

YORK & ALBANY

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

Confit duck leg tortellini, turnip purée, black cabbage

Carpaccio of dorade, blood orange,
sesame seeds, confit golden beetroot

Watercress and heritage potato soup, truffle cream

Salad of pickled baby artichoke, grilled spring onions,
red chard, pecorino shavings

Smoked beef fillet, mouli, braised snails, parsley

Main courses

Roasted pollock with baby squid, buttered spinach, gremolata

Steamed Cornish bass, creamed leeks, salsify and mussels

Pan-fried hake, crab and ginger risotto, bok choi

Braised lamb shank, kohlrabi fondant, glazed baby onions

Confit of Suffolk pork belly, spring cabbage, cauliflower purée, toasted almond oil

Fillet of English beef with fondant potato and caramelised root vegetables
(£10.00 supplement)

Desserts

Stem ginger and blueberry sponge pudding,
crème anglaise

Warm chocolate Capri cake, blood orange fondant,
black pepper yoghurt sorbet

Rum panna cotta, lime cannelloni, confit baby apple

Caramelised orange tart, chocolate Amaretto ice cream

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