

YORK CONFERENCES

MENU



Valid until 31 July 2019

Prices exclude VAT (unless otherwise stated)

www.yorkconferences.com

01904 328431

BREAKFAST MENU

(Available Monday – Friday)

Individual breakfast options

Breakfast pastries

Plain croissant (with butter portion and preserve) **£2.00**

Almond croissant (with butter portion and preserve) **£2.00**

Pain-au-chocolat **£2.00**

Danish pastry **£2.00**

Mini Danish pastries x 2 **£2.00**

Baker's basket assortment **£0.95**

Muffins (choice of chocolate, blueberry or raspberry) **£2.00**

Soft roll **£0.95**

Hot filled sandwiches
(served with sauce sachet)

All £3.30

Classic bacon roll

Mushroom roll (V)

Free range egg and tomato roll (V)

Vegetarian sausage roll (V)

Free-range pork sausage roll

Natural yoghurt pot **£0.95**

Granola pot **£2.75**

Fruit pot **£2.75**

Tropical fruit platter **£2.25**

Individual piece of fruit
(Apple, banana or orange) **£0.90**

Tea & Coffee **£1.65**

Orange or Apple Juice
1000 ml serves 8 people **£4.75**

Fairtrade Orange or Apple Juice
500 ml serves 4 people **£2.50**

Mineral water – still or sparkling
750 ml serves 6 people **£2.90**

Hot breakfast rolls set menu

A selection of hot breakfast sandwiches including:

Bacon roll

Free-range pork sausage roll

Mushroom with Swiss cheese bagel
(served with sauce sachet)

Tea and Coffee

£3.90 per person

Continental breakfast

A selection of:

Mini croissants

Mini pain-au-chocolat

Mini pain-au-raisin

Mini soft rolls

Served with butter portions and preserves

Tea and Coffee

£4.45 per person

MINIMUM ORDER – FIVE PEOPLE

DAY DELEGATE BUFFETS

CHOOSE FROM OUR SET DAY DELEGATE MENUS

York Conferences buffets are designed to be a self-service meal.

Buffet 1

Coronation chicken with fresh mango
Pasta salad drizzled with herb infused oil (V)
Broccoli and brie quiche (V)
Tomato and cucumber salad (VG)
Yorkshire leaf and watercress salad with dressing (VG)
Coleslaw salad (V)
Potato salad with French dressing (VG)
Selection of breads with butter
Tea and coffee

Buffet 2

Caesar smoked chicken breast strips
Flaked tuna niçoise
Chargrilled vegetables and halloumi (V)
Yorkshire leaf salad (VG)
Couscous salad (VG)
Potato salad with French dressing (VG)
Selection of breads with butter
Tea and coffee

Buffet 3

Poached salmon with dill mayonnaise
Skipton goat's cheese and caramelised onion tart (V)
Shredded fennel, orange and tarragon salad (VG)
Watercress and rocket salad (VG)
Tomato and cucumber salad (VG)
Bombay rice salad (V)
Selection of breads with butter
Tea and coffee

DESIGN YOUR OWN DAY DELEGATE MENU

Working Lunch 1

- Round of sandwiches
- Two wraps
- A crunchy vegetable platter (carrots, celery, cucumber, pepper and hummus)
- Piece of fruit

£5.55 per person

Working Lunch 3

- Round of sandwiches
- Individual wrap
- Piece of fruit
- Cake
- Orange Juice

£6.45 per person

Working Lunch 5

- Chicken wings
- Seasonal vegetable quiche (V)
- Sticky sausage coated with sesame seeds
- Platter of meat, vegetarian and vegan sandwiches
- Cake
- Orange Juice

£8.30 per person

Working Lunch 2

- Chicken wings
- Seasonal vegetable quiche (V)
- Sticky sausage coated with sesame seeds
- Platter of meat, vegetarian and vegan sandwiches

£5.90 per person

Working Lunch 4

- Chicken skewer
- Cocktail samosa (V)
- Bhaji (V)
- Spring roll (V)
- Platter of meat, vegetarian and vegan sandwiches

£7.30 per person

Packed Lunch

served in individual paper bags

- Round of sandwiches
- Piece of fruit
- Cake
- Bag of crisps
- 330ml bottle still water

£6.50 per person

Soup

- Suitable for vegetarians – served with a soft bread roll and butter

£2.95 per person

PLATTERS

Continental Platter

(serves six people)

Parma ham, salami, chorizo, Manchego cheese, mozzarella balls, charred artichokes, sun-dried tomatoes, balsamic pickled onions, rocket, mixed olives, ciabatta and cherry tomato focaccia.

£29.75 per platter

Vegetarian Platter

(serves six people)

Manchego cheese, roasted red peppers, mini mozzarella balls, chargrilled courgettes and aubergines, charred artichokes, rocket, mixed olives, balsamic pickled onions, sun-dried tomatoes, ciabatta and cherry tomato focaccia.

