

Baba Ganoush

—    — CATERING

STARTERS

Included in all two or three course menus.

Soup

Leek & Potato / French Onion Soup / Spiced Squash & Red Lentil Soup / Curried Parsnip Soup
Roasted Tomato Soup with Slow Roasted Tomatoes / Garden Pea & Watercress Soup
All soups served with rustic breads and a salted or flavoured butter

Fish

York Gin & Beetroot Cured Trout with Celeriac & Apple Remoulade
East Coast Fishcakes with Samphire & Sea Herbs
King Prawn & Crayfish Cocktail, Pickled Vegetables
Whitby Crab with Green Mango Salsa
Squash Risotto with Scallops, Back Bacon & Crispy Sage

Game, Meat & Poultry

Crispy Ham Hock, Dressed Watercress Salad & Bajan Pepper Mayonnaise
Pressed Yorkshire Game Terrine with Homemade Damson Gin Chutney & Toasts
Carpaccio of Beef with Micro Rocket, Parmesan & Black Truffle
Duck Pate with Spiced Ginger Chutney & Toasts
Bolognese Arancini with Spiced Arrabiata Sauce

Vegetarian / Vegan

Roasted White Onion Risotto in Whole Roasted Onion with Hedgerow Crumb (VE)
Truffle Mushroom Arancini (VE) with Mushroom Ketchup (V)
Wensleydale & Leek Croquette with Creamed Leeks (V)
Fig & Baked Goats Cheese Tart with Pine Nuts, Bootham Honey & Chutney (V)
Confit Beef Tomato & Mozzarella Salad with Micro Basil (V)
Candied & Golden Beetroot Tart with Homemade Ricotta & a Micro Salad (V)
Yorkshire Pudding with Onion Gravy (V)
Asparagus & Parmesan Twists with Aioli (V)