

THE GRAND

YORK

WORKING BUFFET LUNCH MENU

MONDAY

SAVOURY

Orzo Salad with Goat's Cheese, Preserved Lemon, Dried Tomatoes, Olives & Pistachio Pesto (V)

Parma Ham, Melon & Feta Cheese Platter with Toasted Pumpkin Seeds

Savoury Croissant filled with Prawn Mayo & Avocado

Rosemary Ciabatta filled with Chargrilled Vegetables (VE)

Carrot, Celery, Cucumber & Tomato Crudities served with Hummus (VE)

DESSERT

Lemon Posset Cups with Yoghurt Crèmeux

DRINK

Sunny Spiced Juice

Squeezed Orange, Carrot, Pineapple, Ginger & Ice

V - Vegetarian | VE - Vegan | PE - Pescatarian | GF - Gluten Free | DF - Dairy Free



THE GRAND

YORK

WORKING BUFFET LUNCH MENU

TUESDAY

SAVOURY

Roasted Yellow and Red Beetroot and Red Onion Salad with Stilton & Fresh Dill (V)

Roast Beef Platter with Cornichons, Pickled Daikon & Horseradish (GF)

Chicken Confit, Brown Cap Mushrooms, Baby Spinach & Curry Mayo Mini Wrap (DF)

Asparagus, Courgette, Spinach & Camembert Quiche (V)

Grilled Aubergine, Ricotta & Chickpea Involtini (V)

DESSERT

Dark Chocolate Torte with Vanilla Crème Diplomat (GF)

DRINK

Bloody Berry Juice

Apple, Strawberry, Blueberry, Raspberry, Banana & Ice

V - Vegetarian | VE - Vegan | PE - Pescatarian | GF - Gluten Free | DF - Dairy Free



THE GRAND

YORK

WORKING BUFFET LUNCH MENU

WEDNESDAY

SAVOURY

Puffed Red Quinoa with Asparagus, Soya Beans, Chillies & Sumac (V)

Smoked Trout & Salmon Platter with Pickled Vegetables & Lindigoe Sauce (GF)

Chilli con Carne Mini Wrap with Parmesan Cheese

Falafel Wrap with Gem Lettuce, Basil, & Tomato Jam (VE)

Muhammara with Pomegranate, Candied Walnuts, Grissini & Rye Crostini (V)

DESSERT

English Summer Berry Pudding (V)

DRINK

Popeye Juice

Apple, Pineapple, Kale, Spinach, Cucumber, Banana & Mint

V - Vegetarian | VE - Vegan | PE - Pescatarian | GF - Gluten Free | DF - Dairy Free



THE GRAND

YORK

WORKING BUFFET LUNCH MENU

THURSDAY

SAVOURY

Basmati Rice Salad with Sour Cherries, Spring Onion, Curcuma & Salted Almonds (V)

Cured Meat Platter with Cornichons, Figs, Mustard & Honey Dressing

Beetroot Cured Salmon Open Sandwich with Crème Fraîche, Capers & Pickled Red Onion

Olive Ciabatta filled with Fresh Mozzarella, Tomato & Basil (V)

Stuffed Portobello Mushroom with a Soft Herb & Cheese Crust (V)

DESSERT

Pear & Almond Frangipane (V)

DRINK

Fruit Loop Juice

Squeezed Orange, Pineapple, Banana, Strawberry & Ice

V - Vegetarian | VE - Vegan | PE - Pescatarian | GF - Gluten Free | DF - Dairy Free



THE GRAND

YORK

WORKING BUFFET LUNCH MENU

FRIDAY

SAVOURY

Caesar Salad with Crispy Pancetta, Parmesan Shavings & Croutons

Smoked Salmon Platter with Boiled Quail Eggs, Capers & Lindigoe Sauce (GF)

Quiche with Butternut Squash, Shallots, Walnuts & Kale (V)

Bagel filled with Gammon, Romain Lettuce, Honey & Mustard Mayo

Carrot, Celery, Cucumber & Tomato Crudities served with Baba Ghanoush

DESSERT

Raspberry & Mascarpone Cream Delice

DRINK

Green Soltan Juice

Apple, Avocado, Celery, Aloe Vera, Pineapple & Ice

V - Vegetarian | VE - Vegan | PE - Pescatarian | GF - Gluten Free | DF - Dairy Free



BUFFET MENU

MONDAY

SOUP

Roasted Butternut Carrot & Orange Soup with Caramelised Pecans (VE, GF)

COLD BUFFET

Broccoli, Leek & Aged Cheddar Quiche (V)

Carrot, Celery, Cucumber & Tomato Crudities served with Hummus (DF, GF)

