

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

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 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 🍷

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🍷 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

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 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* 🍷)

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Vegetarian



Vegan



Gluten free



White Wine

Sapuri Inzolia Pinot Grigio 🍷 £15.95

This house wine has the benefit of 50% sale or return service.

Italy – Fresh aromas of citrus and peach lead to flavours of apple and pear with a zesty finish.

Picpoul du Pinet Soleil de Florensac 🍷 £18.70

France – A refreshing and fruity wine marked by pleasant lemon overtones and minerality.

Running Duck Fair for Life Organic Chenin Sauvignon 🍷 £16.25

South Africa – The Chenin gives a guava fruit character on the nose and the Sauvignon Blanc the body, length and a refreshing grassiness on the palate.

Via Enrico Pinot Grigio 🍷 £15.95

Italy – Lovely aromas of tropical and citrus fruits, medium bodied and perfectly balanced, a nice supple and refreshing wine.

Barramundi Chardonnay Viognier 🍷 £16.90

Australia – Crisp, fresh and flavoursome wine, full, rich and citrusy with nice pineapple and apricot fruit flavours.

Aroha Bay 🍷 £18.70

New Zealand – Classic Marlborough Sauvignon, crisp, refreshing with a rich texture and lively topical fruit flavours.

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

🌱 Vegetarian 🍷 Vegan



Rosé Wine



Running Duck Fair for Life Organic Shiraz Rosé 🍷 **£16.25**

South Africa - An organic rose with ripe strawberry and Kir Royale notes, an initial fruity sweetness develops into a more solid structure and dry finish.

Roos Estate Sauvignon Blanc Rosé 🍷 **£15.95**

South Africa - A nice light but fruity rose wine with aromas of fresh strawberries, passion fruit and guava

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 Vegetarian  Vegan



Red Wine

Berteletti Montepulciano d'Abruzzo £15.95

This house wine has the benefit of 50% sale or return service.

Italy - Classic and classy Italian red with complex red fruit aromas and nicely balanced dry taste with a hint of spice.

Caracara Vintage Reserve Merlot 🍷 £16.25

Chile - Nice aromas of ripe fruits vanilla and spices, medium bodied with good acidity, fine tannins and a long fruity finish.

Las Haroldos Malbec 🍷 £18.70

Argentina - A classic, rich, intensely fruity Malbec from high altitude vineyards. Ripe fruit, smoke and chocolate on the nose with fleshy blackberry fruit.

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.

Syrah Soleil de Florensac 🍷 £17.50

France - this wine has an intriguing aroma mixing black fruit, violet and liquorice. Elegant tannins and good mid-weight structure.

Running Duck Fair for Life Organic Shiraz 🍷 £16.25

South Africa - The first organic winery worldwide to gain Fairtrade certification produce this spicy but smooth and rounded Shiraz.

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Vegetarian



Vegan



Prosecco and Champagne

Champagne Nicolas Feuillatte Réserve Exclusive Brut 🍷 £42.95

France – a very pleasant and delicate rose champagne bursting with red summer fruit flavours.

Via Enrico Prosecco DOC 🍷 £19.95

This wine has the benefit of 50% sale or return service.

Italy – Fresh and fruity with a crisp citrus twist on the finish.

Proverbio Organic Prosecco 🍷 £22.50

Italy – The wine is very soft on the palate, offering refreshing acidity with lots of fruity flavours such as apple, apricot and some banana.

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