

The York Shared Festive Menu 2019

ALLERGEN GUIDE - IMPORTANT INFORMATION:

If you have a question, food allergy or intolerance, please let us know before placing your order.
Food is prepared in an area where other allergens are present and our menu descriptions do not list all ingredients.

Fish and poultry products may contain small bones.

V: vegetarian, **VO:** vegetarian option available, **VG:** vegan, **VGO:** vegan option available

Gluten intolerance? Dishes marked with ♦ can be adapted at your request, please ask.

STARTERS

- ♦ Creamy Jerusalem artichoke soup ^{VG}
Contains: Celery, Gluten, Nuts, Soya
- ♦ Coldwater prawns
Contains: Celery, Gluten, Crustaceans, Eggs, Milk, Sulphites
- Chicken liver, rum & raisin pâté
Contains: Gluten, Milk, Sulphites
- Poached pear & Stilton cheesecake ^V
Contains: Gluten, Eggs, Milk, Sulphites
- Cranberry, hazelnut & Bute Island Feta arancini ^{VG}
Contains: Celery, Gluten, Nuts, Sulphites

MAINS

- Slow braised shin of beef
Contains: Milk, Sulphites
- Pan-fried salmon
Contains: Celery, Crustaceans, Eggs, Fish, Milk, Sulphites
- Roast Yorkshire turkey breast
Contains: Gluten, Milk
- Sweet potato, apricot, & chestnut loaf ^V
Contains: Milk, Nuts, Sulphites
- Roasted parsnip, pine nut & leek pasty ^{VG}
Contains: Gluten, Sulphites
- Maple glazed pork belly
Contains: Milk

DESSERTS

- Christmas pudding ^V
Contains: Gluten, Soya, Sulphites
- White chocolate & cranberry bread & butter pudding ^V
Contains: Gluten, Eggs, Milk, Sulphites
- Chocolate, cherry & honeycomb parfait ^{VG}
Contains: Soya
- Coffee & whisky baked cheesecake ^V
Contains: Gluten, Eggs, Milk, Sulphites
- Caramel panna cotta
Contains: Nuts, Soya, Sulphites