9 - 13 Grape Lane York - Yo1 7hu Tel: 01904 661130 Www.1331-York.co.uk

THIRTEEN THIRTY ONE

CAFE BAR - GRILL - VENUE - LITTLE CINEMA

EST. 2005

Our set menus are ideal for special occasions & corporate meals. We have two set menus that you can choose from. Both have a nice mix of food types to suit most tastes, however, if you do have any special dietary requirements, we are easily able to adapt the menu where needed as all of our dishes are created in house.

Depending on numbers and requirements, we have a couple of rooms that we can offer on an exclusive basis to enjoy one of these set menus with family, friends or colleagues.

Our art deco inspired Tiffany Room can be hired out exclusively for a minimum of 12 people and for a maximum of 36 people. The tables are clothed and laid in a formal setting style.

Our first floor lounge can be hired out exclusively for a maximum of 50 people dining. This room can then also be turned around for an evening drinks party once the meal is over. The lounge has a full bar available too.

In both rooms, you are able to play your own music and provide your own decorations for us to dress the room with.

We have a lot of experience in large table service so you can be assured that your dining goes to plan.

You choose which menu you'd prefer then send or link the menu to your guests. We collect their menu choices by name, which means that we can send dishes out smoothly for your event.

If you deside to use Thirteen Thirty One as your venue we will have a dedicated member of staff helping you organise a great function.

We are also licenced to host full weddings. The wedding ceromony takes place in the Tiffany room with the wedding breakfast in the lounge bar which is then turned around for the evening celebration party.

Call or Email for more information or if you would like to come and view the rooms.

£18.95 SET MENU

STARTERS

HOME-MADE SOUP OF THE DAY (v) - with oven baked ciabatta slices

CHICKEN LIVER PATE - with toasted bread & chutney

THAI FISH CAKE - with a sweet chilli olive oil dressing

MAINS

SMOKED HADDOCK - on a bed of leek & pea risotto

RATATOUILLE STUFFED PEPPERS (v) on a bed of courgetti,
topped with Parmesan shavings

8oz SIRLOIN STEAK - with jacket potato, button mushrooms & grilled tomato

PAN FRIED PORK CHOP - with stuffed baked apple, new potato champ & a cider, juniper, sage jus

DESSERTS

CHOCOLATE FUDGE BROWNIE - chocolate sauce & vanilla ice cream

TARTE AU CITRON - with fruit compote

CLASSIC CRÈME BRULEE - with shortbread biscuits

all dishes served as stated extra vegetables available at £3.00 per portion

Allergen charts can be viewed online at www.1331-york.co.uk We can adapt our buffets, platers & canopes to suit dietry requirements

£22.95 SET MENU

STARTERS

HOME-MADE SOUP OF THE DAY (v) - with warm crusty bread & butter
PORK BELLY & TIGER PRAWNS - served with fennel purée & beetroot dust

STILTON & CARAMELISED RED ONION PARCEL (v) - with a tomato, tarragon sauce & a quiennelle of mustard apple

MAINS

BRAISED LAMB SHANK - with a red onion rosemary mash, Chantenay carrots & a rich stock gravy

ROASTED CHICKEN SUPREME - stuffed with Stilton cheese & wrapped in bacon with crushed herb potatoes and a plum jus

PAN FRIED SALMON FILLET - served with a fresh pesto farfalle pasta & a rocket, cherry tomato garnish.

ROASTED CARROT & PARSNIP WELLINGTON (v) - wrapped in a wild mushroom duxelle, served with a tomato & porcini sauce, broccoli & potato dauphinoise

DESSERTS

STICKY TOFFEE PUDDING - with caramel sauce & ice cream

BAKEWELL TART - with almond ice cream

THREE CHEESE BOARD - with a selection of crackers & chutney

all dishes served as stated extra vegetables available at £3.00 per portion