



UNIVERSITY
of York

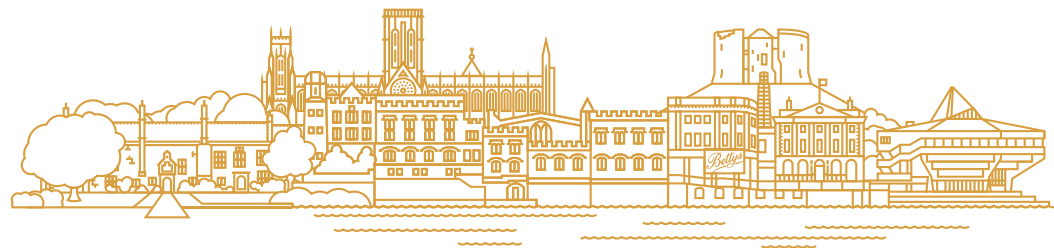
The Guildhall

Weddings



The Heritage

Arrival reception and dining options





The Heritage

The Heritage, our most luxurious package that will truly wow all of your wedding guests, includes a three course set wedding breakfast and champagne reception.

Choose one meat and one vegetarian main course for your guests. If you'd like to give your guests an additional choice option on your menu, this will incur a supplementary charge of £5.00 per person.

Price per person includes your Arrival Reception of:

- Arrival drink (glass of champagne on arrival or beer/mix)
- Half a bottle of house wine per person
- One glass of champagne per person for the toast
- Arrival canapés: three canapés per person, chef's choice

For your evening buffet, choose three options from the Classic Evening Buffet Menu.

From £240 per person

Minimum order of 70

Please inform your event coordinator of any guest allergens before finalising your dining options.

The Heritage

Three course set wedding breakfast menu





The Heritage

STARTERS


Choose one meat and one vegetarian option to offer to your guests

Cucumber and mint gazpacho, coconut yoghurt and cashew nuts 

Fennel, orange and quinoa salad with pomegranate and tahini dressing 

Heritage tomato salad, basil mayonnaise and Burrata cheese,
served on sourdough 



Celeriac veloute, truffle oil and sage 

Red and golden beetroots, Yellison goat's cheese,
pickled walnut and raspberries 

Cold cured salmon served with kimchi, wasabi crème fraîche, shimeji mushroom,
samphire and cucumber

Ham hock terrine with apricot, piccalilli and radish

Chicken liver paté served with chutney and sourdough crisps



 Vegetarian  Vegan




The Heritage

MAIN COURSE

Choose one meat and one vegetarian option to offer to your guests

Charred mediterranean vegetables served with golden raisin purée, baked goat curd, freekeh, smoked aubergines, red pepper sauce and sauce vierge  (available as )

Spelt barley and squash risotto with oyster mushroom and cheese tuile 

Duck breast served with sweet potato purée, glazed spiced plum and five spices jus

Seared cannon of lamb served with pancetta, peas and onion, roasted garlic pomme purée, mint salsa verde and a red wine jus

Roast sirloin of Yorkshire beef served with duck fat roast potatoes, confit shallot and Yorkshire pudding

Salmon served with samphire, sea vegetables, pea and potato chowder

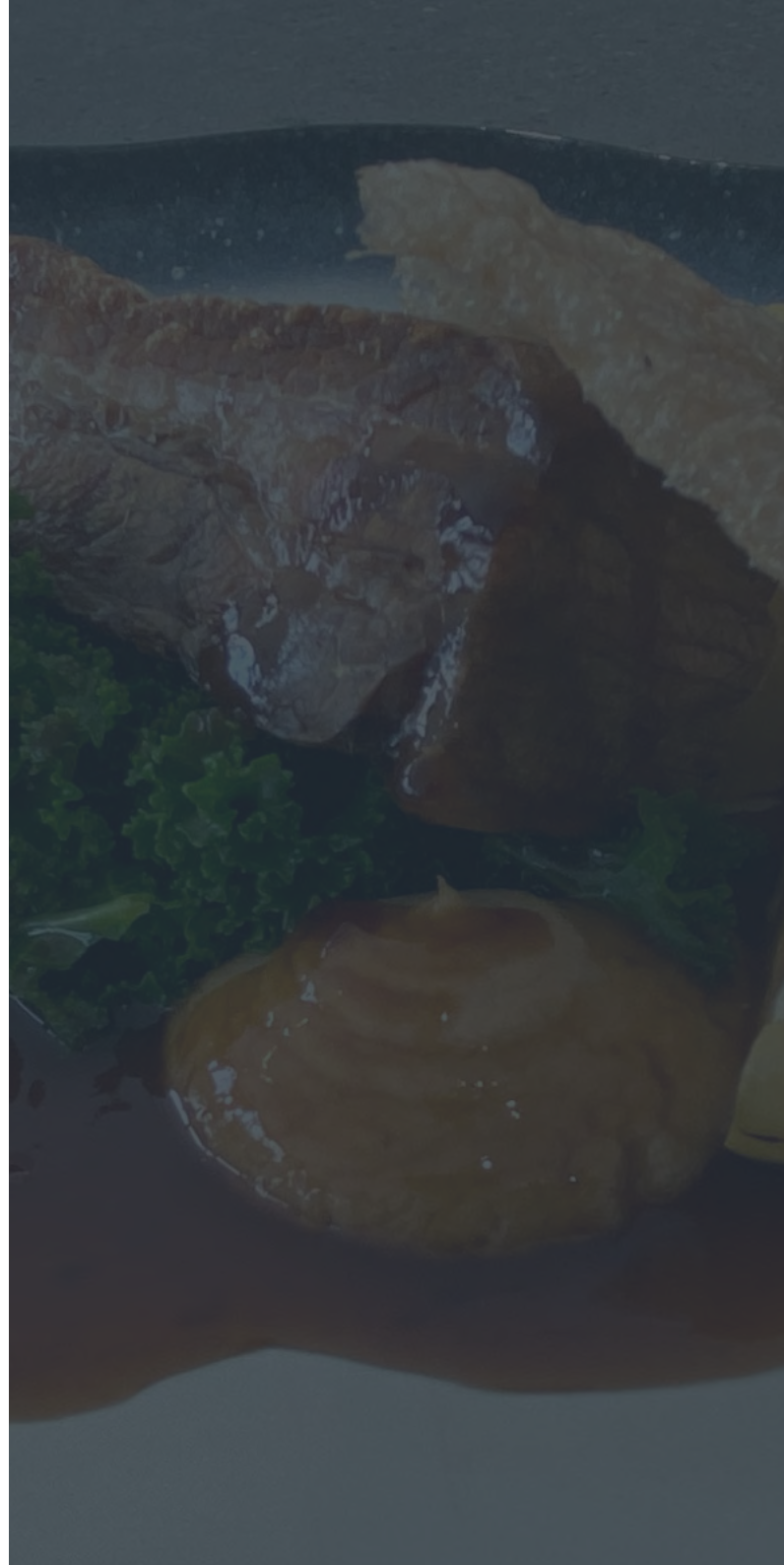
Pan fried Yorkshire chicken served with baby onion, wild mushroom, spinach, smoked potato fondant, black garlic and tarragon cream



