



A spring day wedding.

Reception drink and canapés

Sparkling Vinvitto prosecco

Sparkling elderflower presse

And

Freshly squeezed orange juice £5.50 per person

Local pork sausage & buttery mash with sweet caramelised red onion marmalade.

Classic vine tomato, red onion and sweet basil with aged balsamic vinegar and extra virgin olive oil bruschetta.

King prawns wrapped in crisp filo pastry with sweet chilli mayonnaise.

Herb pancakes filled with shredded confit duck leg, cucumber, spring onion and hoi sin sauce.

£7.50 per person

Wine on the table.

Pinot Grigio, Allamanda, Veneto, N.E. Italy.

Malbec, Finca la nina, Argentina.

Toast drink.

Forget Brimont, Premier Cru, NV France.

£6.95 per person

The main event

Lamb burgers with flavours of morocco served with natural yoghurt and cucumber sauce and pitta bread.

Local honey and wholegrain mustard marinated free range chicken breast.

Sweet red pepper, courgette, red onion, cherry tomato and halloumi skewers drizzled with fresh herb and garlic oil.

Baked sweet potato with feta, fresh coriander and chilli salsa.

Creamy fennel coleslaw.

Roast Mediterranean vegetable cous cous.

Greek salad with feta, cucumber, cherry tomato, black and green olives and fresh mint.

A selection of warm breads and flavoured butters.

A selection of homemade relishes, pickles and sauces.

£24.95 per person

A trio of desserts

Deliciously Sticky toffee pudding with a rich butterscotch sauce.

Tart Summer berry pavlova with sweet Chantilly cream and berry coulis.

A selection of fresh fruits.

£8.95 per person

Tea and coffee to finish.

£2.50 per person.

A little later on.

Crispy popadums with mango chutney, cucumber raita and onion and coriander dips.

A fragrant chicken and vegetable curry with Indian spices and fresh herbs accompanied with mini coriander and garlic nan bread.

£12.95 per person.

This menu is an example of the range and prices of foods we offer at York Maze at the present time. The prices and the range of food are not fixed, each menu is priced individually according to your requirements.