

PRINCIPAL

YORK

Banquet Menu A

STARTERS

Confit Chicken and Smoked Ham Hock Terrine Truffle and herb oil, fig chutney, toasted sour dough

Smoked Mackerel Pâté and Peppered Mackerel Cucumber ribbons, horseradish dressing, grilled ciabatta

Asparagus and Goats Cheese Quiche Tart Spiced beetroot purée, grilled asparagus tips V

MAIN COURSE

Pan Seared Chicken Supreme

Spring onion mash potatoes, Chardonnay and wild mushroom cream jus, garlic sautéed spinach and leeks

Braised Blade of Beef

Smoked bacon and leek champ, honey roasted parsnip and carrot, braising jus

Char-grilled Vegetable Wellington VG

Char-grilled vegetables and rocket pesto layered in crispy pastry, caponata, kale herb oil

DESSERTS

Lemon Tart with Crumbled Meringue Seasonal berry compote, sweetened whipped cream

Dark Chocolate & Orange Tart Vanilla Ice cream

Profiteroles Chocolate dipped choux buns filled with crème patisserie V

Followed by Tea, Coffee and petit fours