Vegetarian




Vegan




The Heritage


DESSERTS


Choose one option to offer to your guests


Melon salad with watermelon, ginger and rhubarb gin granita,
lime and mint syrup 


Pistachio cake served with apricot, crème fraîche and a raspberry
and sorrel sorbet  (available as )

Poached pear with hibiscus served with blackberry,
parkin and Yorkshire goat curd chantilly 



Lemon meringue tart with Yorvale strawberry ice cream and fresh strawberries 

Chocolate orange delice served with caramel popcorn, chocolate crumbs, miso
and chocolate ice cream, vanilla and orange syrup 

Baked yoghurt served with candied pecans, Yorkshire honeycomb
and summer berries 

Apple rose tart with sweet pickled apple, Yorvale vanilla ice cream
and toffee sauce 


Coffee and petits fours


 Vegetarian  Vegan

The Heritage

CHILDREN'S MENU

STARTERS


Tomato soup 

Garlic pizza bread 

Hummus plate with pitta bread and crunchy vegetables 

MAINS


Vegetarian sausages served with Yorkshire pudding, new potatoes, carrots, peas and gravy  (available as )


Baked macaroni with a creamy cheese sauce and crumb topping 


Roast chicken breast served with Yorkshire pudding, new potatoes, carrots, peas and gravy

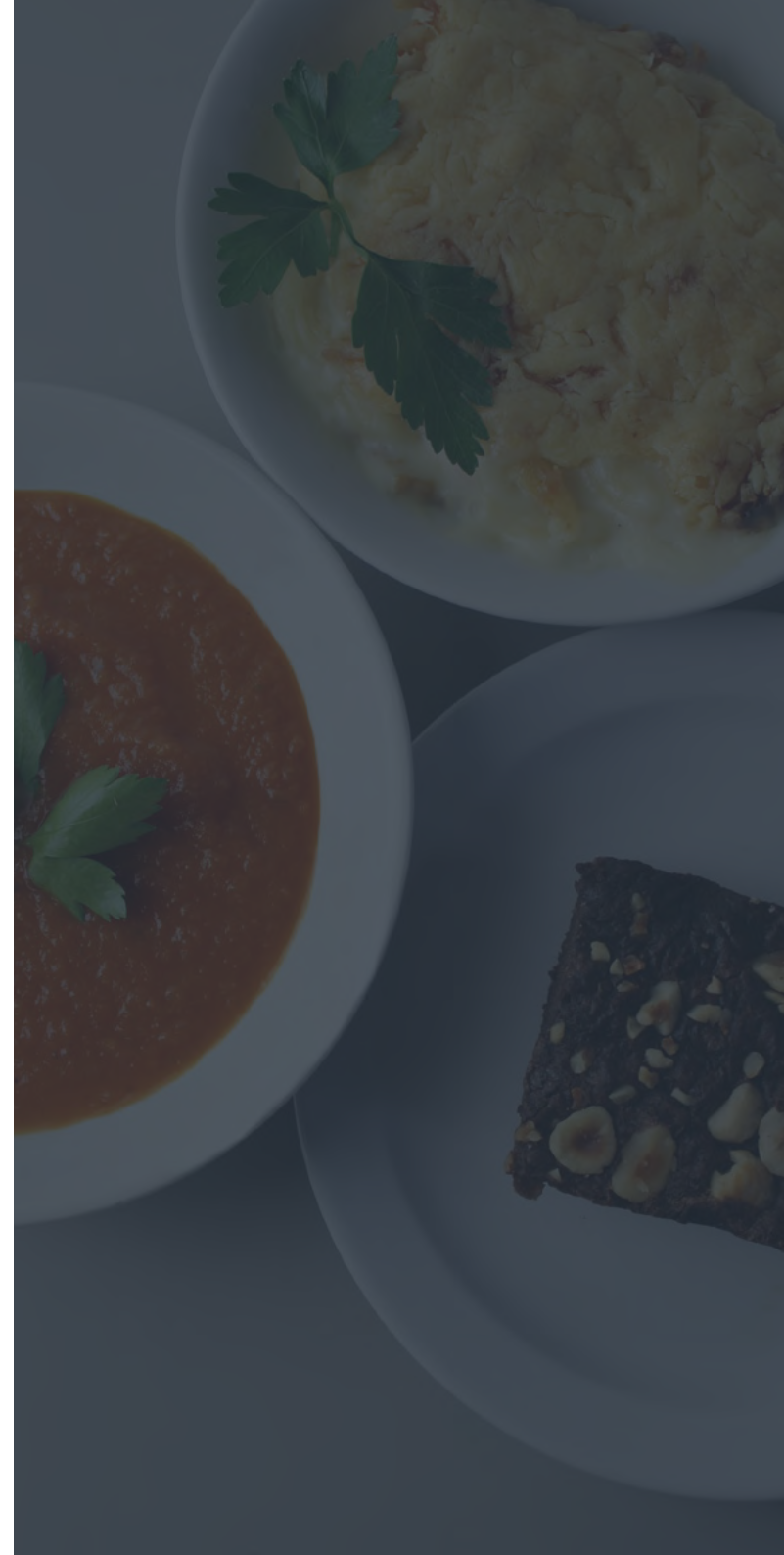
DESSERTS

Fruit platter 

Chocolate brownie 

Vanilla ice cream 

 Vegetarian  Vegan



The Heritage

Evening Buffet




The Heritage

CLASSIC BUFFET


Selection of sandwiches and wraps, chef's choice.


