

University House Fine Dining

Summer 2019

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

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.

