

Dinner Menu

Spring / Summer

We are proud to offer an inspiring restaurant quality selection of seasonal starters, main courses and desserts that incorporate the best available regional ingredients throughout the year.

We are dedicated in following an ethical policy of sustainability which embraces produce that is sourced locally from within the great County of Yorkshire. This guarantees quality assurance and supports the local economy from farm to plate. Our local suppliers are carefully selected and audited for product suitability, ethical trading, health and safety and are considered partners in our mission to provide truly appealing food and beverages.

Virtually all our menu products are home prepared with almost 50% of the ingredients considered 'Truly Local' and the balance mostly from the United Kingdom. Seasonal menu variations also take advantage of traditionally local produce as it becomes available eg; game, asparagus and rhubarb. Our Beef, Lamb and Pork all originate in the Yorkshire Dales which produces a unique flavour together with award winning Yorkshire cheeses and even Yorkshire wines are available to our customers. Locally baked artisan breads are sourced in West Yorkshire, with fresh fish and seafood supplied via historic Whitby. Our wide selection of tea is supplied by Taylors of Harrogate together with Harrogate Spring Water and luxury dairy ice cream is produced across the County in Skipton.

We continually seek to improve our range and work with these suppliers to develop new products, promote traditional favourites and introduce our customers to the wonderful fayre our County provides.

To create your perfect menu, please choose one starter with a vegetarian alternative, one main course with a vegetarian alternative and one dessert from the selections we have prepared for you.

To start your evening in style, choose from our wide selection of delicious canapés; the perfect way to whet your guests' appetites. Prices start from £1.95 and the full canapé menu can be found on our website. Please enquire with the team if you would like any further information.

All our menus include a warmed bread roll and dairy butter, freshly brewed Fairtrade tea or coffee with homemade Yorkshire cream fudge.

We can provide a full allergen breakdown for each dish and cater for any dietary needs you or your guests may require.

Each of our dishes are also paired with a wine recommendation from our extensive list, alternatively we are happy to source your personal favourite.

Menus start from £25 + VAT

Pre-dinner Canape Reception

Begin your dinner with our delicious canapé reception offer of £5 + VAT per head; this includes 5 canapés of your choice. Not quite enough to feed your appetite before the main event starts, then why not add on additional canapés for just £1.00 + VAT per canapé.

Please choose from the selection below:

Fish

Tiger prawn and filo wrap with sweet chilli

Citrus marinated salmon, oat cakes and dill crème fraiche

Crab beignets, lemon aioli

Mini smoked haddock risotto cake

Vegetarian

Gazpacho shot

Sweet basil, red pepper and roasted garlic tart

Sundried tomato and melted cheddar scone with baby apple chutney

Goat's cheese & red pepper roulade

Meat

Roasted British beef and Yorkshire pudding

Yorkshire Ham hock with minted pea mousseline

Chicken liver parfait, toasted brioche and aged smoked bacon

Seasonal asparagus, parma ham and hollandaise sauce

Desserts

Mini lemon tart

Mini raspberry pavlova

Summer berry scone with preserve and Chantilly crème

Truffle bites

Mini Pimms

Starters

Cream of asparagus soup with white truffle oil crostini Perfect wine match: Poeta sauvignon blanc	£5.25
Melted English brie, baby plum tomato and spinach tart with roquette pesto dressing Perfect wine match: Villa dei Fiori montepulciano d'Abruzzo	£5.25
Roulade of corn fed chicken, pistachio nut and pancetta with celeriac remoulade and Swiss red chard Perfect wine match: Alto Bajo chardonnay	£5.95
Pulled ham hock terrine with Yorkshire piccalilli, garlic chives and crostini Perfect wine match: Finca Valero macabeo	£6.00
Salmon rillettes with lemon and dill crème fraiche, sesame cracker and pea shoots Perfect wine match: Bush Telegraph pinot grigio	£6.25
Goats cheese bonbons with beetroot relish, pea shoots and basil oil Perfect wine match: Kleine Rust chenin sauvignon	£6.25
Roasted asparagus, crispy prosciutto ham and quails' egg salad, Dijon mustard dressing Perfect wine match: Bush Telegraph pinot grigio	£6.25
Smoked trout fillet with a potato, pea and mint salad, mizuna leaf and pommery mustard dressing Perfect wine match: Chablis de Marronniers	£6.50
Crayfish, prawn and avocado cocktail with micro herbs and ciabatta crisps Perfect wine match: Tokomaru Bay sauvignon blanc	£7.00
Pan fried sea bass fillet with vegetable spaghetti and crayfish bisque Perfect wine match: Santa Lucia Toscana bianco	£7.25
Duck three ways; smoked, pulled and rillettes with raspberry balsamic, roquette leaf and basil dressing Perfect wine match: Wandering Bear rosé	£8.50
Salmon three ways; smoked, parfait and gravadlax with lime pickled cucumber, mini capers and watercress salad Perfect wine match: Poeta sauvignon blanc	£8.50