Choose three buffet items:

Naan and mango dippers 

Mini taco with sweetcorn, bean and avocado 

Beetroot falafels and dip 

Boccaccini, basil and tomato skewers 



Goats curd crostini with gooseberry chutney 

Mini tomato pizzas 

Bubwith pork pie and pickle

Sriracha glazed chicken skewer

Chicken liver parfait and red onion marmalade tartlet

 Vegetarian  Vegan



The Yorkshire Rose

Arrival reception and dining options





The Yorkshire Rose

The Yorkshire Rose is the go to package for couples who want a three course set wedding breakfast. Choose one meat and one vegetarian main course for your guests. If you'd like to give your guests an additional choice option on your menu, this will incur a supplementary charge of £5.00 per person.

Price per person includes your Arrival Reception of:

- Arrival drink (fizz or bottle of beer or mix)
- One glass of house wine per person
- One glass per guest of fizz for the toast
- Arrival canapés: three canapés per person, chef's choice

For your evening buffet, choose three options from the Classic Evening Buffet Menu.

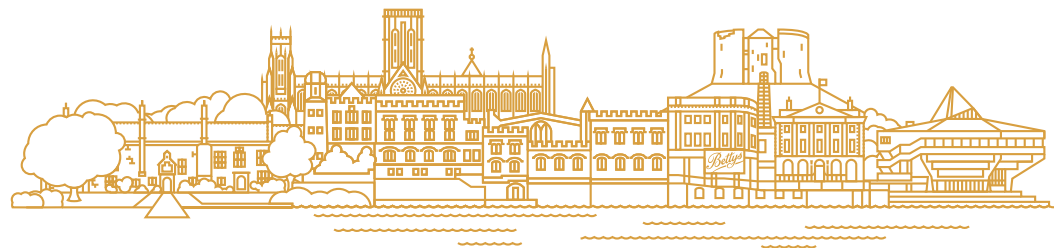
From £220 per person

Minimum order of 70

Please inform your event coordinator of any guest allergens before finalising your dining options.

The Yorkshire Rose

Three course set wedding breakfast menu





The Yorkshire Rose

STARTERS


Choose one meat and one vegetarian option to offer to your guests

Cucumber and mint gazpacho, coconut yoghurt and cashew nuts 

Fennel, orange and quinoa salad with pomegranate and tahini dressing 

Heritage tomato salad, basil mayonnaise and Burrata cheese,
served on sourdough 



Celeriac veloute, truffle oil and sage 

Red and golden beetroots, Yellison goat's cheese, pickled walnut
and raspberries 

Cold cured salmon served with kimchi, wasabi crème fraîche, shimeji mushroom,
samphire and cucumber

Ham hock terrine with apricot, piccalilli and radish

Chicken liver paté served with chutney and sourdough crisps



 Vegetarian  Vegan




The Yorkshire Rose

MAIN COURSE

Choose one meat and one vegetarian option to offer to your guests

Charred mediterranean vegetables served with golden raisin purée, baked goat curd, freekeh, smoked aubergines, red pepper sauce and sauce vierge  (available as )



Spelt barley and squash risotto with oyster mushroom and cheese tuile 

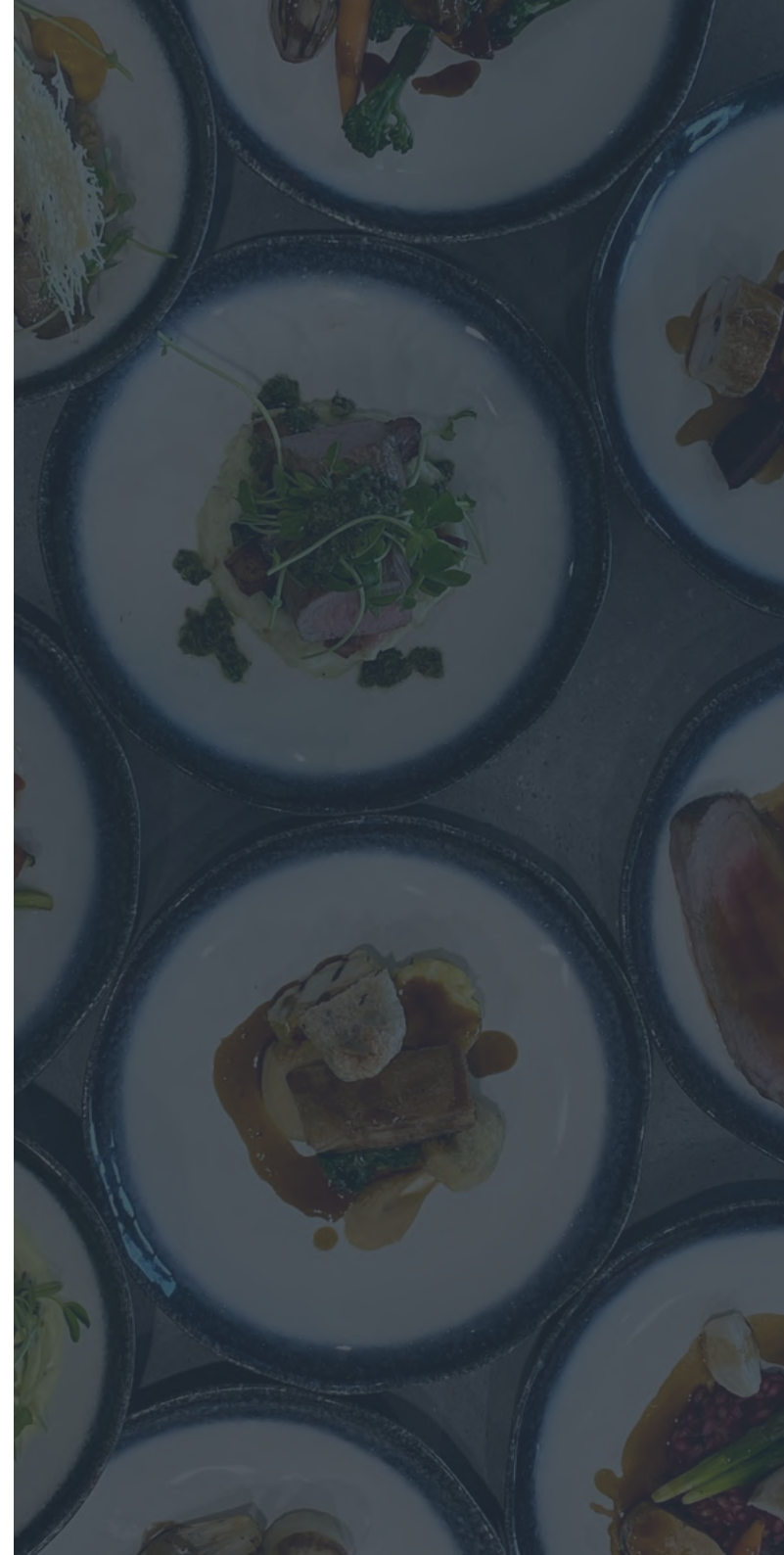
Pan fried Yorkshire chicken served with baby onion, wild mushroom, spinach, smoked potato fondant, black garlic and tarragon cream

