

The Last Supper

[Leah Huws](#) gives a run down of the best restaurants to book for graduation

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Image: Chris Jobling

Amidst the stress of exams, assignments and dissertations, the mythical subject of summer and graduation is something a vast majority of us final years dare not think about. However, if you're looking for a constructive procrastination technique, researching and booking restaurants for graduation family meals now could save some stress in July. Otherwise, all those annoyingly well organised people will have booked up all the tables and you, your mum, dad, brother and nana end up in KFC with a family box meal deal. I mean no offence to KFC and their (delicious) food – I'm sure a solidly good time would be had by all – but here are some suggestions of places for family graduation meals.

Choosing somewhere can be quite a challenge if your family is anything like mine (“I'm not wasting money on pretentious rabbit food” says Dad, whilst Mum is looking for “something unusual”, whatever that means). This selection shows off the best cuisine York has to offer, covering a range of food genres for reasonable prices to guarantee a match for you and your family.

The Parsonage - The High End

It may be a 10 minute drive from the University, but The Parsonage Hotel has an exquisite menu with specially selected ingredients sourced from Yorkshire distributors. Their selection of pigeon dishes, and beetroot mousse amongst other delicious sounding meals are presented beautifully and were created by a chef that trained with the Roux brothers. This may sound alarm bells in the head of a budget conscious parent, but in fact the restaurant offers fantastic set menus set at around £25 per person – great value for such a high end meal.

The Go Down - Local Good Value

Located in the basement of a building opposite Kuda, The Go Down may not sound like your typical family

friendly restaurant. In fact, it has a lot going for it – a convenient location for those who have travelled without a car, a varied and exciting menu, and 3 courses are set at £19.50 (2 courses for £15.50). The dishes offered include pork belly on a black pudding mash, as well as a range of fish and vegetable creations. Choose The Go Down for a guaranteed good time and a delicious meal for a reasonable price.

The Yak and Yeti - Something Different

This Nepalese restaurant is on Goodramgate, and is sure to tick off the ‘something different’ criteria suggested by my mum. You may not have to be as adventurous as you suspect to try the Yak and Yeti – the food mainly consists of light and flavourful curries with refreshing spiced rice. The décor and seating arrangement (some diners are invited to sit on cushions on the floor) all add to the unique atmosphere at this restaurant, which is sure to provide a memorable dining experience for graduates and their families. This is the one for an exciting selection for vegetarians

The Star Inn the City - The Setting



Image: alh1

Definitely the choice to take advantage of the parental graduation generosity, this restaurant is set right on the bank of the river so your meal will be accompanied by stunning views. Although the prices might be on the expensive spectrum, The Star Inn the City provides a selection of meat and fish dishes that are locally sourced and have been highly acclaimed by critics. If the weather decides to be pleasant, it's possible to sit out on the terrace overlooking the river and the Museum Gardens – and even if it rains, their desserts alone are worth the visit.

Of course, York is a place with many great restaurants and some will undoubtedly already have an idea of where they'd prefer to go. However, wherever you choose, please make sure to book a table soon – even KFC might get a little busy around graduation.. Good luck!



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