

CLASSIC

STARTERS

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

CHICKEN LIVER PÂTÉ
with toasted bread & chutney

THAI FISH CAKE
with a sweet chilli olive oil dressing

MAINS

SMOKED HADDOCK
served on a bed of leek & pea risotto

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

8oz SIRLOIN STEAK
with jacket potato, topped with soured cream,
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

160 Mixed Canapés

Button Mushroom Topped With Med-Veg & Goats' Cheese

Smoked Salmon & Lemon Cream Cheese

Chicken Pâté & Red Onion Marmalade

Roasted Red Pepper & Feta With A Sweet Chilli Mousse

Reception/Evening Buffet for 80 guests

Selection Of Wraps & Open Sandwiches

Satay Chicken Skewers

Roasted Med-Veg Skewers

Spiced Potato Wedges

BBQ Spare Ribs

Cheesy Nachos

Sausages With Mustard Mayo Dip

Homemade Potato Salad

Soured Cream, Guacamole & Homemade Salsa Dips

Allergen charts can be viewed online at www.1331-york.co.uk
We can adapt our set menu, buffet & canapés to suit dietary requirements