YORK MINSTER
REFECTORY

END OF SEASON 5-COURSE GAME SUNDAY LUNCH MENU

31st January 12pm-5pm
£40pp Wine Pairing £35pp

Harome Shot Venison Lasagna Fritter
Pickled Walnut, Armagnac Prunes
Fontanafredda Briccotondo, Barbera, Piedmont, Italy 75ml

Partridge & Winter Truffle Risotto
Juniper Buttered Cabbage, Salted Cracked Hazelnuts, Celariac & Fino Sherry
Omina Romana, Charddonnay, Lazio, Italy 100ml

Yorkshire Moors Game Terrine
Girolles, Pistachio, Quince & Nastursim
Are You Game? Pinot Noir, Victoria, Australia, 100ml

Roast Breast of Pheasant
Hard Herb Roast Potatoes, a Selection of Seasonal Vegetables, Yorkshire Pudding, Brioche Bread Sauce, Tarragon Pan Juices
Rioja, Puente De Salceda Reserva Rioja, Spain 125ml

Noalya Dark Chocolate Fondant
Bramble & Liquorice Ice Cream, Yorkshire Sea Salt Caramel
Grahams 10 Year Tawny Port, Portugal 50ml

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