Roast chicken with thyme and beetroot orzotto served with roast baby roots and red wine jus

Pork belly served with new potato cake, black pudding bonbon, charred apple and a cider jus

Baked coulibiac of sea trout lined with spinach and herb pancake with a dill cream sauce


 Vegetarian  Vegan




The Yorkshire Rose


DESSERTS


Choose one option to offer to your guests


Melon salad with watermelon, ginger and rhubarb gin granita,
lime and mint syrup 


Pistachio cake served with apricot, crème fraîche and a raspberry
and sorrel sorbet  (available as )

Poached pear with hibiscus served with blackberry, parkin and
Yorkshire goat curd chantilly 



Lemon meringue tart with Yorvale strawberry ice cream and
fresh strawberries 

Chocolate orange delice served with caramel popcorn, chocolate crumbs, miso
and chocolate ice cream, vanilla and orange syrup 

Baked yoghurt served with candied pecans, Yorkshire honeycomb
and summer berries 

Apple rose tart with sweet pickled apple, Yorvale vanilla ice cream
and toffee sauce 

Coffee and petits fours

 Vegetarian  Vegan




The Yorkshire Rose

CHILDREN'S MENU


Choose between bread or wraps


MAINS


Cheese sandwich served with hummus, carrot and cucumber sticks, crisps and a fruit shoot 



Ham sandwich served with hummus, carrot and cucumber sticks, crisps and a fruit shoot