Parma Ham, Melon & Feta Cheese Plater with Toasted Pumpkin Seeds (GF)

Bread & Butter

HOT BUFFET

Baked Stone Bass, Braised Fennel & Zucchini, Orange with Dill Velouté (GF)

Garganelli Pasta with Courgette & Vegan Ricotta tossed in a Red Pepper Pesto (VE)

Hungarian Beef Goulash, Paprika, Tomatoes & Onions

DESSERT

Strawberry & Lemongrass Pannacotta (VE)

Sachertorte (V)



BUFFET MENU

TUESDAY

SOUP

Whitby Fish & Vegetable Chowder

COLD BUFFET

Orzo Salad with Feta Cheese, Preserved Lemon, Dried Tomatoes, Olives & Pistachio Pesto (V)

Smoked Trout, Pickled Vegetables, Gem Lettuce 'Tacos' & Crème Fraîche (GF)

Muhamarra with Pomegranate, Candied Walnuts, Grissini & Rye Crostini (VE)

Bread & Butter

HOT BUFFET

Aubergine and Ricotta Involtini, Tomato & Basil Sauce (V)

Shepherd's Pie with Braised Lamb, Onion, Peas & Mashed Potatoes (GF)

Roasted Sweet Potato & Celeriac, Labneh & Toasted Pine Nuts (V, GF)

DESSERT

Caramel & Dark Chocolate Pots (V)

Pistachio & Berry Meringue Nests (V, GF)

V - Vegetarian | VE - Vegan | PE - Pescatarian | GF - Gluten Free | DF - Dairy Free



THE GRAND

YORK

BUFFET MENU

WEDNESDAY

SOUP

Roasted Plum Tomato Soup, Herb Oil & Sourdough Croutons (VE)

COLD BUFFET

Puffed Red Quinoa with Asparagus, Soya Beans, Chillies & Sumac (VE)

Insalata Caprese with Fresh Mozzarella, Tomato, Basil & Balsamic (GF)

Butterhead Lettuce, Mixed Seeds, Heirloom Tomatoes with Yuzu Dressing (VE)

Bread & Butter

HOT BUFFET

Braised Beef Cheek with Button Mushrooms & Red Onion Fricassee & Gremolata
Garni

Vegan Curry with Cauliflower, Sugar Snaps, Cashew Nuts, Coconut, Ginger &
Lemongrass (VE)

Baharat-Buttered New Potatoes with Tarragon (GF)

DESSERT

Espresso Opera (GF)

Raspberry & White Chocolate Cheesecake

V - Vegetarian | VE - Vegan | PE - Pescatarian | GF - Gluten Free | DF - Dairy Free



THE GRAND

YORK

BUFFET MENU

THURSDAY

SOUP

Honey Roasted Parsnip & Red Onion Soup flavoured with Sage (VE, GF)

COLD BUFFET

Roasted Yellow and Red Beetroot and Red Onion Salad with Greek Yoghurt & Fresh Dill (GF)

Roast Beef Platter with Cornichons, Pickled Daikon & Horseradish

Stuffed Portobello Mushroom with a Soft Herb & Cheese Crust (V)

Bread & Butter

HOT BUFFET

Boneless Chicken Thighs Coq au Vin with Bacon Lardons, Mushrooms & Tarragon (DF, GF)

Ricotta & Spinach filled Ravioli served with Tomato & Basil Sauce (V)

Vegan Sweet Potato, Chickpea, Cumin & Onion Cakes with Tomato & Coriander Salsa (VE)

DESSERT

Chocolate Choux Craquelin filled with Salted Miso Cremaux (V)

Caramelised Lemon Tart with Yoghurt-Crème Diplomat (V)

V - Vegetarian | VE - Vegan | PE - Pescatarian | GF - Gluten Free | DF - Dairy Free



BUFFET MENU

FRIDAY

SOUP

Chicken, Leek & Yoghurt Soup with Sourdough Croutons

COLD BUFFET

Basmati Rice Salad with Sour Cherries, Spring Onion, Turmeric & Salted Almonds
(VE, GF)

Chicken Caesar's Salad with Crispy Pancetta, Parmesan Shavings & Croutons

Carrot, Celery, Cucumber & Tomato Crudities served with Babaghanoush (VE)

Bread & Butter

HOT BUFFET

Seared Sea Bream, Vegetable Caponata, Tomato & Dried Tomato Salsa (DF, GF)

Steak and Kidney Pie

Eggplant and Ricotta Involtni, Tomato & Basil Sauce (VE, GF)

DESSERT

Dark Chocolate Torte (GF)

Lemon Posset & Wild Berry Cups (V, GF)

