

PRINCIPAL

YORK

DINNER MENU ONE

Please select one starter, one main and one dessert option plus a vegetarian option.

£ 3 5 PER PERSON

STARTERS

Ham hock and chervil pressing, quince puree, sourdough toasts
Chicken liver and brandy parfait, shallot and sultana chutney
Crab cakes, petit potato salad, and herb crème fraiche
Hazelnut crusted crottin, celery and apple, chicory leaf (v)
Sweet potato soup, gingered parsnip crisps (v)

MAINS

Chicken breast with cheese & garlic mousse, spinach and smoked bacon, sauce choron
Braised featherblade of beef, roasted onion, horseradish sauce and root vegetables
Cod loin, parmesan crust, herb new potatoes, chorizo and fine beans, tomato salsa
Squash and pea risotto, pumpkin seeds, crispy sage (v)
Beetroot and shallot Tatin stem broccoli, chive crème fraiche (v)

DESSERTS

Dark chocolate and orange tart, salted caramel, vanilla ice cream
Vanilla cheesecake, seasonal fruit compote, cardamom tuille
Sharp lemon tart, ginger cake, clotted cream ice cream
Panna cotta, rhubarb, ginger bread crunch
Chocolate brownie, caramel ice cream, vanilla sauce

Tea, Coffee & Petit Fours

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DINNER MENU TWO

Please select one starter, one main and one dessert option plus a vegetarian option.

£ 3 9 PER PERSON

STARTERS

Dill cured smoked salmon, caper salad, mustard dressing
Timbale of smoked chicken, red onion chutney and tarragon dressing
Roasted vegetable cream soup, soft herb oil (v)
Roasted beetroot, Gorgonzola dolce, walnut and date herb salad (v)

MAINS

Slow roasted belly pork, green apple mash, grilled black pudding medallion and a sweet cider jus
Slow braised blade of beef, horseradish mash, red wine reduction
Pan-fried fillet of sea bream, lemon and smoked paprika puy lentils, clam and mussel broth
Lasagne of marinated vegetables, Wensleydale cheese, tomato ragout (v)
Butternut squash and pea risotto with Parmesan shavings, rocket and a basil oil dressing (v)

DESSERTS

Individual strawberry cheesecake with berry coulis
Sticky toffee pudding, caramel sauce, vanilla ice cream
Dark chocolate and orange delice, golden rum syrup
Vanilla pancetta and rhubarb compote

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DINNER MENU THREE

Please select one starter, one main and one dessert option plus a vegetarian option.

£ 4 5 PER PERSON

STARTERS

Pan-fried wood pigeon breast served with pumpkin seed, sweet potato and spinach salad, balsamic, thyme honey dressing
Gratin of selected warm sea-fish, lemon and dill mash
Open butternut squash and leek ravioli with Parmesan and marjoram cream (v)
Ginger infused carrot soup, coriander leaf (v)

MAINS

Braised English shank of lamb served with a potato gratin, baby carrots and fine beans, finished with a red currant jus
Fillet of English beef, caramelised salsify, cauliflower purée, truffle sauce
Roasted loin of venison, braised red cabbage, honey glazed parsnips, juniper berry sauce
Baked halibut, crispy oyster tempura, puy lentils, root vegetables, saffron cream
Wild mushroom fricassee with herb crust, roasted roots and potato torte (v)

DESSERTS

Warm chocolate fondant, vanilla scented mascarpone cream and brandy snap biscuit
Nest of meringue filled with mixed berries and crushed mint finished with a crème de menthe syrup
Individual sherry trifle with lemon short bread thin
Lemon and lime panna cotta, five spice roasted pineapple, candied ginger and liquorice

Tea, Coffee & Petit Fours

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