

DINNER/BANQUETING SELECTOR MENUS

Three courses from £24.75 per person

In deciding your menu we recommend you select 1 starter or 1 soup, 1 main course and 1 dessert; should you wish to offer your guests either additional choices or courses then this can be accommodated and will be priced accordingly.

Soups

Roast red pepper and cherry tomato soup with basil pesto
Carrot and fragrant coriander soup
Cream of leek and potato soup with croutons
Classic minestrone with shaved parmesan

Cold Starters

Melon filled with summer fruits and berries with mint and Pimm's syrup (v)
Homemade chicken liver parfait with a plum and apple chutney served with rustic toast
Smoked chicken and asparagus on a salad of crisp leaves with pancetta, pine kernels and citrus couscous
Roast pear and shaved Swaledale cheese on a crisp salad with walnut croutons and a cider vinegar dressing (v)
Corn fed chicken and pistachio terrine with Parma ham and red onion confit served with warm rustic bread
Buffalo mozzarella and plum tomato salad with balsamic and basil dressing (v)
Honey roast salmon with a Thai salad of cucumber, lime, chilli and coriander
Classic East Coast prawn cocktail dressed with salad, lemon wedge and Marie Rose
Lobster, prawn and smoked salmon cocktail with brandied seafood sauce

Hot Starters

Yorkshire pudding and rich caramelised onion gravy (v)
Moules Mariniere, garlic shallots in white wine cream and fresh parsley
Sauté Queen Scallops with white wine and shallots on a bed of wilted spinach
Warm pigeon breast on a rocket and red chard salad with a sharp raspberry and balsamic dressing

Main Courses

Lamb

Slow roasted shoulder of lamb served on rustic bubble and squeak with a redcurrant red wine glaze
Roast leg of lamb served on a bed of buttered cabbage and puy lentils coated with a fresh herb tapenade served with port, orange and red berry sauce
Roast rack of Duncombe Park Estate reared lamb on minted mash with a rich masala jus

Beef

Roast sirloin of locally reared beef served with rich roast jus and Yorkshire pudding
Roast fillet of locally reared beef served with a red wine reduction

ALL PRICES EXCLUDE VAT AT THE CURRENT RATE
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Pork

Traditional roast loin of locally reared pork with apple sauce, seasoning and roast gravy
Maple basted rack of locally reared pork on a butternut squash and spinach risotto with cider jus

Chicken

Oven baked breast of chicken with a country bacon and leek risotto served with a sun blushed tomato and red wine sauce
Oven baked breast of chicken with traditional Yorkshire sausage wrapped in streaky bacon with sage and onion gravy
Sauté chicken breast stuffed with wild rocket and Yorkshire fettle served with a white wine veloute

Fish

Fillet of salmon oven baked with sun dried tomato, spinach, potato and brie crust served with a pesto drizzle
Fillet of cod loin crusted with pepper tapenade, brioche herb crumb and court bouillon
Sea bass wrapped in Parma ham on crushed potatoes with a Provençal sauce

Vegetarian

Pumpkin and butternut squash lasagne with spinach served with pesto cream and shaved parmesan
Twice baked goats cheese soufflé with local asparagus and creamed leeks
Blue cheese and herb crusted mushroom caps served on a bed of spinach with a rich cream and brandy sauce
Balsamic risotto with wild mushrooms, sun blushed tomato chutney served with shaved parmesan
Mediterranean vegetables topped with sun dried tomato served on a bed of tricoloured spaghetti with a spicy tomato sauce

All main courses will be accompanied by a selection of appropriate vegetables and potatoes

Cold Desserts

Classic sugar crusted crème brûlée
Lemon posset served with fruit compote
Eton Mess: layered meringue and raspberries with vanilla cream and raspberry coulis
Individual fresh fruit Pavlova with sharp berry coulis
Chocolate honeycomb truffle torte served with caramelised orange compote and dairy cream
Individual summer pudding with red berry coulis
Individual black forest gateau and dairy cream
Profiteroles filled with Baileys Cream served with hot chocolate sauce
Chilled fresh fruit platter served with passion fruit crème fraîche
Chocolate roulade with strawberries, fruit coulis and cream
Fresh fruit and marshmallow fondue with a trio of dips (chocolate, raspberry and toffee)
Classic caramelised lemon tart with fresh strawberries, fruit coulis and dairy cream

Hot Desserts

Individual fruit crumble tart served with dairy cream
Individual sticky toffee pudding served with toffee sauce and fresh cream
Whiskey brioche butter pudding served with cream custard
Hot chocolate sponge with local dairy ice cream

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YORK **BARBICAN**