

# Lunchtime Catering at The Bar Convent

For that special lunchtime occasion we can offer a full 3 course sit-down lunch served into our magnificent Entrance Hall.  
Menus can be tailored to suit delegate's specific needs

## LUNCHEON MENU

### Starters

Homemade soup of the day (v)

or

Duo of melon with raspberry coulis

### Main course

Chicken fillet stuffed with mushrooms and mozzarella served with a shallot sauce

or

Salmon fillet with a herb crust served with white wine and dill sauce

*both served with a selection of fresh seasonal vegetables - vegetarian alternative available*

### Dessert

Tangy lemon tart with fresh cream

or

Fresh fruit salad

xxx

Tea and coffee

**£ 15.95 per person**

The above menus may be subject to change due to the availability of produce.  
All prices quoted are inclusive of VAT at 17.5%

17 Blossom Street, York YO24 1AQ Contact Elisa Wilson on 01904 464907  
email: [ewilson@bar-convent.org.uk](mailto:ewilson@bar-convent.org.uk) [www.bar-convent.org.uk](http://www.bar-convent.org.uk)

# Evening Buffet Catering at The Bar Convent

For an Evening Event we can offer a choice of buffets served into one of our function rooms or our magnificent Entrance Hall.  
Menus can be tailored to suit delegate's specific needs - **Minimum of 20 guests**

## **EVENING BUFFET MENU 1**

Hot breast of chicken with tarragon and caramelised shallots  
*or*  
Wild mushrooms and sour cream stroganoff with smoked paprika (v)  
*served with*  
Fresh herb pilaf rice (v)  
Feta, black olive, sun-dried tomato and fresh basil salad  
Green leaf salad (v)  
5 bean salad with an orange and ginger dressing (v)  
*xxx*  
Tangy lemon tart with raspberry coulis  
*xxx*  
Tea and coffee

**£ 15.95 per person**

## **EVENING BUFFET MENU 2**

*Selection of sandwiches and savouries (for example):*  
Honey roast ham with brie and black grape chutney  
Soft cheese with plum tomatoes and pesto (v)  
Egg mayonnaise and watercress (v)  
Tuna mayonnaise and cucumber  
*xxx*  
Poached salmon, dill and crème frais quiche  
Chicken goujons with lemon mayonnaise  
Crustini with sun dried tomatoes and black olives (v)  
Honey glazed pork and apple sausages with a wholegrain mustard dip  
*xxx*  
A selection of homemade desserts

**£ 15.50 per person**

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# Evening Dining at The Bar Convent

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

## **SAMPLE EVENING DINNER MENU**

### **Starters**

Tomato and Basil Soup (v)  
*or*  
Brussels Pate served with Salad & Toast

### **Main course**

Roast Beef and Yorkshire Pudding  
*or*  
Loin of Pork with Apricot Stuffing

*Both served with a selection of fresh seasonal vegetables.  
Vegetarian option always available please ask for details*

### **Desserts**

Apple Pie  
*or*  
Black Cherry and Almond Tart  
.  
*Served with cream, custard or ice cream*  
xxx

Tea or coffee with mints

**£26.50 per person**  
(for parties of 30 - 39 diners)

**£24.95 per person**  
(for parties of 40 - 50 diners)

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All prices quoted are inclusive of VAT at 17.5%**

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