

# Autumn Menu 2011 University House

1. Please select one option from each course to create a set menu on behalf of the group as a whole.
2. Unfortunately, we are unable to provide individual choices for each guest, but you can select a vegetarian main course (and starter) if necessary. Numbers of vegetarians should be supplied in advance.
3. Please also inform us of any other dietary requirements.
4. Please ensure you confirm the sit- down time for your meal and advise us if a pre-event drinks reception is required.
5. Please ensure all catering selections are sent to [cateringbookings@leeds.ac.uk](mailto:cateringbookings@leeds.ac.uk) at least two weeks prior to your event date.

## Starters

Thai Chicken Cakes, Red Chilli & Pepper Jam  
Crab and Coriander Stacks with Tomato & Rocket  
Salmon, Chorizo, Prawn & Pea Risotto  
Easingwold Belly Pork, Pak Choi, Sesame Soy & Ginger Glaze  
(v) Duo of Celery & Carrot soup  
(v) Spinach, Smoked Cheddar & Pea Croquet with Tomato & Aubergine chutney

## Mains

Stone Bass with Scallops & Leek Taglietelle  
Fillet of Beef, Red Wine Glazed Shallots, Field Mushrooms & Fondant with Pickled Red Cabbage  
Breast of Chicken, Porcini & Spring Onion Farce Wrapped in Puff Pastry  
Braised Lamb Shank with Rosemary & Mint  
(v) Baby Beetroot, Charred Asparagus & Wensleydale on Leek Rosti  
(v) Leek & Potato Pie with Confit of Plum Tomatoes

## Desserts

Blackberry and Apple Crumble Tart served with either White Peach Sorbet or Vanilla Ice Cream  
(Please state your preference when ordering)  
Vanilla Panacotte with Roasted Plums and Toasted Hazelnuts  
Baked Lemon and Mascarpone Cheesecake with Hot Raspberries  
Glazed Rice Pudding & Toffied Pears  
Sticky Toffee & Date Pudding with Vanilla Chantilly Cream  
Coffee & Chocolate Delice with Homemade Florentines