Welcome to Cucina formal dining menu

Formal dining is only available in function rooms which have access to production kitchens. Please check with the Cucina Help Desk to be sure, before placing your booking. Please note it is not possible to place orders for formal dinners online.

The selling price (exc VAT) based on the main courses and includes a starter, dessert and tea or coffee.

Please select one starter, one main course and one dessert for the whole party. We will be happy to cater to special diet requirements.
Starters

Smoked salmon and prawn roulade with rocket, chervil and lemon oil dressing
Rolled smoked salmon filled with prawns, soft cheese and chives

Beetroot cured gravadlax, sweet pickled vegetables, pumpernickel crumbs and honey mustard dressing
Salmon cured in beetroot and spices, served with wafer thin pickled vegetables

Crushed Hazelnut and panko coated Rowley Goat's cheese, beetroot and sun-blushed tomatoes (V)
Goat’s cheese coated in Japanese breadcrumbs, lightly melted and served with beetroot and sun-blushed tomatoes

Duck and orange terrine with fig chutney and toasted brioche
Smooth duck pate layered with duck pieces served with a fig chutney and toasted brioche

Hot roast Whitby salmon served with heritage potato salad and a Yorkshire lemon oil
Fresh salmon hot cured in Whitby served with heritage potato salad and a Yorkshire lemon rapeseed oil

Parma ham salad with mozzarella pearls, sunblushed tomatoes, roasted pepper and basil dressing

Pressing of ham hock with radishes, cornichons and sherry vinaigrette
Cured ham hock, pressed into a layered terrine served with baby gherkins, salad and sherry vinaigrette

Smoked Yorkshire chicken salad with pineapple and chilli relish
Yorkshire smoked chicken with a diced pineapple and chilli relish, served with salad leaves

Vegetable terrine with roast artichokes and balsamic dressing (V)
Layered vegetable terrine with roasted artichokes, salad leaves and balsamic dressing

Wild mushroom tartlet with heritage tomatoes and tarragon oil (V)
Short pastry tartlet filled with wild mushroom, tomato salad and tarragon oil
Main Course

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

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

Fillet of pork with a mustard crust and confit shoulder
Pork fillet served with slow cooked shoulder, mustard crust, served with slow cooked root vegetables

Vegetarian option: Butternut squash and caraway lentil roast

£27.50 per person

Fillet of Yorkshire cod with a chorizo crust
Breadcrumb crusted fillet of cod served with chorizo and a butter sauce

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

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

Vegetarian option: Mediterranean vegetable pithivier with wilted spinach and herb butter sauce

£29.50 per person

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

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

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

Vegetarian option: Chargrilled aubergine and goats cheese roulade

£30.50 per person
**Dessert**

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

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

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**  
*Subject to seasonal availability*  
A summer berries and bread pudding, served with creme fraiche and fresh berries

盐渍焦糖和巧克力塔
Served with roasted walnuts and vanilla flavoured Chantilly cream

Rhubarb charlotte  
*Subject to seasonal availability*  
Filled with vanilla pastry cream, topped with rhubarb and strawberry jelly, served with fresh strawberries

Classic lemon tart  
Served with creme fraiche 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 with passion mousse  
Served with passion fruit and vanilla syrup

Apple crumble tart  
Served with cinnamon custard and cinder toffee)

**Coffee**

Coffee and chocolates

Other formal dinner menus are available on request - please contact the Cucina helpdesk  
Please note that dining in Heslington Hall, King's Manor & the Ron Cooke Hub incurs an additional charge of £5 per person.