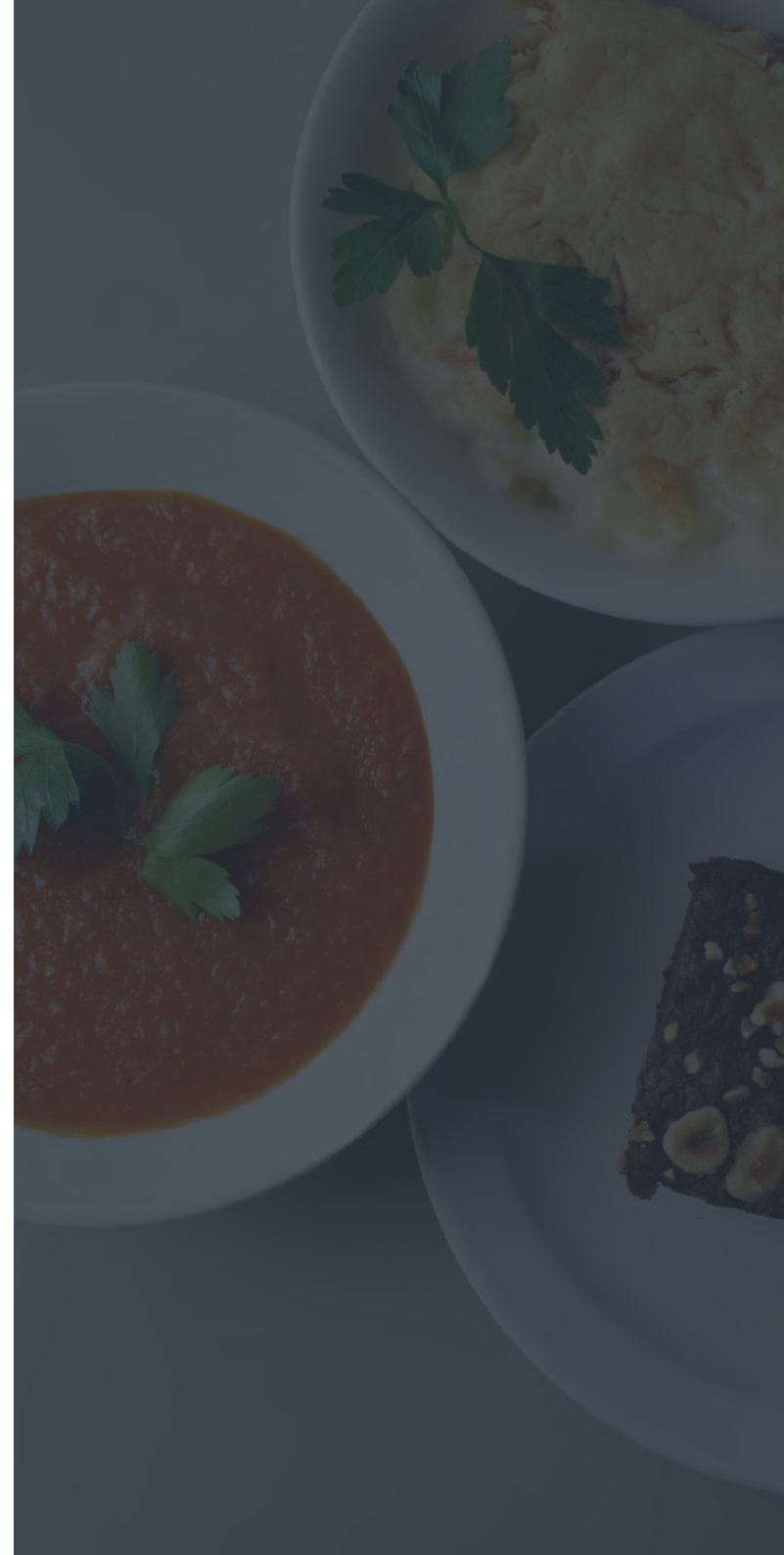
DESSERTS

Fruit plate 

Chocolate brownie 

Vanilla ice cream 

 Vegetarian  Vegan



The Yorkshire Rose

Evening Buffet




The Yorkshire Rose


CLASSIC BUFFET


Selection of sandwiches and wraps, chef's choice. Choose three buffet items:

Naan and mango dippers 

Mini taco with sweetcorn, bean and avocado 

Beetroot falafels and dip 

Boccaccini, basil and tomato skewers 


Goats curd crostini with gooseberry chutney 

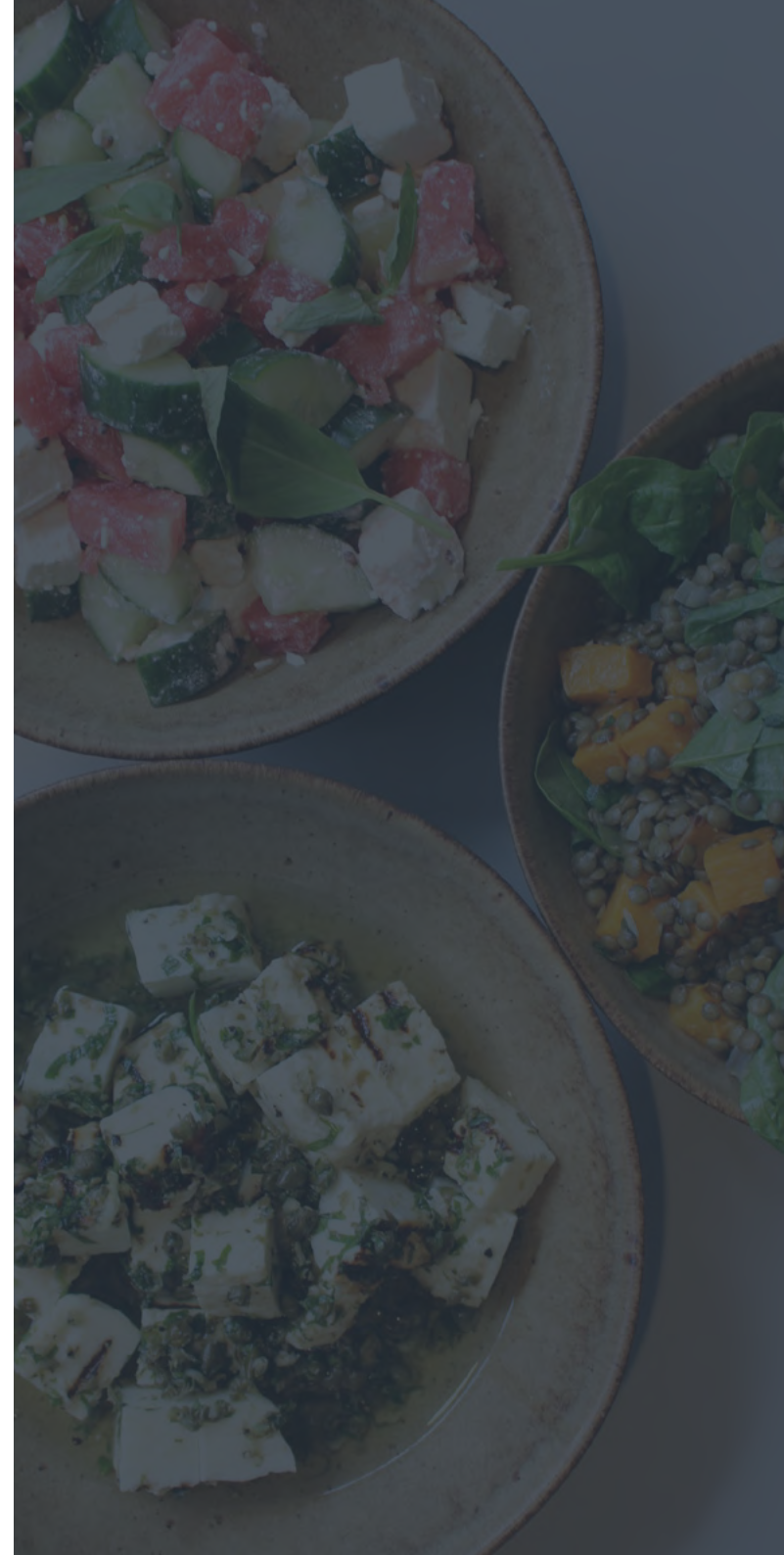
Mini tomato pizzas 

Bubwith pork pie and pickle

Sriracha glazed chicken skewer

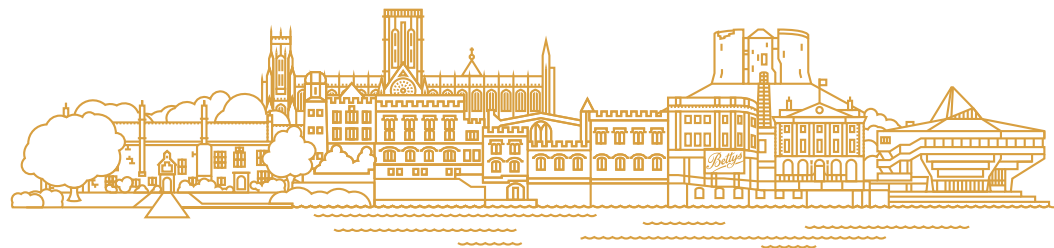
Chicken liver parfait and red onion marmalade tartlet