Prices are exclusive of VAT

Main courses

Char grilled corn fed chicken supreme, olive mash, slow roasted plum tomatoes, baby spinach and a basil dressing <i>Perfect wine match: Vila dei Fiori montepulciano d'Abruzzo</i>	£14.75
Yorkshire farmed belly pork with creamed leeks, caramelised apple, savoy cabbage, sage crushed new potatoes and a granary mustard cream sauce <i>Perfect wine match: Alto Bajo cabernet sauvignon</i>	£14.75
Thyme roasted free range chicken breast, creamed leek tart, crushed new potatoes and red pepper confit, chive butter cream sauce <i>Perfect wine match: Ponte Miliano negroamaro</i>	£14.95
Black pepper crusted pork fillet with sage scented potato gratin, chorizo and bean ragout and char grilled courgettes <i>Perfect wine match: Castillo di Clavijo rioja crianza</i>	£15.75
Slow braised brisket of beef with chive and garlic mash, seasonal vegetable bundle <i>Perfect wine match: Wine Fairer shiraz viognier</i>	£15.75
Fillet of sea bass with herb roasted Mediterranean vegetables, saffron potatoes and a Bouillabaisse <i>Perfect wine match: Poeta sauvignon blanc</i>	£15.75
Pink Yorkshire lamb rump, rosemary potato galette, braised fennel, caramelized red onion tart and a tarragon jus <i>Perfect wine match: Argento seleccion malbec</i>	£16.95
Steamed fillet of salmon, asparagus risotto, char grilled vegetables and a lemon butter sauce <i>Perfect wine match: Santa Lucia Toscana bianco</i>	£16.95
Gressingham duck breast, on a butternut squash and ginger puree, pak choi, shitake mushrooms and a honey soy jus <i>Perfect wine match: Villa dei Fiori montepulciano d'Abruzzo</i>	£17.50
Roast sirloin of York farmed beef with Yorkshire pudding, oxtail gravy, butter roasted potatoes and seasonal vegetable stack <i>Perfect wine match: Chateau La Croix Saint Emillion</i>	£17.95
Lemon sole fillet rolled with a lobster mousseline, steamed with baby vegetables and pea puree and hollandaise sauce <i>Perfect wine match: Bush Telegraph pinot grigio</i>	£19.25
Roast fillet of Dales farmed beef with Yorkshire pudding, oxtail gravy, butter roasted potatoes and seasonal vegetable stack <i>Perfect wine match: Argento seleccion malbec</i>	£21.50

