



REFRESHMENTS

Freshly Brewed Tea & Coffee with Biscuits - £2.04*

Freshly Brewed Tea & Coffee With Cake - £2.70*

Freshly Brewed Tea & Coffee with Fair Trade Biscuits - £2.76*

1lt Sparkling or Still Mineral Water - £2.04*

1lt Chilled Orange Juice - £2.88*

1lt Chilled Apple Juice - £2.88*

Elderflower (small) - £1.92*

ASSORTED HOME BAKED PRODUCTS

Muffins

Cookies

Flapjack

Cake

Danish Pastries

£1.38* per person

Scones & Jam

£1.98* per person

Fresh Fruit

£0.60*(per person)

York St John Yorkshire Breakfast

£5.10*

(Minimum of 10 persons)

Please Choose A Breakfast Option From The Selection Below

Served In The Dining Room On Request

Grilled Pork Sausage, Grilled Back Bacon, Black Pudding, Poached Egg, Hash Browns or
Mushrooms, Grilled Tomatoes, Baked Beans, Plum Tomatoes

A Selection Of Pastries, Toast & Preserves

A Selection Of Cereals, Yogurts & Fruit

Juice, Along with a wide selection of Teas, Coffee, Cappuccino & Hot Chocolate



Working Breakfast

£5.10*

Choose from either:

Grilled Bacon Roll

or

Quorn Sausage Roll

or

Croissant & Jam

Served with a Fruit Platter, Fresh Fruit Juice, Tea and Coffee

WORKING LUNCH

(Minimum 10 persons)

£7.26*

A selection of freshly prepared Sandwiches with various fillings

Selection of Mini Vegetable Lattice

Fresh Fruit Platter

Hand Fried Vegetable Crisps

Coffee and Tea

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VAT will be charged at the rate enforced at the tax point of the invoice.

Menus are available till 31st August 2010 thereafter new menus and rates will be on offer



FUNCTION FINGER BUFFET

(Min 10 persons)

£8.75*

A Selection of Freshly prepared Sandwiches garnished with crisps
(1 Round of assorted sandwiches per person)

Served with:

Mini Steak and Ale Pie

Sweet Chilli Chicken Kebabs

Jacket Potato Skins filled with a Mixed Bean
& Tomato Salsa topped with Melted Cheese

Chunky cut Vegetables served with Takziki & Pesto Mayonnaise

Half Houmous, Roquette & Roasted Vegetable Tortilla Wrap

Mineral Water

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COLD FORK BUFFET

A more substantial self service buffet for parties of 10 or more people

To create your menu please choose from the menu below:

Starts at £7.50*
(includes salad & dessert)

Sliced Honey Roast Ham and Pineapple	£1.56*
Sliced Roast Beef with a Beetroot & Horseradish Relish	£2.34*
Roast Turkey Breast & Cranberry Sauce	£1.92*
Smoked Trout Fillet & Atlantic Prawns served on shredded lettuce with a lemon mayonnaise	£2.82*
Mozzarella Cheese served on a Red Chard and Basil salad garnish with sundried tomatoes Olive & Caper berries	£2.10*
Pork Pies & Pickle	£1.14*
Yorkshire Blue Cheese & tomato Quiche	£1.74*
Baked Aubergine slice spread with Pesto, topped with Goats Cheese, garnished with a Roquette & Sunblushed Tomato Salad	£1.32*
Roast Wedges of Butternut Squash topped with a medley of Mushrooms in a Greek style Marinade	£1.44*

Served with the below Salad Mix

Mixed Leaf & Herb Salad

New Potato, Spring Onion & Chive

Coleslaw

Chunky Tomato, Cucumber & Red Onion

Mixed Bean with spicy Salsa

Selection of Breads served with Olive Oil & Balsamic Vinegar

Dessert:

