

PREMIUM

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,
served with crushed herb potatoes & 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 IN BITS
with almond ice cream

THREE CHEESE BOARD
with a selection of crackers & tomato chutney

160 Mixed Canapés

Tomato Caprese

Pulled Pork Kebab

Beef Stroganoff Filo Parcel

Mushroom With Feta

Meatball With Sweet Chilli Dressing In A Baby Gem Leaf

Reception/Evening Buffet for 80 guests

Mixed Homemade Ciabatta Pizzas

Satay Chicken Skewers

Roasted Med-Veg Skewers

Chilli & Coriander King Prawn Skewers

BBQ Spare Ribs

Mixed Stuffed Jacket Skins

Mini Thai Fish Cakes with Sweet Chilli Dip

Smoked Salmon Platter with Lemon Mayonaise
& Green Olive Tappenade

Cured Meats & Cheese Platter

Greek Salad

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