 Vegetarian  Vegan



The Eboracum

Arrival reception and dining options





The Eboracum

The Eboracum caters for couples who are looking for a more informal wedding breakfast, with a one course set wedding breakfast menu - buffet style! Choose three options to serve to your guests from either the Street Food or Hot Carvery Sandwiches menu. If you'd like to give your guests a fourth choice within your buffet, this will incur a supplementary charge of £5.00 per person.

Price per person includes your Arrival Reception of:

- Arrival drink (fizz or bottle of beer or mix)
- One glass per guest of fizz for the toast
- Arrival canapés: three canapés per person, chef's choice

For your evening buffet choose between Hot Carvery sandwiches or Yorkshire/ Continental Cheeseboards.

From £190 per person

Minimum order of 70

Please inform your event coordinator of any guest allergens before finalising your dining

The Eboracum

One course set wedding breakfast menu




The Eboracum

STREET FOOD

Choose three including one vegetarian option


Cauliflower bao bun

Popcorn cauliflower, smashed cucumber salad, hot kimchi
and sriracha mayonnaise 

Vegetable burrito and nachos

Spiced bean chilli, refried beans, rice, salsa, guacamole, sour cream
and corn on the cob  (available as )

Jerk sweet potato curry

Rice and peas, pineapple slaw and lime pickled onions 

Beetroot burger

Tzatziki, potato wedges and slaw 

Pork bao bun

Gochujang pulled Pork, smashed cucumber salad, hot kimchi
and sriracha mayonnaise

Beef burrito and nachos



Pulled brisket, refried beans, rice, salsa, guacamole, sour cream
and corn on the cob

Jerk chicken

Rice and peas, pineapple slaw and lime pickled onions

Cheeseburger

Emmental cheese, burger relish, potato wedges and slaw


 Vegetarian  Vegan



The Eboracum

HOT CARVERY SANDWICHES

Choose three including one vegetarian option

Plant based sausage served with red onion marmalade 



Baked portobello mushroom with red pepper, goats cheese and basil 

Butter roast turkey breast served with stuffing and cranberry sauce

Roast topside of Yorkshire beef, served with horseradish and watercress

Pork loin and crackling with sage and onion stuffing

Honey roast gammon served with English mustard

 Vegetarian  Vegan



The Eboracum


Evening buffet



The Eboracum

HOT CARVERY SANDWICHES

Choose three including one vegetarian option

Plant based sausage served with red onion marmalade 



Baked portobello mushroom with red pepper, goats cheese and basil 

Butter roast turkey breast served with stuffing and cranberry sauce

Roast topside of Yorkshire beef, served with horseradish and watercress

Pork loin and crackling with sage and onion stuffing

Honey roast gammon served with English mustard

 Vegetarian  Vegan



The Eboracum


CHEESEBOARDS



Choose one of the below cheeseboards. Vegan alternatives available.

