




CAMPUS
Kitchen


FORMAL DINING MENU




STARTERS

Cucumber chilled soup, coconut yoghurt and cashew 

Fennel, orange and quinoa salad, pomegranate and tahini dressing 

Roast beetroots, goats cheese, candied walnut and raspberries 

Tomato salad, basil aioli, mozzarella and sourdough crisp 

Roast celeriac soup, truffle oil and fried sage 

Salmon, kimchi purée, wasabi crème fraîche, samphire and cucumber

Beetroot cured salmon, pickles, caper berry and lemon oil

Ham hock pressing, apricot, piccalilli and radish


Chicken liver pate, chutney and sourdough crisps


Please note that all items are subject to a minimum order of five portions. For those with dietary requirements or allergies please speak to a member of staff before placing your order.



MAIN COURSE

£38.50

Roast squash risotto, chestnut mushroom and cheese crisps 

Charred mediterranean vegetables, golden raisin purée,
baked goats cheese, freekeh, smoked aubergine,
red pepper sauce and sauce vierge 

Roast yorkshire chicken, baby onion, chestnut mushroom
and spinach, potato fondant and tarragon cream

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

Roast pork loin, new potato cake, charred apple and cider jus

£42.00

Plum glazed confit duck leg, sweet potato purée,
spiced plum and five spice jus

Pressed lamb shoulder, peas and onions, olive oil mashed potato,
mint salsa verde and red wine jus

Braised daube beef, duck fat roast potatoes, confit shallot
and yorkshire pudding


Salmon, samphire, watercress, pea and potato chowder


**Note all vegetarian options can be made vegan*

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DESSERT


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


Glazed pineapple, mango, cucumber and chilli salsa, white rum
and coconut panacotta and apricot puree 

Poached pear, blackberry, ginger bread and whipped cream 

Tarte au citron, meringue, strawberries and Yorvale strawberry
ice cream 

Chocolate delice, caramel popcorn, chocolate crumb,
chocolate ice cream, vanilla and orange syrup 

Yorkshire rapeseed oil and lemon cake, apricot,
raspberry sorbet and crème fraîche 

Baked yoghurt, candied pecans, Yorkshire honey honeycomb
and summer berries 

Apple crumble tart, Yorvale vanilla ice cream and toffee sauce 

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