

**YORK BARBICAN**

# Example Menus 2023

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## FOOD ALLERGENS & INTOLERANCES

The allergy information provided by this business relates to foods used as actual ingredients deliberately present in our dishes. The information has been obtained from our suppliers, and all reasonable steps have been taken to ensure that the information is accurate and up to date.

We take the issue of food allergies very seriously; however, all of our dishes are produced and prepared in an environment that is not free from gluten, milk, nuts and other allergens.

If you are sensitive to the trace presence of an allergen or allergens, we are unfortunately unable to guarantee that any of our foods are suitable for you. Please speak to a member of our team if you have any queries or need further advice.

Throughout the menus you will see an indication as to whether the dishes are suitable for vegetarian, vegan, gluten free, dairy free diets etc. These are intended as a guide so if you have any dietary requirements amongst your guests, please do let us know so that we can suggest suitable alternatives.

v	Vegetarian	vg	Vegan
gf	Gluten free	df	Dairy free

**BREAKFAST OPTIONS**

Bacon Sandwich  
Vegan Sausage sandwich  
Danish Pastries

**LUNCH BOX**

A selection of sandwiches;  
Egg mayonnaise | Ham | Tuna sweetcorn | Onion bhaji & sweet chilli  
Piece of fruit | Flapjack  
Bottle of still water

**WORKING LIGHT LUNCH**

A selection of sandwiches;  
Three different fillings on assorted breads  
Bowl of homemade seasonal soup

**WORKING LIGHT PLANT BASED LUNCH**

A selection of sandwiches;  
Falafel wrap with rainbow slaw and hummus (vg)  
Vegan cheese salad  
Onion Bhaji and sweet chilli wrap  
Roast plum tomato and smoked paprika soup (vg, gf)

**WORKING BUFFET LUNCH**

Our basic range of sandwiches  
Individual cheese and tomato quiche  
Crudities; carrot, pepper, cucumber with hummus (vg, gf)  
Tuna Niçoise pot of Jewelled cous cous (df)

**WORKING BUFFET PLANT BASED LUNCH**

Our basic range of sandwiches;  
Falafel wrap with rainbow slaw and hummus (vg)  
Vegan cheese salad  
Onion Bhaji and sweet chilli wrap  
Vegan cheese and tomato quiche (vg)  
Crudities; carrot, pepper, cucumber with hummus (vg, gf)  
Turmeric roasted cauliflower with rocket, black rice, flaked almonds and crunchy chickpeas (vg, df, gf)

**HOT FORK BUFFET**

Please choose two of the following dishes

Chicken fricassee with tarragon (gf)

Beef Bourguignon with pearl onions and button mushrooms (gf)

Spicy butternut squash and chickpea tagine (vg, gf)

Creamy mushroom stroganoff (vg, gf)

Served with

Braised rice | Potato wedges

**HOT FORK PLANT BASED BUFFET**

Spicy butternut squash and chickpea tagine (vg, gf)

Creamy mushroom stroganoff (vg, gf)

Served with

Braised rice | Potato wedges

**EVENING BUFFET**

A selection of sandwiches;

Ham and Dijon Mustard | Egg and cress | Cheese and pickle

Individual cheese and tomato quiche

Crudities; carrot, pepper, cucumber with hummus (vg, gf)

Sausage roll with a sweet chilli dip

Jewelled cous cous pot (df)

Yorkshire crisps

Bread sticks

**STREET FOOD MENU**

Please choose three of the following bowl food dishes Additional options can be added at a cost

Butternut squash, courgette and mushroom risotto with shaved parmesan (gf)

Thai red chicken and sweet potato curry, black onion seed rice (gf)

Mac 'n' cheese, herb crumb (v)

Yorkshire pudding with pulled pork, sage seasoning and apple sauce

Spicy chickpea and sweet potato dahl with mini garlic naan (vg)

Chargrilled chicken, sweetcorn and spring onion chowder with braised rice (gf)

The bowl food is based on minimum numbers of 75 people receiving 4 bowls per person

**CANAPES**

CHOOSE 3 CANAPES | CHOOSE 4 CANAPES | CHOOSE 5 CANAPES

**HOT CANAPES**

Mini Yorkshire pudding with rare roast beef, ale chutney

Wild mushroom and roasted garlic fritters, sage and onion puree (vg)

Harissa spiced sweet potato cakes with mint, cucumber and onion relish (vg)

