

# YORK & ALBANY

## **Pre-dinner canapés**

*(2 canapés at £5.00 per person or 3 canapés at £7.50 per person)*

Truffle-scented arancini

Confit duck spring rolls, soy dip

Tiger prawns wrapped in Parma ham and crispy won ton pastry, sour chili

Broad bean frittata, tomato fondant

Sautéed wild mushroom crisp brioche, truffle hollandaise

Chicken liver parfait, toasted sour dough

## **À la carte menus**

*To offer your guests a choice on the day,  
please select two starters, two main courses and two desserts  
or*

*For your guests to pre-order in advance  
please select three starters, three main courses and three desserts\**

### **Starters**

Salt and pepper squid, baby gem with anchovy and pepper relish,  
smoked paprika mayonnaise

Grilled ox tongue, macadamia, carrot,  
pickled mushrooms, horseradish

Quail breast ravioli, confit leg, spinach, truffle, shallot

Pea and ricotta, mint and lemon, Cornish Early potatoes, pea shoots

### **Main courses**

Poached Devon plaice, saffron risotto, pickled beetroot,  
courgette flower, dill crème fraîche

Pan-seared stone bass, peas à la française,  
poached crayfish, black trumpet mushroom

Slow-cooked pork belly, Scottish girolles, pak choi, apricots, almonds

Roasted cannon of lamb, onion purée, rainbow chard,  
confit potatoes, green olives, red pepper

### **Desserts**

Peanut parfait, banana sorbet

Chocolate and coffee pavé, pistachio and coffee ice cream

Polenta cake, lemon verbena foam, blackberry sorbet

Honey-baked peach soup, blueberry madeleine, Prosecco sorbet

*Lunch £45.00 per person*

*Dinner £55.00 per person set menu or pre orders in advance*

*Dinner £60.00 per person reduced a la carte menu to choose on the day*

*Cheese platters may be added as an additional course at £8.00 per person*

*Please note menus are subject to change dependant on seasonal produce  
\*If you wish to pre order we will require place cards and a table plan*

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## Tasting Menu

Canapés

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Leek and potato soup with chive chantilly

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Chicken and ham hock ballotine with piccalilli

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Pan-fried sea bream with red pepper,  
confit lemongrass and classic vinaigrette

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Selection of cheese

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Pineapple compote with vanilla yoghurt

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Chocolate torte with milk ice cream

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Coffee and infusions

*6 courses  
£75.00 per person*