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

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
Breadcrumb 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
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 griddled 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 creme fraiche and fresh berries

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

Rhubarb charlotte*
Filled with vanilla cream patisserie, 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
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 & the Ron Cooke Hub incurs an additional charge of £5 per person.

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