Please choose one of the following Desserts

Fruit Scones with Preserves & Strawberries

Citrus Tartlet garnished with Fresh Fruit & Raspberry Sauce

Fresh Fruit Salad, meringue & pouring cream

Profiteroles topped with Chocolate Sauce

Cheese & Biscuits



FUNCTION DINNER MENUS

£20.52*

Starters

Smoked Trout Fillet

Served on a Roast Pear, Yorkshire Blue Cheese and Baby Leaf Spinach Salad Dressed with an Olive Oil and Sherry Vinegar Dressing, Finished with a Sprinkle of Toasted Walnuts

Traditional Cured Ham

Served Across a Cantaloupe Melon and Red Chard Salad Dressed with a Honey, Ginger and Wholegrain Mustard Dressing

Marinated Exotic Mushrooms

Tossed Together with Fresh Rocket and Radicchio Leaves, Toasted Pine Kernels and Sun Dried Tomatoes. Garnished with Deep Fried Fresh Herbs and Parmesan Shavings

Wild Boar and Juniper Berry Terrine

Accompanied with a Spicy Pear Chutney and Warm Rustic Walnut Bread

Trio of Mature British Cheese Tartlet

Served on a Grated Celeriac and Apple Salad, Accompanied with a Home Made Piccalilli

Crayfish Tails in a Cheesy Filo Pastry Basket

Smothered with a Lemon infused Hollandaise Sauce and Baked. Served on a Watercress Salad

Main Course

Roast Cod Loin

Wrapped in Sweetcure Streaky Bacon, served on Chorizo Sausage and Pea Risotto

British Rump Steak

Slowly Braised with Banana Shallots, Button Mushrooms and Fresh

Somerset Brie Parcel

A Wedge of Somerset Brie Parcel spread with Pesto, encrusted with Fresh Rosemary and Thyme, wrapped in Filo Pastry and Baked in until golden, Served on Pasta Ribbons Dressed with Black Pepper and Olive Oil

Lamb Loin Wellington

Served with a Port Wine Gravy Accompanied with a Minted Leek and Potato Gratin

Roasted Butternut Squash

Filled with Confit of Tomato, Chard and Quinoa. Garnished with Deep Fried Leek Strips

Pan Fried Corn Feed Chicken Breast

Served on Roast Sweet Potato, Red onion and Parsnips Sprinkled with Fresh Sage, Finished with a Warm Porcini Preserve Dressing and Caperberries

Accompanied with Chefs Choice of Fresh Vegetables and Potatoes



Desserts

Raspberries Folded into Whipped Double Cream

Served with Toasted Oats, Honey and Whisky in a Bavarois Case, Garnished with a Hazelnut Brittle

Chocolate Brownie

Topped with a Spoon of Mascarpone Flavoured with Chopped Pistachio Nuts and Fresh Mint. Served with a Black Cherries in a Kirsch Sauce

Citrus Pastry Tartlet

Served on a Mango Sauce, Topped with an Orange Sorbet

Fresh Fruits, Served in a Brandy Snap Basket

Accompanied with Natural Yoghurt Slightly Sweetened with Honey

Tea & Coffee

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Yorkshire Dinner

(Minimum 25 persons)

£21.00*

Starter

Flakes of Local Smoked Trout Fillet

On a Cucumber and Watercress Salad accompanied with Lemon, Local Honey and Dill Infused Natural Yoghurt, served with a Warm Organic Bread Roll

Main Course

Roast Topside of British Beef, Served with Yorkshire Pudding and Potatoes Roasted in Beef Dripping sprinkled with Fresh Thyme and Rock Salt.

Finished with a Red Wine and Beef Stock Gravy

Complimented with a selection of Fresh Seasonal Vegetables

Dessert

Crisp Apples Braised in a Cinnamon Infused Stock Syrup. Encased in Sweet Pastry then finished with a Sprinkling of Demerara Sugar baked in the oven until crisp and golden brown.

Served with Dairy Custard Flavoured with a hint of Vanilla

Cheese Course

A Platter of British Cheeses,

Garnished with Grapes, Celery and a Selection of Dried Fruits and Various Nuts

Accompanied with Crackers and Fruit Soda Bread

And To Finish

Fair Trade Coffee

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