Panko crumbed Thai style fishcake, smoked chilli jam, coriander shoots

Honey and mustard glazed pigs in blankets (gf)

Mushroom and truffle oil arancini ball (v, gf)

Beetroot falafel with smoked chilli jam (vg, gf)

Smoked salmon bon bon, horseradish crème fraiche

**CHILLED CANAPES**

Oak smoked salmon crostini (df)

Air dried ham, sun blushed tomato and rocket rolls (df, gf)

Chicken liver parfait on rosemary toast, smoked bacon shard

Goats cheese curd cheesecake, thyme, and caramelised onion chutney (v)

Sun dried tomato pesto marinated bocconcini, balsamic skewer (v, gf)

Cucumber bites with hummus and pomegranate (vg, gf)

## DINNER MENU

### STARTERS

PLEASE CHOOSE ONE DISH FOR ALL GUESTS

Starters are served with sliced harvester batch loaf and butter

Creamy curried cauliflower, coriander and cumin oil soup (v, gf)

Roast plum tomato and smoked paprika soup, micro herbs and basil (vg, gf)

Yorkshire ham hock pressed with grape mustard and chives, minted puree (gf)

Classic prawn cocktail with spiced seafood sauce and wholemeal crisp

Italian antipasti salad; chicory, gorgonzola, poached pears, walnuts and a thyme honey dressing (v, gf)

### MAINS

PLEASE CHOOSE ONE DISH FOR ALL GUESTS

Thyme butter roasted chicken with creamy olive mashed potato and pan glazed jus (gf)

Roasted chicken supreme, wild mushroom, smoked garlic and shallot farce, confit potato and celeriac puree (gf)

Slow roasted pork belly with glazed apple, chorizo potatoes and pan jus (gf)

'John Smith's' braised daube of beef with horseradish creamed potato, thyme roasted vegetables and caramelised onion

Roasted cauliflower, polenta bake and sautéed wild mushrooms, rocket and toasted pine nut salad (vg, gf)

Wild mushroom and caramelised onion pithivier, dairy free creamed leeks and charred chicory (vg)

Main courses are served with seasonal vegetables

### DESSERTS

PLEASE CHOOSE ONE DISH FOR ALL GUESTS

Rhubarb and custard crème brulee, shortbread biscuit (v)

Salted caramel milk chocolate tart with toffee sauce (v)

Orange posset with orange gel and shortbread biscuit (v)

Plant based crème brulee (vg, gf)

Dark chocolate and raspberry cheesecake (vg, gf)

## CHRISTMAS MENU

### STARTERS

Farmhouse chicken, bacon and leek terrine with caramelised red onion chutney, toasted sourdough croutons and micro herb salad (gf croutons available by pre-order)

By pre-order only

Candied heritage beetroot carpaccio with charred chicory and apple remoulade, balsamic glaze, rosemary crisp (vg) (gf rosemary crisp available by pre-order)

Served with sliced harvester batch loaf with butter

### MAIN COURSES

Herb butter roasted turkey breast with cranberry seasoning and pigs in blankets, pan roast gravy

By pre-order only

Roasted cauliflower with polenta bake and sautéed field mushrooms, herb pesto dressing (vg, gf)

Served with traditional roast potatoes, roasted winter roots and seasonal sprouts

### DESSERTS

Baileys chocolate orange cheesecake with chocolate crumb and orange gel (v)

By pre-order only

Peach and coconut mousse with fresh raspberries and coconut snow (vg, gf)

Freshly ground coffee to be served from a coffee station



## **HOT AND COLD CHRISTMAS BUFFET**

### **SERVED HOT**

Courgette and pepper fritter with pineapple chutney (vg, df, gf)  
Pigs in blankets (df)  
Salmon and cod skewer with ginger and lemongrass marinade (df, gf)  
Vegetable spring roll (vg, df, gf)

### **SERVED CHILLED**

Scotch egg with piccalilli  
Chargrilled vegetable bruschetta with chestnut cream (vg, gf)  
Veggie wraps with roasted butternut squash, sweet potato, chickpeas, spinach and mint (vg)  
Coronation chicken wrap

### **SWEET BITES**

Chocolate and salted caramel pot Mince pies

by pre-order only

Plant based brulee with winter berries (vg, df, gf)

### **OUR BANQUETING MENU PRICES INCLUDE**

Black or white linen tablecloths  
White linen napkins  
All kitchen equipment, crockery, cutlery and glassware  
Experienced food and service staff  
A member of our food management team to oversee the catering