

University House Fine Dining

Spring Menu 2020

2 Courses £23.95 | 3 Courses £29.95

Starters

King Scallops, Char-grilled Leeks,
Onion Puree, Lemon Grass Broth

Celeriac and Bramley Apple Soup
with Walnut Bread (VE)

Smoked Haddock and Quail Egg
Bon Bons with Citrus and Chive
Hollandaise

Onion Bhaji Trio with Spiced
Aubergine Ratatouille (VE)

Shredded Duckling, Hoi Sin
Spring Roll and Spring Greens

Roast Cherry Tomato and Feta
Tarte Tatin with Basil and
Balsamic (V)

Steak Tagliata with Rocket and
Parmesan Salad

Warm Buttered Ham Shank with
Crispy Egg and Herb Velouté

Mains

Roast Salmon, English Peas and
Chorizo

Peppered Duck breast, Celeriac
Mash and Thyme Jus

Roast Codling with Pancetta and
Confit of Egg Yolk

Beef Wellington, Mini Fondant
Potato and Roast Shallots (*
£2.95 supplement)

Oriental Style Pork Rib Steak,
Sticky Rice and Crisp Greens

Fillet of Sea Bass, Crab Beignet
and Leek Velouté

Roast Butternut Squash and
Courgette Risotto with Root
Vegetable Crisp (V)

Spring Root Vegetable Wellington
Style (V)

Roast Pepper and Spring Onion
Polenta Cakes with Aubergine
Chutney (VE)

Open Lasagne of Braised Leeks,
Asparagus, Tomatoes and Baby
Spinach (VE)

Desserts

Chocolate and Cappuccino
Delice with Blood Orange Salad
and Toasted Almonds

White Chocolate Panna Cotta
with Lemon Crumb and Sloe Gin
Fruits

Lemon and Rhubarb Posset with
Pistachio Crumble

Crème Caramel Poached Pear
and Hazelnuts

Curd Tart with Rhubarb Ice
Cream and Jelly

Date and Toffee Pudding with
Butterscotch Sauce

Chocolate Brownie with Banana
Ice Cream and Hazelnut
Meringue (VE)

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.