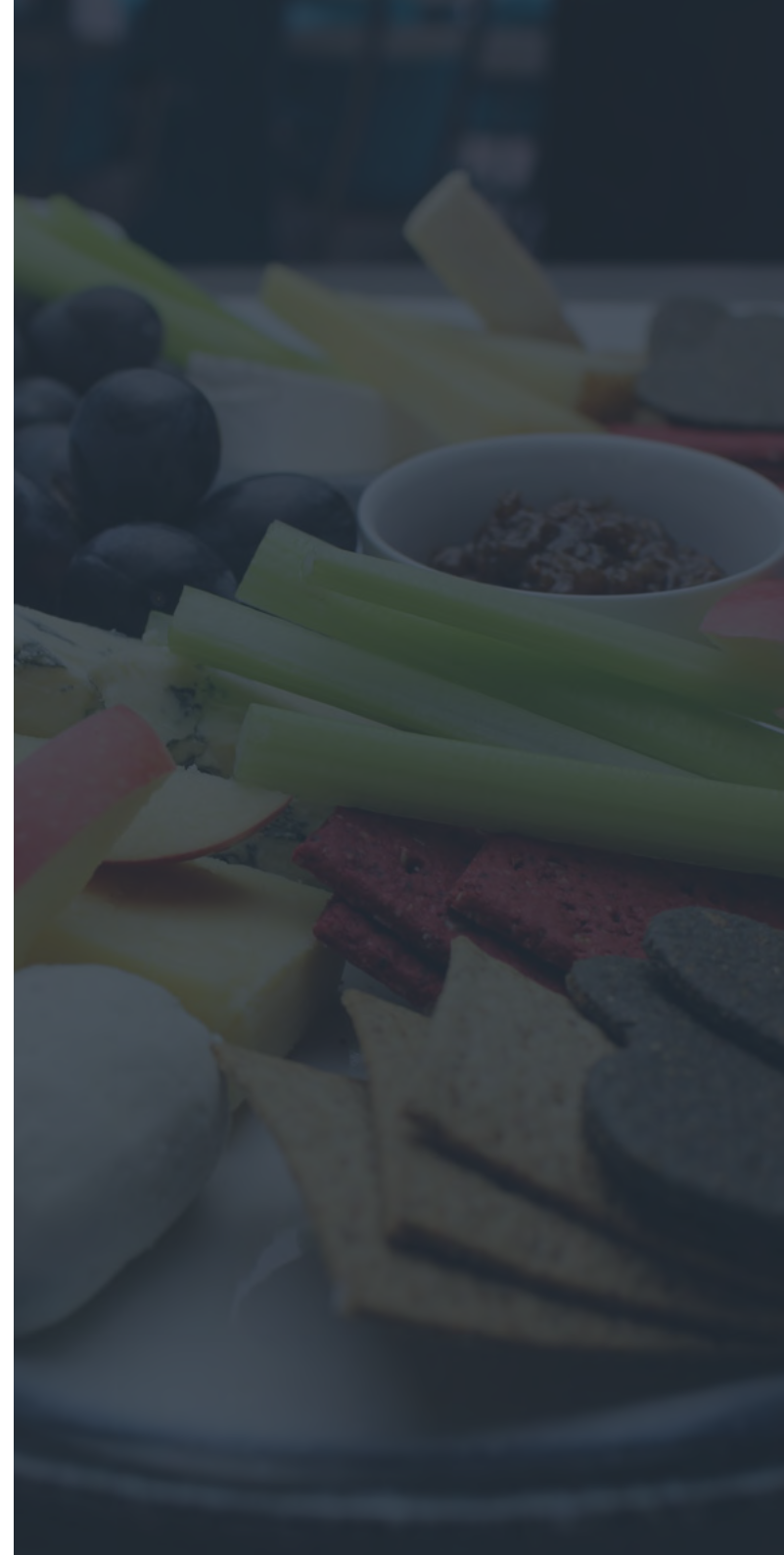
A selection of four Yorkshire Cheeses

A selection of four Continental Cheeses

Our cheeseboards are served with crackers, chutney,

grapes, celery, and apple 

 Vegetarian  Vegan



The Roman

Arrival reception and dining options





The Roman

The Roman is for our couples who are looking for an Evening Reception where you can dance the night away into marital bliss! This includes your Arrival Reception and an Evening Buffet for you and your guests. A choice of three buffet options, with the option to add a fourth at a supplementary charge of £5.00 per person.

Price per person includes your Arrival Reception of:

- Arrival drink (fizz or bottle of beer or mix)
- One glass per guest of fizz for toast
- Arrival canapés: three canapés per person, chef's choice

For your evening buffet, choose between Street Food, Hot Carvery Sandwiches or Cheeseboards.

From £150 per person

Minimum order of 70

Please inform your event coordinator of any guest allergens before finalising your dining options.

The Roman

Evening only menu




The Roman

STREET FOOD

Choose three including one vegetarian option


Cauliflower bao bun

Popcorn cauliflower, smashed cucumber salad, hot kimchi and sriracha mayonnaise 

Vegetable burrito and nachos

Spiced bean chilli, refried beans, rice, salsa, guacamole, sour cream and corn on the cob  (available as )

Jerk sweet potato curry

Rice and peas, pineapple slaw and lime pickled onions 

Beetroot burger

Tzatziki, potato wedges and slaw 

Pork bao bun

Gochujang pulled Pork, smashed cucumber salad, hot kimchi and sriracha mayonnaise

Beef burrito and nachos



Pulled brisket, refried beans, rice, salsa, guacamole, sour cream and corn on the cob

