

YORK MINSTER  
REFECTORY



# CHRISTMAS PARTY MENU

## STARTERS

**ROAST CAULIFLOWER  
AND FOUNTAINS  
GOLD CHEDDAR CHEESE  
VELOUTÉ**

*Charred and Pickled Roscoff Onions,  
Brew York Beer Vinegar Jellies,  
Black Winter Truffle*

**PRESSING OF  
FREE-RANGE DUCK  
AND CRANBERRIES**

*Port Roast Figs, Clementine Jam,  
Duck Fat Fried Yorkshire Parkin*

**OAK SMOKED  
NORTH SEA SALMON**

*Sourdough Crumpet, Lightly Pickled Shetland  
Mussels, Coastal Pickings,  
Caviar Cultured Cream*

## MAINS

**BUTTER-ROAST FREE RANGE  
BRONZE TURKEY BREAST**  
*Juniper-creamed Brussel Sprouts, Pigs in Blankets,  
Garden Sage Stuffing, Spiced Brioche Bread Sauce,  
Cranberry and Clementine Relish, Poultry and  
Tarragon Gravy, Pickering Watercress.  
Served with Thyme-roast Potatoes, Buttered  
Brassicas with Walnuts, Swede and Carrot  
Horseradish Mash*

**CHARGRILLED CELERIAC  
“STEAK”**

*Pickled Celery, Braised Chestnuts, Granny Smith  
Apple Butter Sauce, “Waldorf Vinaigrette”*

**NORTH SEA  
BAKED COD FILLET**  
*Cheek “Scampi”, Bubble and Squeak “Terrine”,  
Nutmeg Wilted Spinach,  
English Sparkling Wine Velouté*

All Served with Seasonal Vegetables “Family Style”

## DESSERT

**REFECTORY XMAS  
PUDDING**

*Fig and Nutmeg Compote,  
Spiced Rum Sauce, Mincemeat  
and Clementine Ice Cream*

**COLSTON BASSETT  
STILTON**

*Medjool Date Jam,  
Traditional  
Fruit Cake*

**ICED “SNOWBALL”  
PARFAIT**

*Pistachio Sponge,  
Whipped White Chocolate,  
Sugar’d Pistachios*

**£65 per person**

*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however, we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.*