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
Campus Kitchen Formal Dining Menu

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