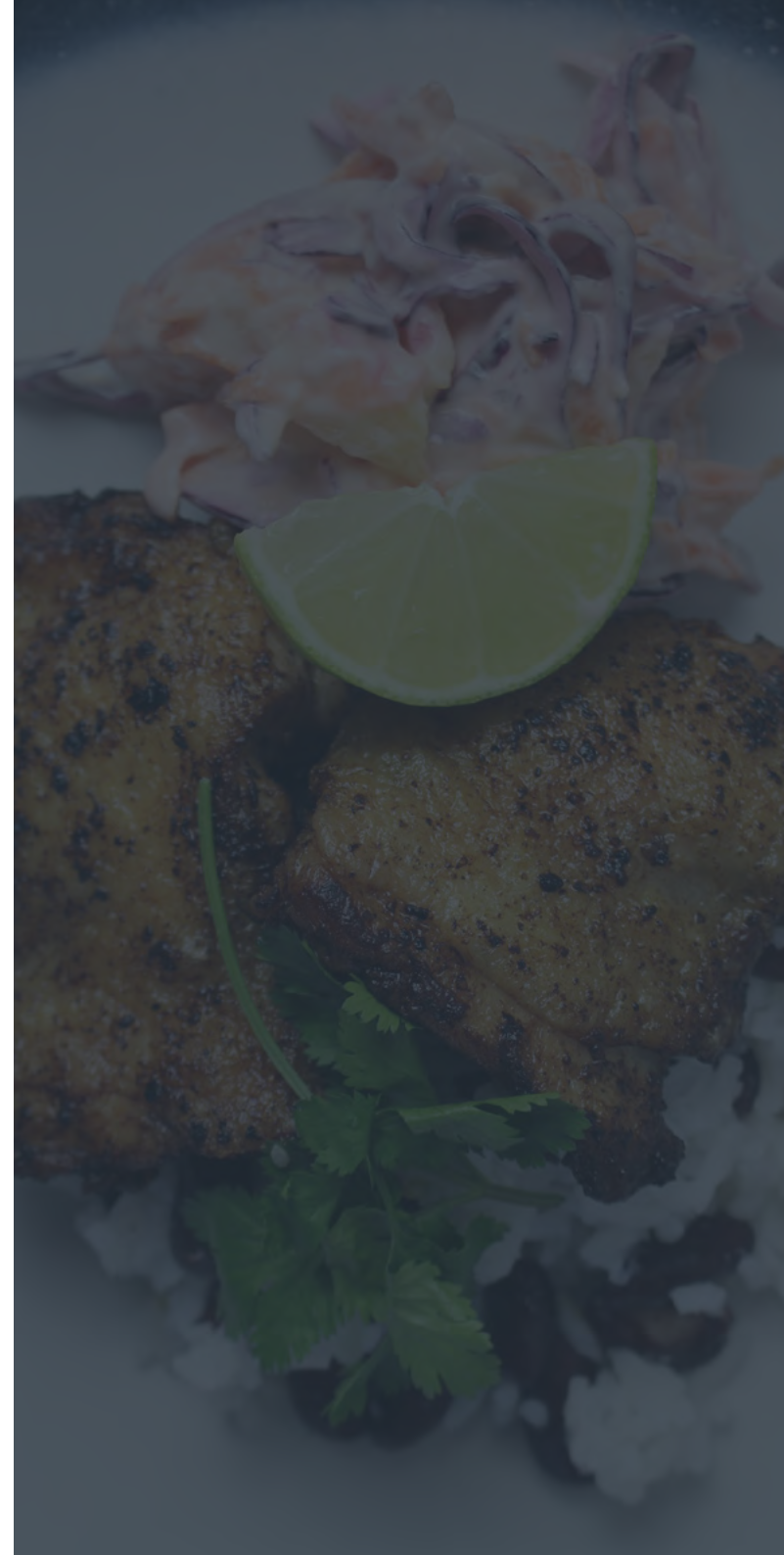
Jerk chicken

Rice and peas, pineapple slaw and lime pickled onions

Cheeseburger

Emmental cheese, burger relish, potato wedges and slaw


 Vegetarian  Vegan



The Roman

HOT CARVERY SANDWICHES

Choose three including one vegetarian option

Plant based sausage served with red onion marmalade 



Baked portobello mushroom with red pepper, goats cheese and basil 

Butter roast turkey breast served with stuffing and cranberry sauce

Roast topside of Yorkshire beef, served with horseradish and watercress

Pork loin and crackling with sage and onion stuffing

Honey roast gammon served with English mustard

 Vegetarian  Vegan




The Eboracum



CHEESEBOARDS

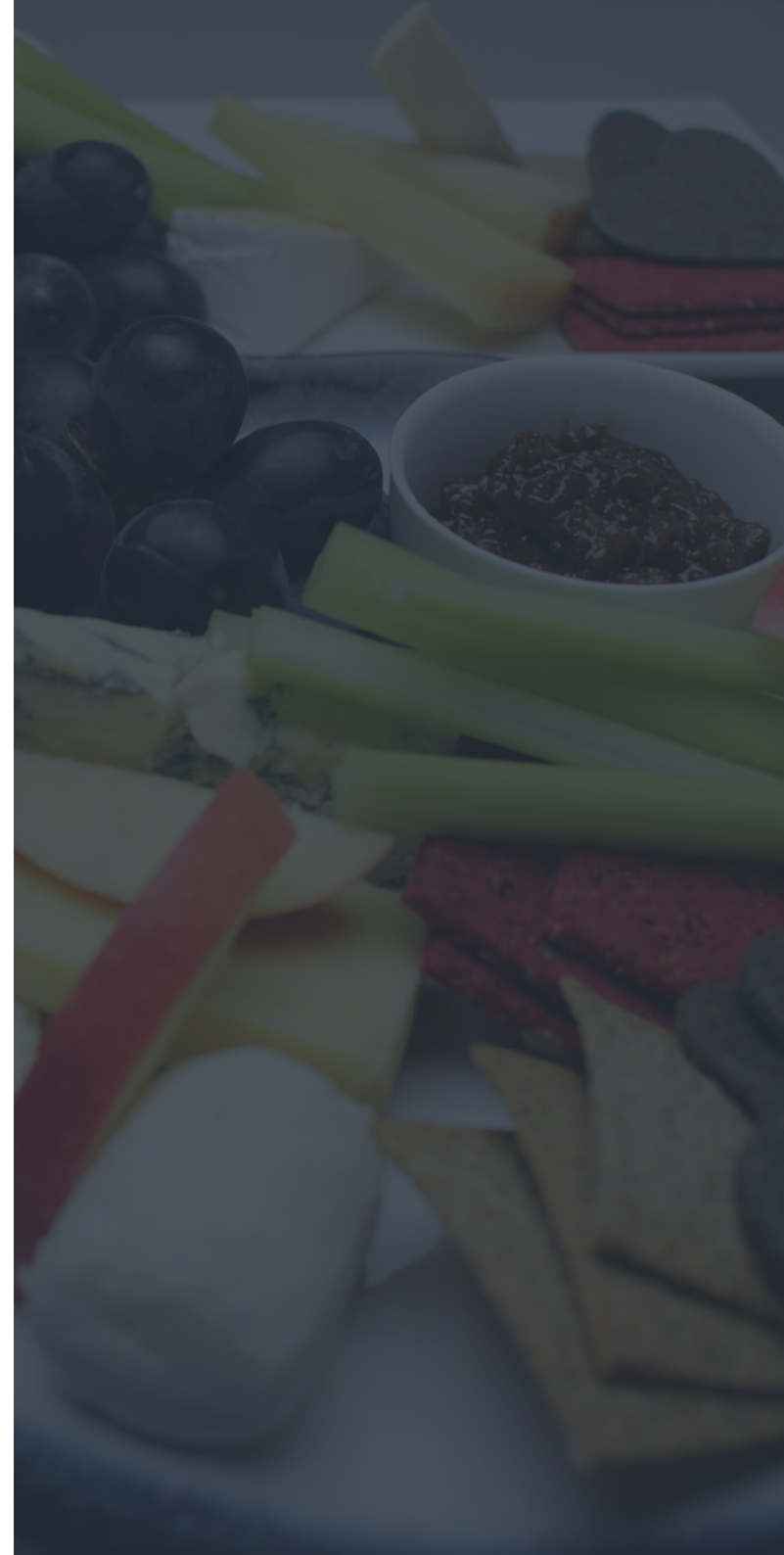
Choose one of the below cheeseboards. Vegan alternatives available.

A selection of four Yorkshire Cheeses

A selection of four Continental Cheeses

Our cheeseboards are served with crackers, chutney, grapes, celery, and apple 

 Vegetarian  Vegan



The Guildhall

Weddings



conferences@york.ac.uk



[@guildhallyork](https://www.instagram.com/guildhallyork)



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