

Ashfields Restaurant 2011

Open for private lunches and dinners for up to 45 people.

We can also provide outside catering.

Please contact Ashfields Restaurant on: **01904 770253**

ashfieldsrestaurant@yorkcollege.ac.uk



www.yorkcollege.ac.uk

Please make our team aware at booking stage of any special dietary requirements you may have.
Traces of nuts may be found in some dishes, please inform a team member of your allergy prior to ordering.
All prices include vat.

Bistro Menu

Lunchtime: Tuesday to Friday 12.00pm - 1.00pm

Appetizers

Soup of the Day **£2.95**

Mackerel Served with Sweet Pickled Vegetable **£3.50**

Truffle Scented Asparagus served with Poached Egg and Parmesan (V) **£4.30**

Pan Seared Pigeon Breast served with Forced Rhubarb and Spinach **£4.95**

Main Courses

Terrine of Spring Vegetables with Beetroot and Cheese Crumbs (V) **£6.50**

Ballantine of Guinea Fowl and Pan Fried "Oyster" with Wild Mushroom Tagliatelle **£7.95**

Sea Bass Fillet Served with Oriental Stir-Fry **£8.50**

Pan Fried Steak of Spring Lamb Served with Celeriac and Potato Mash and Beetroot **£8.95**

All main courses are served with seasonal vegetables.

Desserts

Ask your waiter for the daily selection of desserts **£2.95**

a la Carte Menu

Dinner: Wednesday to Friday 6.30pm - 8.30pm

Appetizers

Soup of the day **£2.95**

Fillet of Mackerel served with Sweet Pickled Baby Vegetable **£3.25**

Pan Seared Wood Pigeon Breast served with a Textures of Rhubarb **£4.95**

Truffle Scented Asparagus Poached Egg and Parmesan (V) **£4.30**

Main Courses

Braised Lamb Shank served with Beetroot, Celeriac and Potato Mash **£8.95**

Poached Sea Bass Fillet served with an Oriental Shellfish Broth **£8.50**

Supreme of Guinea Fowl served with Wild Mushroom Tortellini,

Sour Cream and a Paprika Foam **£7.50**

Terrine of Spring Vegetables, served with Cheese Crumbs (V) **£6.50**

All main courses are served with seasonal vegetables

Desserts

Ask your waiter for the daily selection of desserts **£2.95**

Hot Beverages

All Beverages £1.65

Tea, Coffee, Latte, Cappuccino, Americano, Mocha and Espresso.

Themed Menus

23 March	Chinese Lunch	Lunch £9.50
23 March	USA Dinner	Dinner £12.50
25 March	Chinese Banquet	Lunch £9.50
1 April	Spanish Night	Dinner £12.50
6 April	French Night	Dinner £12.50
5 May	A Taste of Europe	Lunch £9.50
6 May	Thai Dinner	Dinner £12.50
11 May	Italian Dinner	Dinner £12.50
19 May	A Taste of Europe	Lunch £9.50
20 May	Chinese Dinner	Dinner £12.50
26 May	A Taste of Europe	Lunch £9.50