£29.75 per platter

Vegan Platter

(serves six people)

Vegan cheese, roasted red peppers, falafel, chargrilled courgettes, aubergines, charred artichokes, rocket, mixed olives, balsamic pickled onions, sun-dried tomatoes, ciabatta and pittas.

£29.75 per platter

Cheese Platter

(serves six people)

Brie, Yorkshire blue and cheddar with a selection of biscuits, grapes and celery.

£26.75 per platter

PIZZAS

Home-made Pizza

12 INCH PIZZA CUT INTO 8 SLICES

Choose from:

- Margherita (V)
- Feta, spinach and roasted tomato (V)
- Pepperoni
- Cajun chicken and red pepper
- Meat feast
- Vegetarian farmhouse (mixed vegetables) (V)
- Vegan farmhouse (vegan cheese) (VG)
- Vegan Athena (artichoke, spinach, sun-dried tomato) (VG)

£7.85 per pizza

PICK 'N' MIX Enhance your chosen menu

Meat and Fish Options

Hoisin duck pancake	£1.45
Honey glazed chicken drumsticks	£1.55
Mini sausage roll	£0.75
Tiger prawn skewer	£1.70
Salmon and broccoli quiche	£2.00
Spicy chicken wings	£0.95
Melon and cured ham	£1.35
Bubwith pork pie	£1.20
Chicken skewer	£1.25
Sticky sausage coated with sesame seeds	£0.75
Focaccia square with ham and chutney	£1.55
Mini pepperoni pizza	£1.05
Pastrami roll with cream cheese and gherkins	£1.55

Nibbles

Crisps and popcorn	£0.95
Japanese cracker mix	£0.95
Marinated olives	£1.15
Root vegetables	£1.00
Tortilla chips and dips	£2.00

Vegetarian Options

Mini margherita pizza	£1.20
Roast vegetables and chilli in a pastry shell	£1.50
Caesar salad in a pastry shell	£1.50
Falafel with yoghurt dip	£1.95
Pesto cup with Greek salad	£1.35
Olive, cherry tomato and mozzarella skewer	£1.05
Brie and broccoli quiche	£1.75
Focaccia square with brie and grapes	£1.70

Vegan Options

Red pepper, tomato and olive skewers	£1.20
Vegan strip with chilli salsa	£1.60
Pesto tortilla pinwheels	£1.95
Focaccia square with vegan cheese and grapes	£1.95

Canapés

Chef's choice, four per person, minimum order for 10 people **£4.20**

THE ROMAN MENU

Main courses

(please choose four options)

Cured ham with cracked spices and marrow chutney
Potted duck rilette with coriander and apple pickle
Tray baked salmon with fine beans, olives and aioli
Mexican chicken with sea salt and burnt lemon
Seared tuna niçoise and rocket
Japanese turkey rolls with plum sauce, coriander and soy sauce
Braised peppers with baby tomatoes, parmesan and baby spinach (V)
Quorn burritos with avocado and sour cream (V)

Salads

(please choose four options)

Italian pasta with oregano (VG)
Mixed continental leaves with lemon oil (VG)
Bacon, new potato and red onion
Cucumber and cheese (V)
Couscous and Mediterranean vegetables (VG)
Butter bean, cottage cheese and carrot (V)
Roasted artichoke and pepper salsa (VG)

Dessert

(please choose one option)

Trinity College burnt cream with a caramel top
Panacotta with a berry compote

Tea and Coffee

£16.45 per person as a stand-alone choice.
If chosen as part of the day delegate option, a supplement will apply.

THE KNAVESMIRE MENU

Main courses

(please choose four options)

Roast peppered beef with whole grain mustard
Honey baked gammon with muscovado sugar and cloves
Poached salmon with marrow chutney and chives
Salmon Gravavlax with celeriac and dill remoulade
Savoury tartlets with brown ale Welsh rarebit
Chargrilled vegetables with halloumi and basil (V)
Roasted peppers in thyme oil with herb tabbouleh (V)

Salads

(please choose four options)

Crisp Alsace bacon and penne pasta
Mixed seasonal leaves (VG)
Cucumber, onion and cheese (V)
Potato salad with shallots and aioli (V)
Button mushroom with tomato and thyme (V)
Chickpea, chorizo and red onion
Beetroot, dill and orange (VG)
Traditional coleslaw with chives (V)

Dessert

(please choose one option)

Tiramisu gateau
Lemon tarte
Pavlova with vanilla cream and exotic fruit
Tulip basket with dark chocolate mousse
Hazelnut dacquoise with rum cream

Tea and Coffee

£17.45 per person as a stand-alone choice.
If chosen as part of the day delegate option, a supplement will apply.

