# University House Fine Dining

## 2 Courses £23.95 | 3 Courses £29.95

### Starters
- Poached Duck Egg and English Asparagus with Cured Ham and Grain Mustard
- Smoked Salmon with Pea and Avocado Cream, Dill and Honey
- Tian of Sun-Ripened Tomatoes, Roasted Peppers, Pulled Mozzarella and Aubergine Caviar (V)
- Pulled Lamb Shoulder Kofta Style with Paratha Bread and Chilli Yoghurt
- Grilled Halloumi, Cucumber and Jalapeno Salad with Tomato and Date Chutney (V)
- Sweet Potato Falafel with Coriander Houmous, Broad Beans and Balsamic (V)(VE)

### Mains
- Fillet of Roasted Bass with Confit of Jersey Royals, Pancetta and Samphire
- Portobello Mushroom Risotto with Chicken Kiev Bon Bon
- Medallions of Locally Reared Lamb with Dauphine Potatoes and Minted Béarnaise
- Trio of Seafood: Trout Tartlet, Roasted Salmon with Baby Spinach and King Prawns with Lemon and Coriander
- Beef Fillet with Gratin of Jerusalem Artichokes and Heritage Carrots*
- Black Bean and Quinoa Chilli with Avocado and Coconut Yoghurt (VE)
- Aubergine Rolls with Tomato and Olive Tapenade, Puy Lentils and Apple Tzatziki (V)

*£2.95 supplementary charge

### Desserts
- Chocolate Hazelnut Tart with Mango Sorbet and Praline Meringue
- Mango and Pineapple Soup with Passion Fruit Jelly and Toasted Coconut Ice Cream
- Jellied Summer Berries with Gin, Lime and Basil Sorbet
- Roasted Vanilla Soaked Peaches with Ginger Crumb and Local Raspberries & Clotted Cream
- Trio of Lemons: Lemon Citrus Tart, Lemon Curd Meringue and Lemon Granita
- Basque Style Almond and Custard Cake with Prosecco Soaked English Strawberries

All served with Fairtrade Coffee & Chocolates

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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 starter and main course 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 delivery@leeds.ac.uk at least two weeks prior to your event date.