

University House Fine Dining

Autumn/Winter 2019

2 Courses £23.95 | 3 Courses £29.95

Starters

Portobello Mushrooms on Brioche with Poached Egg and Tarragon Hollandaise (V)

Salad of Warm Roasted Root Vegetables Coriander Houmous and Rose Harissa (VE)

Salt N Pepper Baked Salmon, Chilli and Cucumber Salad

Confit of Lamb on Roti Bread, Yoghurt and Chilli Dressing

King Prawn Tails, Udon Noodles, Pak Choi, Hot N Sour

Spiced Lentil Dahl and Onion Bhaji with Coriander Yoghurt (V)

Thai Chicken Bon-Bons with Apple Slaw and Sweet Chilli Sauce

Boneless Crispy Chicken Wing, Parmesan Salad and Aioli

Mains

Breast of Gressingham Duckling Caramelised, Shallots and Hispi Cabbage

New Seasons Lamb, Boulangère Potatoes and Heritage Carrots

Fillet of Salmon, Langoustine Spiced Coconut Chowder

Char-Grilled Beef Fillet, Gratin Potato and Baby Spinach (£2.95 supplement)

Oven Roasted Spiced Squash, Cauliflower Risotto and Beetroot Bhajis (VE)

Vegetable Trio: Halloumi Fries with Sesame Yoghurt, Roasted Sweet Peppers and Mozzarella, and Spiced Chick Pea Tagine

Breast Chicken Stuffed with Sun-Blushed Tomatoes Wrapped in Pancetta

Lemon Sole with Lemon Beurre Blanc

Beef Cheek with Bubble and Squeak and Roast Root Veg

Desserts

Sticky Hazelnut Meringue Gateau

Vanilla Panacotte, Agen Prunes and Praline Crumb

Pear and Chocolate Frangipani Tart

Banana and Date Pudding with Banana and Cinnamon Ice Cream

Crème Caramel with Hazelnut and Marsala Roasted Pears

Bread and Butter Apricot Pudding with White Chocolate Ice Cream

Apple and Blackberry Crumble Tart with Crème Anglaise

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.

