & Brown Loaf & Wraps (Half Vegetarian)
Served with Vegetarian Quiche & York Sports Club Gourmet Sausage Rolls
Selection of Cakes & Slices

Guy Fawkes - £11

Crispy Sea Salted Baked Jacket Potatoes with a selection of fillings

Coronation Chicken | Tuna Mayonnaise | Beans | Homemade Coleslaw | Cheese | Green Leaf Salad

Selection of Cakes & Slices

Shambles - £11.50

Assorted Sandwiches on Seeded Brown & Bloomer Loaf (Half Vegetarian)

York Sports Club Gourmet Sausage Rolls | Pork Pie | Vegetarian Quiche | Hand Cut Crisps

Selection of Cakes & Slices

Foss - £14.50

Assorted Filled Wraps & Flat Breads (Half Vegetarian)

Vegetarian Quiche | Onion Bhajis served with Mango Chutney

Chicken Skewers

All Served with Mediterranean Vegetable Cous Cous & Green Leaf Salad

Clifford's Tower - £14.50

Slices of Medium Rare Beef | Home Roasted Honey Basted Ham Poached or Smoked Salmon (or Gravlax) | Vegetarian Quiche

Salad & Potato options pick any 3:

Homemade Coleslaw | Green Leaf | Cous Cous with Red Onion, Papaya & Lemon Oil
Sour Cream & Chive Potato Salad | Mini Roast Potatoes

Basket of Mini Tin Loaves & Butter Portions



Yorkshire Picnic - £15

Home Cooked Roast Ham

Pork Pies | Homemade Scotch Eggs with Black Pudding | Honey Wholegrain Mustard Sausages

Vegetarian Quiche

Homemade Coleslaw | Pickled onions

Selection of Cheeses with Chutney, Crackers, Grapes, Celery & Butter Portions

Mediterranean Board - £15.50

Roast Chicken, Mango & Focaccia Bites Selection of Continental Meats Selection of Pitta & Flatbreads

Hummus, Olive Oil & Balsamic | Olives & Sundried Tomatoes

Salad options pick any 2:

Mozzarella & Tomato Salad | Red Slaw | Greek Salad | Chilli, Pomegranate, Carrot & Coriander

Minster - £16

Assorted Sandwiches & Wraps (Half Vegetarian),
Pork Pies | York Sports Club Gourmet Sausage Rolls | Chicken or Salmon Skewers
Vegetarian Quiche

Salad & Potato options pick any 3:

Homemade Coleslaw | Green Leaf Salad | Cous Cous | Rocket & Parmesan
Roast Potatoes | Buttered New Potatoes

Selection of Homemade Cakes & Slices



CANAPES

3 PP - £9 Inclusive of VAT 4 PP - £10 Inclusive of VAT 5 PP - £11 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
Mini Gourmet Sausage Rolls with an English Plum Puree
Arancini Bites - Ox Cheek & Parmesan
Mini Toad in the Hole with Onion Chutney
Mini Yorkshire Pudding with Roast Beef & Gravy
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 with Sweet Chilli Dip Salmon Blini, Crème Fraiche, Dill Mini Fish Cake, Dill, Cured Egg Yolk King Prawn Cracker, Sea Herb Aioli Mini Fish & Chips with Mushy Peas

Vegetarian / Vegan

Mini Tacos with Avocado Salsa & Micro Coriander (can be 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 Croute
Wensleydale & Leek Bon Bon
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 or Thai Spiced Vegetable.

Halloumi Fries with Sweet Chilli Dip



HOT FORK BUFFET MENU Inclusive of VAT

Served Buffet Line

(If served to the table – supplement £2pp)

Please choose one option

Yorkshire Sausage with Creamy Mash and Seasonal Vegetables – Gravy £13

Beef Chilli Served with Rice or Jacket Potato, Sour Cream, Guacamole, Salsa & Vintage Cheddar £13

(Vegetarian option available)

Fish Pie Topped with Creamy Cheddar Mash, Seasonal Veg & Minted Peas £13.50

Traditional Cottage Pie and Seasonal Vegetables £13.50

Lasagne with Garlic Bread and Side Salad (Vegetarian option also available) £14

Fish Cakes with Homemade Potato Salad and Green Leaf Salad £14

Chicken Tikka Masala with Rice and Naan Bread, Mango Chutney (vegetarian option available) £14

Thai Green Chicken Curry served with Sticky Coconut Rice and Lemon Infused Green Beans £14

Beef and Ale Stew and Dumplings, Buttery Mash and Roast Winter Roots £15

Puff Pastry topped Beef and Black Sheep Ale Pie served with Homemade Chips, Peas and Gravy £15

YORKSHIRE PIE & MASH £16.00 PP Inclusive of VAT

Served to The Table

1 Pie Option Served with your choice of Potato & one Vegetable Homemade Gravy & a Selection of Sauces included

Creamy Mash | Thick Cut Chips Seasonal Vegetables | Braised Red Cabbage | Mushy Peas | Garden Peas

Chicken & Leek

Chicken, Bacon & Mushroom

Creamy Golden Vegetable (V) or (VE)

East Coast Fish Pie

Turkey, Cranberry & Stuffing

Steak & Ale (50p supplement)



ROAST MEAT SANDWICH MENU

OUR 'ALTERNATIVE HOG ROAST'
Inclusive of VAT

Served Buffet Line

Option 1 £12.50 PP

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

Option 2 £15 PP

Hot Sandwich in White or Brown Farmhouse Bap (choice of two meats)
Roast Potatoes, Fries, Wedges or Buttered New Potatoes
2 Salads of your choice
Gravy & a Selection of Sauces

