

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

Game, Meat & Poultry

Potted Duck Pâté with Spiced Ginger Chutney & Toasts – Green Leaves
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
Yorkshire Pudding with Onion Gravy

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
Roasted White Onion Risotto in Whole Roasted Onion with Hedgerow Crumb (VE)
Fig & Baked Goat's Cheese Tart with Pine Nuts, Bootham Honey & Chutney
Yorkshire Leek, Feta, Yogurt with Miso and Chive (v) can be adapted to (VE)
Burrata, Ribboned Courgette, Homemade Pesto - Pistachio (Focaccia Breadbox on Side)