



NEW YEAR'S EVE

Five courses £55

Amuse bouche

STARTERS

Hot-smoked salmon and salmon gravadlax, lemon crème fraîche, toasted rye bread

Pressed duck terrine, celeriac, truffle toast, cranberry jelly

Honey-roast fig, goat's curd, pomegranate, pumpkin seeds, mandarin (v)

Roasted parsnip, artichoke and apple soup, white truffle oil (v)

Champagne sorbet (v)

MAINS

Roast duck breast, celeriac, smoked bacon, Griottines cherries, heritage carrots

British beef fillet, potato gratin, kale, wild mushroom, bone marrow butter, red wine sauce

North Sea cod loin, mashed root vegetables, lobster bisque, braised citrus and fennel

Wild mushroom, butternut squash and tofu wellington, aubergine purée, pine nuts (v)

DESSERTS

White and dark chocolate roulade, Chantilly cream, fruit coulis (v)




Braeburn apple and berry crumble, Madagascan vanilla ice cream (v)

Cheeseboard, pickled walnuts, biscuits, quince jelly

Selection of ice cream and sorbet (v)

Prices include VAT. A discretionary. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Game dishes may contain shot.

Station Road, York, North Yorkshire YO24 1AA T. +44 (0)1904 688 688 therefectory.co.uk

  @RefectoryYork  /RefectoryYork