

YCE | YORK CONFERENCES
AND EVENTS

The Guildhall

Weddings




Dining and Beverages Options


Wedding Breakfast


STARTERS

*Please select one of the below options for all of your guests**

Cucumber chilled soup, coconut yoghurt and cashew 

Fennel, orange and quinoa salad, pomegranate and tahini dressing 

Roast beetroots, goats cheese, candied walnut and raspberries 

Tomato salad, basil aioli, mozzarella and sourdough crisp 

Roast celeriac soup, truffle oil and fried sage 



Salmon, kimchi purée, wasabi crème fraîche, samphire and cucumber

Beetroot cured salmon, pickles, caper berry and lemon oil

Ham hock pressing, apricot, piccalilli and radish

Chicken liver pâté, chutney and sourdough crisps

We will always endeavor to adapt your chosen dish to suit any specified dietary requirements. Where this is not possible we will provide a suitable alternative, please speak to your wedding coordinator in advance.


 Vegetarian  Vegan




Wedding Breakfast

MAINS

*Please select one of the below options for all of your guests**

Roast squash risotto, chestnut mushroom and cheese crisps 

Charred Mediterranean vegetables, golden raisin purée,
baked goats cheese, freekeh, smoked aubergine,
red pepper sauce and sauce vierge 

Roast Yorkshire chicken, baby onion, chestnut mushroom
and spinach, potato fondant and tarragon cream

Roast chicken, thyme and beetroot orzotto, roast baby roots
and red wine jus

Roast pork loin, new potato cake, charred apple and cider jus



Plum glazed confit duck leg, sweet potato purée,
spiced plum and five spice jus

Pressed lamb shoulder, peas and onions, olive oil mashed potato,
mint salsa verde and red wine jus

Braised daube beef, duck fat roast potatoes, confit shallot
and Yorkshire pudding

Salmon, samphire, watercress, pea and potato chowder

We will always endeavor to adapt your chosen dish to suit any specified dietary requirements. Where this is not possible we will provide a suitable alternative, please speak to your wedding coordinator in advance.


 Vegetarian  Vegan




Wedding Breakfast


DESSERTS


*Please select one of the below options for all of your guests**


Melon salad, watermelon ginger and rhubarb gin granita,
lime and mint syrup 


Glazed pineapple, mango, cucumber and chilli salsa, white rum
and coconut panacotta and apricot purée 

Poached pear, blackberry, ginger bread and whipped cream 

Tarte au citron, meringue, strawberries and Yorvale strawberry
ice cream 



Chocolate delice, caramel popcorn, chocolate crumb,
chocolate ice cream, vanilla and orange syrup 

Yorkshire rapeseed oil and lemon cake, apricot,
raspberry sorbet and crème fraîche 

Baked yoghurt, candied pecans, Yorkshire honey honeycomb
and summer berries 

Apple crumble tart, Yorvale vanilla ice cream and toffee sauce 

We will always endeavor to adapt your chosen dish to suit any specified dietary requirements. Where this is not possible we will provide a suitable alternative, please speak to your wedding coordinator in advance.


 Vegetarian  Vegan



Evening Dining Options

Please select one of the below evening dining options.

Nacho Station

Beef or vegetable & bean chilli with nachos, cheese, guacamole, sour cream, jalapenos, salsa & lime (available as )

Plant-based Platter

Lemon & thyme whipped vegan feta, roasted red pepper hummus crudités, beetroot and spelt bread

Potato salad, Moroccan couscous

Pesto, pea & spinach pasta 

Indian Selection

Bhaji's, naan bread, dhal, Bombay potatoes, poppadoms & pickle tray



Classic Cheeseboard

Cheddar & Leicester Brie with crackers, pickle and walnut bread with grapes, apple & celery  (available as )

Roast Pork Sandwiches

Sliced loin of pork with apple sauce, stuffing & watercress garnish

We will always endeavor to adapt your chosen dish to suit any specified dietary requirements. Where this is not possible we will provide a suitable alternative, please speak to your wedding coordinator in advance.

 Vegetarian  Vegan



Street Food

You can upgrade your evening dining options to a street food buffet for £7.15pp.

Please select two items of your choice.

