**Starters**

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

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

- **Crushed hazelnut and panko coated Rowley Goat’s cheese**
  Served with beetroot and sun-blushed tomatoes

- **Duck and orange terrine**
  With fig chutney and toasted brioche

- **Hot roast Whitby salmon**
  Served with heritage potato salad and Yorkshire lemon rapeseed oil

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

- **Cured ham hock**
  Pressed into a layered terrine served with radishes, baby gherkins, salad and sherry vinaigrette

- **Smoked Yorkshire chicken salad**
  With diced pineapple and chilli relish

- **Vegetable terrine**
  Served with roasted artichokes, salad leaves and balsamic dressing

- **Wild mushroom tartlet**
  With heritage tomatoes and tarragon oil

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Please note that all items are subject to a minimum order of five portions. Contact us by phone on 01904 322030 or email cucina@york.ac.uk. For those with dietary requirements or allergies please speak to a member of staff before placing your order.
Main course

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

Parmesan crusted chicken breast
Chicken breast topped with a crisp breadcrumb and parmesan crust, served on a maize polenta with rich tomato sauce

Fillet of pork
Pork fillet served with a mustard crust and confit shoulder

Butternut squash
Served with caraway lentil roast

£28.00 per person

Fillet of Yorkshire cod
Breadcrumbs crusted fillet of cod served with chorizo and butter sauce

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

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

Mediterranean vegetable pithivier
Served with wilted spinach and herb butter sauce

£29.50 per person

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

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

Breast of guinea fowl
Guinea fowl breasts filled with a light chicken and chestnut mousse served with grilled leeks and roasted squash

Chargrilled aubergine and goats cheese roulade

£31.00 per person

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**Dessert**

**Traditional sticky toffee pudding**  
Served with toffee sauce and vanilla ice cream

**Vanilla panna cotta**  
Lightly set vanilla cream served with fresh berries and Yorkshire comb honey

**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***  
A summer berries and bread pudding, served with crème fraîche and fresh berries

**Salted caramel and chocolate tartlet**  
Served with roasted walnuts and vanilla Chantilly cream

**Rhubarb charlotte***  
Filled with vanilla cream patissiere, topped with rhubarb and strawberry jelly, served with fresh strawberries

**Classic lemon tart**  
Served with crème fraîche and blackberries

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

**Chocolate box**  
Served with passion fruit and vanilla mousse

**Apple crumble tart**  
Served with cinnamon custard and cinder toffee

**Coffee and chocolates**

*Subject to seasonal availability. 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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