

Baba Ganoush

—  — CATERING

STARTERS - *Included in all two or three course menus.*

Soup

Leek & Potato / Spiced Squash & Red Lentil Soup / Curried Parsnip Soup
Roasted Tomato Soup with Slow Roasted Tomatoes / Garden Pea & Watercress Soup

Heritage Tomato Gazpacho (served cold)

All soups above are vegetarian.

Yorkshire Onion Soup with Wensleydale Crouton – *not suitable for vegetarians*

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 Aioli

King Prawn & Crayfish Cocktail, Pickled Vegetables

Whitby Crab with Green Mango Salsa

Squash Risotto with Scallops, Back Bacon & Crispy Sage - £2.00 + VAT supplement PP

Game, Meat & Poultry

Duck Pâté with Spiced Ginger Chutney & Toasts

Bolognese Arancini with Spiced Arrabbiata Sauce

Pistachio Chicken & Ham Terrine, Watercress Salad & Homemade Piccalilli

Carpaccio of Beef with Micro Rocket, Parmesan & Black Truffle - £2.00 + VAT PP supplement

Vegetarian / Vegan

Onion Tart with York Gin Plum Chutney

Heritage Tomato Bruschetta, Local Basil (VE)

Wensleydale & Leek Croquette with Creamed Leeks

Truffle Mushroom Arancini with Mushroom Ketchup

Goat's Cheese Log with Edible Flowers, Rustic Loaf and Chutney

Confit Beef Tomato Stuffed with Vegan Pesto, Toasted Seeds & Micro Salad (VE)

Roasted White Onion Risotto in Whole Roasted Onion with Hedgerow Crumb (VE)

Fig & Baked Goat's Cheese Tart with Pine Nuts, Bootham Honey & Chutney

Candied & Golden Beetroot Tart with Homemade Ricotta & a Micro Salad

Yorkshire Leek, Feta, Yogurt with Miso and Chive (v) can be adapted to (VE)

Burrata, Ribboned Courgette, Homemade pesto - Pistachio (v)

Yorkshire Pudding with Onion Gravy