

£34.95 SET MENU

STARTERS

SOUP OF THE DAY (v)
with a garlic & Parmesan crouton

BAKED GOAT'S CHEESE IN SESAME SEEDS (v)
with fresh rocket & raspberry mustard dressing

CURRIED CAULIFLOWER & DAHL (v)
with diced apple, pickled red onion & lime

MAINS

CHICKEN WELLINGTON
with Savoy cabbage & a creamy cheese
& smoked bacon sauce

CREAMY LINGUINE (v)
with garlic, wild mushrooms & Parmesan crisp

ALE BATTERED HADDOCK FILLETS
with handcut triple fried chips, minted peas
& tartar sauce

PORK MEDALLIONS
with a creamy mushroom and madeira sauce, mashed
potato and buttered green beans

DESSERTS

CHOCOLATE FUDGE BROWNIE
chocolate sauce & vanilla ice cream

APPLE PIE (v)
with vanilla ice cream

CLASSIC CRÈME BRÛLÉE
with shortbread biscuits

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

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, our first floor dining room can be offered on an exclusive basis to enjoy one of these set menus with family, friends or colleagues.

Our first floor dining /lounge area can be hired out exclusively for a maximum of 36 people dining or 100 with a buffet. 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.

You are able to play your own music & provide your own decorations for us to dress the room.

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

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

£39.95 SET MENU

STARTERS

SOUP OF THE DAY (v)
with a garlic & Parmesan crouton

PORK BELLY & TIGER PRAWNS
served with fennel purée & beetroot dust

OVEN BAKED PORTOBELLO MUSHROOM (v)
topped with heritage tomatoes, feta, basil oil
& balsamic glaze

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 TUMERIC SALMON FILLET
with a chunky homemade salsa, new potatoes
& green beans

CAULIFLOWER & CHICKPEA KORMA (v)
with garlic new potatoes, wilted spinach,
peas pilau & chapati

DESSERTS

STICKY TOFFEE PUDDING (v)
with caramel sauce & vanilla ice cream

APPLE PIE (v)
with vanilla ice cream

YORKSHIRE CHEESE BOARD (v)
with a selection of crackers & tomato chutney

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

BUFFETS

£14 PER HEAD

Mix of Sandwich Classics

Mini Feta, Olive & Cherry Tomato Tarts (v)

Spiced Potato Wedges (ve)

Spicy Chicken Wings

Cheesy Nachos & Dips (v)

Sausages with Mustard Mayo Dip

Mixed House Salad (v)

Greek Salad with Feta (v)

£20 PER HEAD

Mix of Sandwich Classics

Bavarian Sausage Rolls

Mixed Home-made Pizzas Slices

Mini Feta, Olive & Cherry Tomato Tarts

Spicy Chicken Wings

Mixed Stuffed Jacket Skins

Mini Thai Fish Cakes with Sweet Chilli Dip

Smoked Salmon Platter with Lemon Mayonnaise

& Green Olive Tapenade

Cured Meats & Cheese Platter

Mixed House Salad (ve)

Greek Salad with Feta (v)

Allergen charts can be viewed online at

www.1331-york.co.uk

We can adapt our set menu, buffet & canapés to suit dietary requirements

CANAPÉS

£1.75 EACH MIN 3 PER PERSON

Button Mushroom with Med-Veg & Goat's Cheese (v)

Smoked Salmon & Lemon Cream Cheese

Chicken Pâté & Red Onion Marmalade

Roasted Red Pepper & Feta with a Sweet Chilli Mousse (ve)

£2.25 EACH MIN 3 PER PERSON

Tomato Caprese (v)

Pulled Pork Pastry

Pulled Jackfruit Pastry (v)

Bavarian Sausage Rolls

Mushroom, Salsa & Feta (ve)

Meatball with Sweet Chilli Dressing in a Baby Gem Leaf

PARTY PLATTERS

for extra buffet options

each platter consists of 10 portions of the same item

£18 PLATTERS

Stuffed Jacket Skins with Meat or Cheesy Filling

Bavarian Sausage Rolls

Mixed Homemade Pizza Slices

Hand Cut Chunky Chips (ve)

Mini Beer Battered Fish Goujons

Mix of Sandwich Classics

Thai Fish Cakes with a Sweet Chilli Dip

Mini Feta, Olive & Cherry Tomato Tarts (v)

£30 PLATTERS

Smoked Salmon Platter

with Lemon Mayonnaise & Green Olive Tapenade

Cured Meat, Cheese & Breads

Sliced Pork Belly & Garlic, Chilli, Coriander Tiger Prawns



THIRTEEN THIRTY ONE SET MENUS BUFFETS PLATTERS & CANAPÉS