Meats

Roast Pork with Crackling & Stuffing
Yorkshire Beef (topside) – served medium
Yorkshire Beef (sirloin) £3pp supplement – served medium
Turkey & Stuffing
Gammon & Pineapple
Pulled Jackfruit

Salads

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad | Crème Fraiche & Chive Potato Salad | Coleslaw Plum Tomato & Mozzarella Salad | Green Beans & Halloumi Green Pesto | Fennel & Lemon Slaw Pearl Couscous with Lemon & Pomegranate | Mixed Leaf Salad | Greek Salad Beetroot, Balsamic & Feta Salad | Roast Courgette, Marjoram & Olive | Roasted Red Pepper & Mediterranean Vegetables | Quinoa, Spring Onion & Red Pepper Salad



YORKSHIRE ROAST DINNER MENU

£16.50 PP Inclusive of VAT Served to the table

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

Meats

Roast Pork
Topside of Beef
Sirloin of Beef (£2 supplement)
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 | New Potatoes Dauphinoise Potatoes (£1 supplement)

Additional Sides at £2.00 PP Inclusive of VAT PP

Braised Red Cabbage Cauliflower Cheese Pigs in Blankets

FINE DINING MAINS

Priced Individually on Request

Yorkshire Lamb Shank, Creamy Mashed Potatoes, Parsnip Puree, Green Beans, Fennel Crisp, Red Wine & Port Reduction

Beef Daube, with Red Wine & Port Reduction

Duo of Chicken – Pan-fried supreme 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)

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

Seasonal Risotto

Vegetarian dishes can all be adapted to be Vegan
All mains come with seasonal vegetables and a choice of potato
Dauphinoise, Fondant, Creamy Mash, Chateau



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 & butter

£7.00 PP Inclusive of VAT

East Coast Fishcakes with Samphire & Sea Herbs Aioli
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
Luxury Prawn Cocktail (Rose of Smoked Salmon, Baby Gem, Marie Rose, King Prawns) - £1.50 supplement
Chicken Liver Pate, Melba Toast, Chutney, Celeriac Slaw - £1 supplement

DESSERTS

£6.50 PP Inclusive of VAT

Crème Brûlée with Raspberry White Chocolate Shortbread

Eton Mess (Berry Compote, Meringue, Seasonal Fruits)
Traditional Sticky Toffee Pudding with Butterscotch Sauce
Dark Chocolate Torte with Poached Pear
Cherry Bakewell Tart with Clotted Cream
Apple Tart Tatin with Cream
Bitter Chocolate Tiramisu
Homemade Chocolate Brownie with Yorvale Honeycomb Ice Cream
Apple or Rhubarb Crumble with Custard or Yorvale Ice Cream
Cheesecake Options - Strawberry & Champagne / Raspberry & White Chocolate
Chocolate Orange / Lime & Passionfruit
Glazed Lemon Tart, Mango & Passion Fruit Puree with Clotted Cream

ADDITIONAL ITEMS

Inclusive of VAT

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

Tea & Coffee - £1.80 PP

Tea & Coffee with Mints - £2.20 PP

Cheese Board - £7.00 PP



BBQ MENU GOURMET

Inclusive of VAT

Option 1 £15.50 PP

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

Option 2 £19.00 PP

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

Main Items

Ged Bell of York Gourmet Beef Burgers

Local Yorkshire Sausages (vegetarian option also available)

Marinated Chicken Breast

Lamb Burgers with Minted Yogurt

Sticky BBQ Pork

Salmon (£1 pp supplement)

Moving Mountains Plant Based Burger (Vegan)

Halloumi & Sweet Chilli Burger (V)

Vegetable & Halloumi Skewers (V)

Rump Steak (£2.75 pp supplement)

Salads

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad | Crème Fraiche & Chive Potato Salad | Coleslaw Plum Tomato & Mozzarella Salad | Green Beans & Halloumi Pesto Salad | Fennel & Lemon Slaw Pearl Couscous with Lemon & Pomegranate | Mixed Leaf Salad | Greek Salad Beetroot, Balsamic & Feta Salad | Roast Courgette, Marjoram & Olive Roasted Red Pepper & Mediterranean Vegetables | Quinoa, Spring Onion & Roast Red Pepper Salad

Potatoes

Roast | New | Fries | Wedges | Potato Salad



EVENING SNACKS Inclusive of VAT

Hot Sandwiches

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

£5.00 PP

Ged Bell Sausage Sandwich / Vegetarian Sausage Sandwich (V)

Ged Bell Bacon Sandwich

£9.00 PP

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 - £5.50 PP

Choose 3 Toppings

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

Pizza Fries - £6.50 PP

Fries, Pizza sauce, Pepperoni, Mozzarella

Parmo Fries - £7.50 PP

Chicken Goujons, Tomato Sauce, Cheese Sauce, Parmesan

Burrito or Fajita - £9.50 PP

Served with Homemade Guacamole, Salsa & Sour Cream, Green Leaf Salad

One Filling

Chicken | Beef | Pork | Vegetable

Additional Items

Fries or Spiced Wedges - £2.50 PP Inclusive of VAT



Children's Menus

Inclusive of VAT

Little Vikings Buffet Menu 1 - £7 PP

Margherita Pizza Slices
Ham & Cheese Mini Rolls / Sandwiches
Mini Sausage Rolls
Crisps
Mini Cakes or Magnums

Little Vikings Buffet Menu 2 - £9.50 PP

Pizza Slices - Margherita & Pepperoni Ham & Cheese Mini Rolls / Sandwiches Mini Scotch Egg Cocktail Sausages Mini Sausage Rolls Crisps Mini Cakes or Magnums or Fruit Skewers

Hot Mains - £7 PP

Chicken Goujons & Chips Quorn Nuggets & Chips Chipolatas, Mash & Gravy Fish Finger & Chips All served with Peas or Beans