



FESTIVE SUNDAY LUNCH

2 courses £18.95 | 3 courses £22.95

The tradition of serving a roast on a Sunday can be traced back to the reign of King Henry VII in 1485. His royal guard would dine on roasted beef after church on a Sunday, and so became known as the 'beefeaters' – they continue to guard the Tower of London to this day.

Our beef comes from Waterford Farm, the home of R&J Yorkshire's finest Farmers and Butchers. Set up in 1978 by Robert and Jo Atkinson, the family business is now run by their son Ryan and his wife Kate, who rear Limousin and Charolais cattle.

Ham hock and apricot terrine,
apple and plum chutney, onion bread

Oak-smoked salmon tian, potato salad,
citrus cream, Lilliput capers

Carrot and ginger soup,
parsnip crisps, herb oil (v)

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R&J Butchers roast beef rump, Yorkshire pudding,
roast potatoes, seasonal vegetables, thyme gravy

Roast turkey breast, cranberry and chestnut stuffing,
goose fat roast potatoes, all the trimmings

Cod fillet, lemon and chive mash,
roast squash, kale, baby leeks, dill sauce

Roast vegetable Wellington, vegetable stuffing,
all the trimmings, spiced tomato and tarragon sauce (v)

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Traditional Christmas pudding,
rich brandy sauce

Sticky toffee pudding,
mixed spice-roasted pear, caramel sauce

Baked vanilla cheesecake,
blueberry and cranberry compote

Prices include VAT at 20%. A discretionary 10% service charge – shared wholly between The Refectory team – will be added to your bill.
Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.
Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.

Station Road, York, North Yorkshire YO24 1AA T. +44 (0)1904 688 688 therefectory.co.uk

@RefectoryYork /RefectoryYork