REFRESHMENTS

Hot Drinks (per person)

Tea and coffee

£1.65

Tea, coffee and biscuits

£2.20

Tea, coffee and cake, scone or pastry

£3.35

Tea, coffee and piece of fruit

£2.15

Soft Drinks

Orange or Apple Juice

1000 ml serves 8 people

£4.75

Fairtrade Orange or Apple Juice

500 ml serves 4 people

£2.50

Mineral water - still or sparkling

750 ml serves 6 people

£2.90

WINE MENU

We can offer a sale-or-return service on house wine, provided no more than 50% of what was ordered is returned.

House Wines

Red

Italy - Red

Fresh and well balanced with flavours of blackcurrant and dark berries on the palate. Aromas of violets and roses display strongly on the nose.

£12.65

White

Italy - White

Harmonic on the palate, with refreshing acidity. Intense white fruit flavours prevail, with delicate, subtle overtones of floral notes and a hint of gooseberry coming through on the finish.

£12.65

Rosé

Italy - Rosé

A fruity bouquet leads this refreshingly crisp wine. Delicate flavours of crushed strawberries lead the palate, interlaced with just a hint of white stone fruit.

£12.65

White Wines

(Bottle)

Casa de Rossa Pinot Grigio

Italy

Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is a very easy to drink dry white, with a sublime lingering finish reminiscent of fresh garden herbs and peach.

£14.45

Mack & Collie Sauvignon Blanc

New Zealand

A herby, bright Sauvignon, brimming with crisp acidity and tangy citrus flavours.

£15.95

Melodias Winemakers selection Chardonnay, Tapiche (VG)

Argentina

Floral aromas of lemon blossom come through on the nose.

Flavours of crème brulee, lemon pie and brioche are balanced by a refreshing acidity.

£16.45

Columbia Valley Riesling, Chateau Ste Michelle

USA

Crisp green apple and lime flavours, layered with subtle mineral notes and an aroma full of honeyed fruit.

£17.65

**Prices include VAT
Wines are subject to availability**

WINE MENU

Red Wines

(Bottle)

The Citrus Tree Shiraz £14.45

Australia

Deep and rich, the Citrus Tree Shiraz has intense aromas of red and black berries and a smooth, textured palate that drips with juicy dark fruit, hints of chocolate and a lively overtone of spice.

Elevado Merlot £16.45

Chile

A youthful and flavoursome Merlot, brimming with flavours of crushed dark fruits and oak notes. Soft, ripened tannins lead to a silky mouth-feel and a lingering finish.

Melodias Winemakers Selection Malbec, Tapiche (VG) £17.65

Argentina

A juicy, medium bodied wine with notes of ripe plums, black cherries and a touch of sweet spice.

Rioja Crianza, Ramon Bilbao (VG) £19.65

Spain

A youthful, ruby red wine. Hints of blackberry and blackcurrant, with spicy nuances of cumin, vanilla and cinnamon.

Madfish Pinot Noir £22.95

Australia

A bouquet of damask rose, cherry and spice. Vibrant and succulent cherry fruit with underlying savoury mushroom notes fill the palate. This wine has a silky texture, a fine thread of acidity and soft mouth filling tannins.

Rosé

(Bottle)

Desert Rose White £15.95

Zinfandel, USA

Fruity on the nose, with intense strawberry and citrus notes. A light and refreshing white Zinfandel, with a smooth, sweet finish.

Champagne and Sparkling Wine

(Bottle)

Divina Cava Pere Ventura £16.50

Fresh and intense, this Cava has beautiful notes of green apple and honey and a refreshing acidity. The perfect summer apéritif.

Tosti Prosecco 75cl £17.65

Italy

Well-balanced and refreshing, with a delicate almond note.

Brut Baron De Marck NV £34.95

Champagne, France

A pure, soft Champagne with a stylish character. Its fruit is fresh and appealing, bursting with apples and lemons. An uplifting note of freshly baked brioche adds complexity and class to an elegantly balanced palate.

Low Alcohol Wines 0.2% ABV

(Bottle)

Bonne nouvelle £9.95

Chardonnay, France

Citrus fruit on the nose. Fresh and rounded on the palate. Carefully de-alcoholised to around 0.2% abv.

Bonne Nouvelle Merlot £9.95

France

A fruity red, bursting with berries. Carefully de-alcoholised to around 0.2% ABV to keep the aroma and flavour of the original wine.

**Prices include VAT
Wines are subject to availability**

FORMAL DINING MENU

Please select one starter, one main course and one dessert for the whole party. We will be happy to cater for special dietary requirements. The price of your formal dinner will be based on your main course selection.

