

PRINCIPAL

YORK



We love a love story

The Principal York is a historic, Grade II listed building, that has hosted many elegant weddings and social events since opening in 1878.

The grand staircase, black and white corridor, and three acres of grounds offer you many romantic backdrops for your wedding photography.

Our wedding spaces are licensed for civil ceremonies and include high ceilings, double-height windows and views of the gardens. Complement this with the outdoor terrace for Champagne receptions and you have the perfect combination for a wonderful wedding.

At The Principal York, our dedicated team will deliver a day that is elegant, thoughtful, and most importantly, a celebration of your marriage.

Because we love a love story.

The Principal York, Station Road, York, YO24 1AA
01904 653681

YORKWEDDINGS@THEPRINCIPALHOTEL.COM
THEPRINCIPALHOTEL.COM/YORK



PRINCIPAL

YORK

WEDDING BREAKFAST

Choice of one starter, one main and one dessert plus a vegetarian option.
These dishes may change seasonally, or if ingredients are unavailable due to seasonality.

£45 PER PERSON

STARTERS

Terrine of ham hock & smoked chicken, pineapple salsa
Chicken liver parfait, red onion chutney, toasted brioche
Traditional smoked salmon, dill dressing & lime
Goats cheese & roasted pepper salad, tapenade dressing (v)
Buffalo mozzarella, sun blush tomato, avocado, balsamic vinegar (v)
Cream of roast parsnip & garlic soup, parsnip crisps, chive (v)

MAINS

Braised blade of beef, Yorkshire pudding
Loin of pork stuffed with black pudding mousse, apple & sage jam
Roast breast of chicken, wild mushroom sauce
Gruyère & herb crusted salmon, tomato & olive salsa
Butternut squash & pea risotto, Parmesan shavings, rocket & basil oil dressing (v)
Spinach & ricotta tortellini, creamy tomato & parsley sauce, shaved Parmesan (v)

DESSERTS

Bakewell tart, kirsch marinated cherries, vanilla ice cream
Dark chocolate marquise, salted caramel ice cream
Vanilla cheesecake, seasonal fruit compote

Coffee & Petit Fours

PRINCIPAL

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WEDDING BREAKFAST

Choice of one starter, one main and one dessert plus a vegetarian option.
These dishes may change seasonally, or if ingredients are unavailable due to seasonality.

£55 PER PERSON

STARTERS

Smoked salmon roulade, horseradish sauce
Chicken liver & foie gras parfait, onion marmalade, toasted soya bread
Carpaccio of beef, horseradish beignets, Parmesan
Whitby crab & avocado cocktail, seafood sauce, cherry tomato, gem leaf salad
Tomato & basil tart, parsley pesto (v)
Tian of grilled peppers, smoked garlic (v)

MAINS

Traditional beef Wellington, red wine jus
Supreme of black leg chicken, grilled red peppers, balsamic & shallot jus
Roast rump of lamb, dauphinoise potatoes, burgundy jus
Grilled fillet of sea bass, caper and parsley butter
Fresh asparagus pancakes, cream sauce (v)
Wellington of mushroom & asparagus, fondant potato, baby carrots, white wine & herb cream (v)

DESSERTS

Tastes of Lemon: Lemon cheesecake • Lemon curd with lemon drizzle cake
Lemon and lime posset, shortbread biscuit

An Assiette of Chocolate: Dark chocolate and mint mousse in brandy snap basket
Chocolate brownie with raspberry cream • White chocolate and Baileys cheesecake

Caramelised orange tart and lime ice-cream
Eton mess

Coffee & Petit Fours

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EVENING BUFFET

Choice of 6 items and 3 desserts.

£25 PER PERSON

HOT

Ale battered fish & chip cones
Mini shrimp sliders, with spicy aioli
Steak burger sliders, tomato & gherkin relish
Mushroom & Parmesan risotto
Shepherd's pie
Braised beef & horseradish dumplings
Vegetable curry, cucumber yoghurt (v)
Confit duck leg & Asian noodles

COLD

Treacle cured bacon, egg mayonnaise sandwich
Smoked chicken, avocado & tarragon mayonnaise flat bread
Wild mushroom & leek tart
Smoked salmon & creamed cheese bagel
Chorizo, roasted pepper & rocket wrap
Yorkshire cheese selection with accompaniments

DESSERTS

Salted caramel chocolate tart
Lemon drizzle cake
Chocolate brownie
Lemon tart
Seasonal fruits

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DRINKS PACKAGES

FROM £20 PER PERSON

DRINKS PACKAGE ONE

One glass of Bucks Fizz on arrival
Two glasses of house red or white wine
One glass of Prosecco for the toast

£20 PER PERSON

DRINKS PACKAGE TWO

One glass of Prosecco on arrival
Half bottle of wine per person
One glass of Prosecco for the toast

£25 PER PERSON

DRINKS PACKAGE THREE

Two glasses of Kir Royale on arrival
Half bottle of wine per person
One glass of Champagne for the toast

£30 PER PERSON