Cauliflower bao bun

Popcorn cauliflower, smashed cucumber salad, hot kimchi and sriracha mayonnaise 🌱

Vegetable burrito and nachos

Spiced bean chilli, refried beans, rice, salsa, guacamole, sour cream and corn on the cob 🌱 (available as 🌱)

Jerk sweet potato curry

Rice and peas, pineapple slaw and lime pickled onions 🌱 🌱

Beetroot burger

Tzatziki, potato wedges and slaw 🌱 (available as 🌱)

Pork bao bun

Gochujang pulled Pork, smashed cucumber salad, hot kimchi and sriracha mayonnaise

🌱 Vegetarian 🌱 Vegan 🌱 Gluten free



Street Food

Beef burrito and nachos

Pulled brisket, refried beans, rice, salsa, guacamole, sour cream and corn on the cob

Jerk chicken

Rice and peas, pineapple slaw and lime pickled onions 🍷

Cheeseburger

Emmental cheese, burger relish, potato wedges and slaw (*available as* 🍷)

We will always endeavor to adapt your chosen dish to suit any specified dietary requirements. Where this is not possible we will provide a suitable alternative, please speak to your wedding coordinator in advance.



Vegetarian



Vegan



Gluten free



White Wine

Ancora, Garganega Bianco 🍷 **£15.95**

*This house wine has the benefit of 50% sale or return service.
Italy - Fresh aromas of pear and apple with floral notes, hints of apricot and honeysuckle, with a lemony finish.*

Selection Picpoul De Pinet 🍷 **£18.70**

France - A classic Picpoul appealing ripe fruit with a fresh saline lift on the finish.

Adobe Viognier Reserva Organic 🍷 **£16.25**

Chile - Floral notes of honeysuckle and jasmine. Flavours of peach and nectarine fruit with star anise spice.

Brume di Monte Pinot Grigio 🍷 **£15.95**

Italy - Fresh and light, with a soft peachy palate and smooth finish.

Andersbrook Chenin Blanc 🍷 **£16.90**

South Africa - Crisp, fresh with classic baked apple and zippy citrus aromas with soft, delicate apple fruit on the palate balanced by crisp acidity.

Makutu Sauvignon Blanc 🍷 **£18.70**

New Zealand - Classic Marlborough Sauvignon, with crisp finish and aromas of lemon, passionfruit, guava and gooseberry.

All wine must be ordered at least two weeks in advance of your event and is subject to availability.

🍷 Vegetarian 🍷 Vegan



Rosé Wine



Adobe Rose Organic  **£16.25**

Chile – crunchy red fruit character and red berries aromas with a refreshing lemony finish.

Vina Mariposa Rosado  **£15.95**

Spain – Intense red fruit aromas; strawberries and light hints of floral notes.

All wine must be ordered at least two weeks in advance of your event and is subject to availability.

 Vegetarian  Vegan



Red Wine

Ancora Sangiovese di Puglia 🍷 £15.95

*This house wine has the benefit of 50% sale or return service.
Italy – A fresh, medium-bodied style with red and black berry fruit characters,
and a hint of spice balanced by tangy acidity.*

Aquiline Shiraz 🍷 £16.25

*South Africa – Medium bodied with red fruit flavours balanced by fresh acidity
and gentle tannins and a touch of spice.*

Vista Sierra Malbec 🍷 £18.70

*Argentina – A fresh wine with bright forest fruits, plum flavours and a
smooth finish.*

Calusari Pinot Noir 🍷 £16.95

*Romania – Light, soft aromas of autumn fruits, smooth and spicy flavours
throughout with generous soft red fruit and a lovely elegant finish.*

Gavelot, Vieilles Vignes, Carignan 🍷 £17.50

*France – Fresh and vibrant, juicy notes of cranberry and raspberry
with notes of spice.*

Adobe Reserva Merlot Organic 🍷 £16.25

*Chile – ruby-red in colour with plum and red cherry aromas and subtle black
pepper notes.*

*All wine must be ordered at least two weeks in advance
of your event and is subject to availability.*

🌿 Vegetarian 🍷 Vegan



Prosecco and Champagne

Lombard Brut £42.95

France – Dominated by Pinot Noir and Pinot Meunier, this brut champagne is a beautiful straw yellow in colour with reflections of gold. Is fresh and fruity with touches of vanilla.



Prosecco Spumante, Ponte di Rialto £19.95

Italy – Light, fresh and bursting with a citrusy zing.

Snou Cava Brut Organic £22.50

Spain – Is stuffed full of biscuity, nutty notes intertwined with a sharp streak of fresh acidity, waves of brioche, white flowers and subtle fennel.

All wine must be ordered at least two weeks in advance of your event and is subject to availability.

 Vegetarian  Vegan