Prices are exclusive of VAT

Dessert

Yorkshire mess; rhubarb compote with crunchy meringue, clotted cream and stem ginger	£5.00
Lemon and lime posset with summer berry compote and rosemary scented biscotti	£5.00
Raspberry and white chocolate cheesecake with toasted hazelnuts and a caramel drizzle	£5.75
Madagascan vanilla and Yorkshire rhubarb crème brûlée with stem ginger shortbread biscuit	£5.95
Caramelised pear, lavender and honey tart with blueberry compote and vanilla cream	£5.95
Chocolate marquise, coffee Chantilly and roasted pecan nuts	£5.95
Peanut butter brownie with butterscotch ice cream and praline	£6.25
Strawberry Charlotte with vanilla cream and white chocolate and pistachio nuts	£6.50
Passion fruit panna cotta with toasted coconut, white chocolate and a mango, chilli salsa	£6.75
Raspberry desserts 3 ways; raspberry Champagne jelly, iced framboise parfait, and raspberry tart, tuille biscuits and macaroons	£7.95
Rhubarb dessert 3 ways; iced rhubarb custard parfait, rhubarb ginger cheesecake rhubarb tart, fruit sauces and macaroons	£7.95
Summer fruit trio; strawberry cheesecake, raspberry tart, and blueberry cider jelly, shortbread and fruit sauces	£7.95
Why not try our fantastic Dessert Wine with your dessert	
Royal Tokaji late harvest (per bottle)	£30
Elegant and fresh with flavours of ripe citrus and tropical fruits accompanied by honeyed undertones. A long finish, not overly sweet and wonderful with fruit based desserts.	
Or a glass of bubbly	
Sparkling wine (per glass)	£4.33
Champagne (per glass)	£6.67

Prices are exclusive of VAT

Have you thought about the following to enhance your menu?

Pre-starter or intermediate course

Iced gazpacho	£2.95
Lemon and lime sorbet shot	£2.95
Chilled melon Parisienne with chilli ginger and lemon grass syrup	£3.95
Raspberry and prosecco jelly shot	£3.95
Wild mushroom and truffle oil soup	£3.95
Crayfish and fennel bisque	£4.25

Cheeseboards

Selection of 3 Yorkshire cheeses Served with apple chutney, oat biscuits, grapes and celery, presented one board per table	£4.50
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Selection of 5 Yorkshire cheeses Served with apple chutney, oat biscuits, grapes and celery, presented one board per table	£5.75
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Why not add a finishing touch with your coffee?

All our teas and coffees are served with Yorkshire cream fudge as standard but why not swap for:

Filled macaroons	£1.95
Selection of petit fours	£2.50
Chocolate truffles	£3.00
Liqueurs (Brandy, Malt Whisky, Port, Baileys...)	from £2.92

Prices are exclusive of VAT

Vegetarian Menu

Starters

Sun dried tomato, basil & mozzarella bonbons, vegetable minestrone broth

English asparagus, Jersey royal potato pearls, Yorkshire Moor quails egg, crumbed Olde York cheese, chive vinaigrette

Black & white sesame encrusted falafel, guacamole puree, papaya, mango & mint salad

Terrine of wild Mushrooms, baby leek & tarragon, sweet pickled ribbons of vegetables, brown lentil salsa

Mains

Open lasagne, roasted sweet potato, oyster mushrooms, curly kale, truffle butter sauce, glazed smoked Swaledale cheese

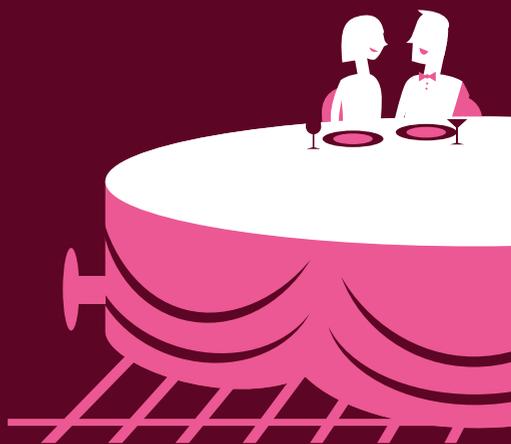
“Bubble & squeak” potato cake, roasted vegetable ratatouille stew, sauce vierge

Gateau of charred vegetables, mozzarella, olive tapenade encased in crispy filo, roasted cherry tomatoes & shallots, sweet red pepper coulis

Roasted pumpkin risotto, crispy shallots, nut brown caper butter, poached hens egg

Yorkshire goats cheese & spinach parcel, mixed pulse cassoulet, white bean velouté

Prices are exclusive of VAT



All prices are subject to VAT at the prevailing rate

All prices and information valid from
1st March 2016 – 31st August 2016

nrm.org.uk/VenueHire/NRMYork

Download our [venue hire brochure](#)

Contact our Sales Team on:
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