

Evening Buffet Catering at The Bar Convent

For Evening Events we offer a choice of buffets served into one of our function rooms or our magnificent Entrance Hall. Menus can be tailored to suit your specific needs - [Minimum of 20 guests](#)

MENU 1 £ 13.50 per person

Diced Chicken in a Spiced Yogurt Sauce with Herb Rice



Spinach and Mushroom Lasagne with Jacket Potatoes (v)

Served with a selection of fresh salads & crusty bread



French Apple Flan



Baked Vanilla Cheesecake

Tea and Coffee

MENU 2 £ 13.50 per person

Diced Beef with Mushrooms and Guinness



Fricassee of Vegetables in a Cheesy Herb Sauce (v)

Served with a selection of rice, roast potatoes, fresh salads and crusty bread



Fruits of the Forest Cheesecake



Lemon Tart

Tea and Coffee

MENU 3 £ 13.50 per person

A selection of open baguettes (meat, fish & vegetarian)
Honey glazed sesame seed sausages, Cheesy potato wedges (v), Greek filo parcels (v)
Savoury pastries filled with vegetables (v), Stone baked mini pizzas (v)



Lemon Meringue Pie



Fruits of the Forest Cheesecake

Tea and Coffee

We have a full wine list available and can provide a bar for your event if you wish.

The above menus may be subject to change due to the availability of produce.

All prices quoted are exclusive of VAT at 17.5%

17 Blossom Street, York YO24 1AQ Contact Elisa Wilson on 01904 464907
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Evening Event Menu at The Bar Convent

For an Evening Event we can offer Dinner served into one of our function rooms or our magnificent Entrance Hall.
Menus can be tailored to suit your specific needs - **Minimum of 30 guests**

3 COURSE DINNER £22.50 per person

Starters

Roasted Pepper Soup
Served with continental bread

or

Smoked Trout Pate with Melba Toast
Served with rocket and cherry tomatoes and continental bread



Main Course

Cod Steaks with Sundried Tomatoes and Olives

or

Loin of Pork with Apricot Stuffing in a White Wine and Mild Mustard Sauce

or

Wild Mushroom Stroganoff and Rice (v)

All served with a selection of fresh seasonal vegetables.



Desserts

Tart Tatin - Caramelised Apples on a Puff Pastry Base

or

Tudor Pears - Pears Poached in Red Wine
Both served with Cream or Crème Fraiche

or

Cheese and Biscuits with Celery and Grapes



Tea or Coffee with Mints

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