

HOT AND COLD BUFFET FUNCTION ROOM & PARTY MENUS

OPTION 1



£25 per person

Minimum 20 people Cheesy fish pie with parsley Chicken and leek pie with bacon and tarragon Vegetarian lasagne with Provençale sauce with béchamel Three seasonal salads Artisan bread basket and butter Mixed berry trifle Chocolate fudge cake and cream

OPTION 2



£30 per person

Slow cooked lamb tagine with chickpea and African spices

Spiced butternut squash and vegetable stew with roasted pepper and harissa

Chargrilled peri peri chicken with feta and mint

Three Asian salads

Moroccan flat breads and dips

Sesame and ginger rice balls Mango, pistachio possets and lemon

OPTION 3



£30 per person

Italian beef lasagne with slow cooked Provençale tomato sauce and béchamel with garlic bread Chicken breast baked in a Provençale tomato sauce with red peppers Aubergine parmigiana finished with parmesan New potato salad with chives Three bean salad with herbs and vinaigrette Rosemary focaccia and balsamic Tiramisu with biscotti

White chocolate panna cotta with strawberries

OPTION 4



£35 per person

Coq au vin, slow cooked chicken in a red wine sauce Baked ratatouille with lemon herby crust Salmon en croute with spinach and ricotta and lemon butter sauce Sliced potato gratin Mixed green salad French bean tomato salad Herby new potatoes

French style baguette with butter

Apple tarte tartan with vanilla cream

Chocolate ganache tart with roasted strawberries

Please let us know about and dietary requirements and/or allergies and intolerances

The Ship Inn (Pub, Dining & Rooms), Moor End, Acaster Malbis, York, YO23 2UH