Cucina lunch menu
Welcome to Cucina's lunchtime offerings

We offer a wide selection of meals that can be enjoyed anytime throughout the day. All items are subject to a minimum order of five portions.

Take a look through our set menus or get creative with our à la carte selection.

Please don’t hesitate to contact us if you have something bespoke in mind: cucina@york.ac.uk
Check out our deals!

**Working lunch special**
- A round of sandwiches
- A wrap
- A piece of fruit
- A slice of cake
- Orange juice

*only £6.45 per person*
Add coffee or tea from 95p per person

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**Simple Lunch**
- A round of classic sandwiches
- A 330ml bottle of spring water
- A bag of crisps

Served with biodegradable plates and napkins

*only £3.65 per person*
Add tea or coffee from 95p per person

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**Soup on the go**
Perfect for the winter months!
We can deliver a jug of warming soup of the day (suitable for vegetarians). The soup is served in a biodegradable cup and comes with a soft bread roll and butter.

*£2.95 per person*

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**On the go packed lunch**
A HOME-MADE PACKED LUNCH INCLUDING:
- A sandwich on white, granary or wholemeal bread from the classic selection
- A piece of fruit
- Home-made cake
- A packet of crisps
- A 330ml bottle of water

*£6.50 per person*

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Why don’t you accompany your lunch with a fruit platter for £2.25 per person?
Can’t decide what to have? Choose from one of our set menus listed below:

**Working Lunch 1**
- A sandwich on white, granary or wholemeal, sliced bread
- A wrap
- A piece of fresh fruit

**£4.20 per person**

**Working Lunch 2**
- A sandwich on sliced bread
- Two wraps
- A crunchy vegetable platter (carrots, celery, cucumber, pepper and hummous)
- A piece of fresh fruit

**£5.55 per person**

**Fruit Platters**
To upgrade your piece of fruit to a fruit platter, please enter your required quantity in the fruit platter box located in the ‘let’s do lunch’ menu on the order form.

**£1.30 per person**
Pick ‘n’ Mix selection

A selection of dishes hand picked by our award winning chefs!

Please select only one Pick ‘n’ Mix menu for your group

Pick ‘n’ Mix menu 1

**BUFFET ITEMS FOR EACH PERSON**

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

**£5.90 per person**

Pick ‘n’ Mix menu 2

**BUFFET ITEMS FOR EACH PERSON**

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

**£7.30 per person**

Pick ‘n’ Mix lunch deal

**BUFFET SELECTION**

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

**Only £8.30 per person**
Pick ‘n’ Mix

ENHANCE YOUR LUNCH WITH EXTRA NIBBLES, OR CREATE A FULL LUNCH WITH AT LEAST 5 BUFFET ITEMS PER PERSON

**Meat and Fish Options**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Hoisin duck pancake</td>
<td>£1.45</td>
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<tr>
<td>Honey glazed chicken drumsticks</td>
<td>£1.55</td>
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<tr>
<td>Mini sausage roll</td>
<td>£0.75</td>
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<tr>
<td>Tiger prawn skewer</td>
<td>£1.70</td>
</tr>
<tr>
<td>Salmon and broccoli quiche</td>
<td>£2.00</td>
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<tr>
<td>Spicy chicken wings</td>
<td>£0.95</td>
</tr>
<tr>
<td>Melon and cured ham</td>
<td>£1.35</td>
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<tr>
<td>Bubwith pork pie</td>
<td>£1.20</td>
</tr>
<tr>
<td>Chicken skewer</td>
<td>£1.25</td>
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<tr>
<td>Sticky sausage coated with sesame seeds</td>
<td>£0.75</td>
</tr>
<tr>
<td>Focaccia square with ham and chutney</td>
<td>£1.55</td>
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<tr>
<td>Mini pepperoni pizza</td>
<td>£1.05</td>
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<tr>
<td>Pastrami roll with cream cheese and gherkins</td>
<td>£1.55</td>
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**Vegetarian Options**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini margherita pizza</td>
<td>£1.20</td>
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<tr>
<td>Chilli roast vegetables in a pastry shell</td>
<td>£1.50</td>
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<tr>
<td>Caesar salad in a pastry shell</td>
<td>£1.50</td>
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<tr>
<td>Falafel with yoghurt dip</td>
<td>£1.95</td>
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<tr>
<td>Pesto cup with Greek salad</td>
<td>£1.35</td>
</tr>
<tr>
<td>Olive, cherry tomato and mozzarella skewer</td>
<td>£1.05</td>
</tr>
<tr>
<td>Brie and broccoli quiche</td>
<td>£1.75</td>
</tr>
<tr>
<td>Foccacia square with brie and grapes</td>
<td>£1.70</td>
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**Vegan Options**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red pepper, tomato and olive skewers</td>
<td>£1.20</td>
</tr>
<tr>
<td>Vegan strip with chilli salsa</td>
<td>£1.60</td>
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<tr>
<td>Pesto tortilla pin wheels</td>
<td>£1.95</td>
</tr>
<tr>
<td>Foccacia square with vegan cheese and grapes</td>
<td>£1.95</td>
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**Nibbles**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Canapes</td>
<td>£4.20</td>
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<tr>
<td>Crisps and popcorn</td>
<td>£0.95</td>
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<tr>
<td>Japanese cracker mix</td>
<td>£0.95</td>
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<tr>
<td>Marinated olives</td>
<td>£1.15</td>
</tr>
<tr>
<td>Root vegetables</td>
<td>£1.00</td>
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<tr>
<td>Tortilla chips and dips</td>
<td>£2.00</td>
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Platters

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

**Cucina vegetarian continental platter (V)**
Manchego cheese, roasted red peppers, mini mozzarella balls, chargrilled courgettes, chargrilled aubergines, charred artichokes, rocket, mixed olives, balsamic pickled onions, sun-dried tomatoes, ciabatta and cherry tomato focaccia.

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

**Cheese platter**
Brie, Yorkshire blue and cheddar with selection of biscuits, grapes and celery.

_£26.75 per platter_
_We advise that one platter serves 6 people_

_£29.75 per platter_
_We advise that each platter serves 6 people_
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 (V)
- Vegan farmhouse (VG)
- Vegan Athena (artichoke, spinach, sun-dried tomato) (VG)

**£7.85 per pizza**

Our pizzas are served with biodegradable plates and napkins.
Working Buffets

This buffet is designed to be a self-service meal.

Working Buffet 1
Coronation chicken
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

Working 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

Working 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

£11.15 per person
The Roman Menu

This buffet is designed to be a self-service meal. This buffet will be served with china, cutlery, crockery, linen table cloth and napkins.

Main courses
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
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
Trinity College burnt cream with a caramel top
Panacotta with a berry compote
Tea and coffee

£16.45 per person
The Knavesmire Menu

This buffet is designed to be a self-service meal. This buffet will be served with china, cutlery, crockery, linen table cloth and napkins. You will be provided with a Chef’s choice of four main items, accompanied by four salad choices – served with continental bread.

Main courses
Roasted peppered beef with whole grain mustard
Honey baked gammon with muscovado sugar and cloves
Poached salmon with marrow chutney and chives
Salmon Gravadlax 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
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
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
PLEASE NOTE THAT ALL ITEMS ARE SUBJECT TO A MINIMUM ORDER OF FIVE PORTIONS.