# PRINCIPAL

## YORK

# **BANQUETING**

## **STARTER**

Leek and Potato Soup VG chives and leek hay

Prawn Tian Crushed avocado, beefsteak tomato and Marie Rose dressing

### MAIN

Pan Seared Chicken Supreme Spring onion mash potatoes, Chardonnay and wild mushroom cream jus, garlic sautéed spinach and leeks

Roasted Vegetable Wellington VG roasted vegetables and rocket pesto layered in crispy pastry, caponata, kale herb oil

### **DESSERT**

Dark Chocolate & Orange Tart Vanilla Ice cream

Profiteroles V Chocolate dipped choux buns filled with crème patisserie

Followed by Tea, coffee and Petit fours