STARTERS

**Smoked salmon and prawn roulade with rocket,
chervil and lemon oil dressing**

Rolled smoked salmon filled with prawns, soft cheese and chives

**Beetroot cured gravadlax, sweet pickled vegetables, pumpernickel
crumbs and honey mustard dressing**

Salmon cured in beetroot and spices, served with wafer thin pickled vegetables

**Crushed Hazelnut and panko coated Rowley Goat's cheese, beetroot
and sun-blushed tomatoes (V)**

Goat's cheese coated in Japanese breadcrumbs, lightly melted and served with beetroot and sun-blushed tomatoes

Duck and orange terrine with fig chutney and toasted brioche

Smooth duck pate layered with duck pieces served with a fig chutney and toasted brioche

**Hot roast Whitby salmon served with heritage potato salad
and a Yorkshire lemon oil**

Fresh salmon hot cured in Whitby served with heritage potato salad and a Yorkshire lemon rapeseed oil

**Parma ham salad with mozzarella pearls, sun blushed tomatoes,
roasted pepper and basil dressing**

**Pressing of ham hock with radishes, cornichons and
sherry vinaigrette**

Cured ham hock, pressed into a layered terrine served with baby gherkins, salad and sherry vinaigrette

**Smoked Yorkshire chicken salad with pineapple
and chilli relish**

Yorkshire smoked chicken with a diced pineapple and chilli relish, served with salad leaves

**Vegetable terrine with roast artichokes and
balsamic dressing (V)**

Layered vegetable terrine with roasted artichokes, salad leaves and balsamic dressing

**Wild mushroom tartlet with heritage tomatoes
and tarragon oil (V)**

Short pastry tartlet filled with wild mushroom, tomato salad and tarragon oil

Please note that dining in Heslington Hall, King's Manor and the Ron Cooke Hub incurs an additional charge of £5 per person.

MAIN COURSE

Salmon coulibiac with a dill cream sauce

Layers of salmon and salmon mousse, baked in a pancake and puff pastry, served with spinach and creamy dill sauce

Parmesan crusted chicken breast served with herb polenta

Chicken breast topped with a crisp breadcrumb and parmesan crust, served on a maize polenta and a thick intense tomato sauce

Fillet of pork with a mustard crust and confit shoulder

Pork fillet served with slow cooked shoulder, mustard crust, served with slow cooked root vegetables

Vegetarian option: Butternut squash and caraway lentil roast

£27.50 per person

Fillet of Yorkshire cod with a chorizo crust

Breadcrumb crusted fillet of cod served with chorizo and a butter sauce

Medalions of Yorkshire lamb, roast celeriac and lentil jus

Braised lamb medallion served with celeriac, smoked bacon and lentil jus

Duck breast with pea tortellini and pak choi

Medium cooked duck breast served with a plum and red wine sauce and a pea tortellini

Vegetarian option: Mediterranean vegetable pithivier with wilted spinach and herb butter sauce

£29.50 per person

Cannon of lamb with a tapenade crust, vegetable galette

Loin of lamb with a black olive and gruyere crust served with vegetables in a puff pastry case

Roast sirloin of Yorkshire beef with 'jenga' chips

Roast sirloin of beef served with large homemade chips, tomatoes, mushrooms and tarragon sauce

Breast of guinea fowl with chestnut mousse and leeks

Guinea fowl breast filled with a light chicken and chestnut mousse served with griddled leeks and roasted squash

Vegetarian option: Chargrilled aubergine and goats cheese roulade

£30.50 per person

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DESSERT

Traditional sticky toffee pudding

Served with toffee sauce and vanilla ice-cream

Vanilla panna cotta served with fresh berries and Yorkshire comb honey

Lightly set vanilla cream and fresh berries

Honey and lavender cheesecake

Served with caramelised peanuts and lime syrup

Coconut and passion fruit meringue roulade

Filled with passion fruit mascarpone and served with a passion fruit coulis

Triple chocolate and pistachio brownie

Served with vanilla ice cream and fresh raspberries

Traditional summer pudding - *Subject to seasonal availability*

A summer berries and bread pudding, served with creme fraiche and fresh berries

Salted caramel and chocolate tartlet

Served with roasted walnuts and vanilla flavoured Chantilly cream

Rhubarb charlotte - *Subject to seasonal availability*

Filled with vanilla pastry cream, topped with rhubarb and strawberry jelly, served with fresh strawberries

Classic lemon tart

Served with creme fraiche and blackberries

Dark chocolate delicie

Rich dark chocolate ganache on a crunchy hazelnut and caramel base, served with espresso foam and caramelised hazelnuts

Chocolate box with passion mousse

Served with passion fruit and vanilla syrup

Apple crumble tart

Served with cinnamon custard and cinder toffee

COFFEE

Coffee and chocolates

Please note that dining in Heslington Hall, King's Manor and the Ron Cooke Hub incurs an additional charge of £5 per person.



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CONTACT US

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