YORK MINSTER
REFECTORY

FESTIVE TASTING MENU

1st - 31st December

Available Monday to Saturday 12-3pm & 5-9pm

7-Courses £49pp
Wine Pairing £40pp

Posh Prawn Cocktail Éclair
Atlantic Prawns, Bloody Mary Dressing, Keta Caviar,
Pickled Cucumber, Gem Lettuce
Grand Augustin Brut, Ugni Blanc, Vin de France 100mll

Partridge 'In a Pear Tree'
Rievaulx Shot Partridge Haslet, Roast Pear & Nutmeg Chutney, Chestnut Brioche
Are you Game? Pinot Noir, Victoria, Australia 100ml

Cauliflower Cheese
Butter Roast Cauliflower, Yoredale Wensleydale, Brandy Cranberries,
Panettone Pangrattato
Omina Romana, Chardonnay, Lazio, Italy 100ml

'Pig in Blanket'
Pork Loin, Smoked Streaky Bacon, Sage 'n' Onion Stuffing, Creamed Sprouts,
Maple Parsnip, Mulled Cider Jus
Louis Tête, Beaujolais Village, France 125ml

Torched English 'Camembert'
Tunworth Cheese, Cranberry Hot Honey, Gingerbread Cake
Bella Luna, Olorosso, Jerez, Spain 50ml

Christmas Pudding
Iced Christmas Pudding Parfait, Caramelised Puff Pastry, PX Fig,
Candied Walnuts
Grahams, 10 Year Tawny Port, Portugal 50ml

Festive Treats
Cranberry & Clementine Pâte de Fruits, Clove Sugar &
Mince Pie Fudge, A Little Mulled Wine

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