

University House Fine Dining

Autumn / Winter 2021 – 2022

2 Courses £24.95 | 3 Courses £31.95

Starters

- Sesame and Spring Onion Stir-Fried Udon Noodles with Crispy Tofu **(VE)**
- Crispy Lemon Sole served with a Cucumber Salad
- Tian of Avocado, Plum Tomato and Mozzarella with Herb Pesto **(VE) (GF)**
- King Scallops Served with Char- Grilled Leeks and Lemon Grass Broth **(GF)**
- Crispy Duck Salad with Watermelon Pearls and Plum Dressing **(GF)**
- Wild Mushrooms on Brioche Served with Wilted Spinach, Poached Eggs and Hollandaise Sauce **(V)**
- Spiced Aubergine Crêpes served with Ratatouille **(VE)**
- Thai Chicken Bon-Bons **(GF)**
- Red Pepper and Spring Onion Polenta Cakes with Tomato Chutney **(VE) (GF)**

Mains

- Slow Cooked Glazed Beef Cheek served with Smoked Potato Puree and Roast Winter Vegetables **(GF)**
- Fillet of Seabass with a Crab Beignet and Leek Velouté
- Breast of Chicken filled with Sun- Blush Tomato and wrapped in Pancetta **(GF)**
- Wild Mushroom and Roasted Squash Risotto with Beetroot Bhaji **(VE) (GF)**
- Tofu and Spinach Cannelloni **(VE)**

- Soy-Glazed Salmon with Angel Hair Noodles, Pak-Choi and a Sweet Thai Broth
- Mushroom, Leek and Lentil Wellington (**V**)
- Char-grilled Beef Fillet served with Gratin Potatoes and Baby Spinach (**GF**)
- Roast Butternut Squash and Fennel Open Lasagne (**V**)

Desserts

- Salted Carmel Apple Tart with Vanilla Ice-Cream (**V**)
- Blackberry and Apple Crumble with Crunchy Oat Topping served with Crème Anglaise or Bramble Ice-Cream
- Date and Toffee Pudding served with Butterscotch Sauce and Banana and Cinnamon Ice- Cream
- Roast Rhubarb with Vanilla Crème Brulée and Shortbread Biscuits
- Vanilla Pana Cotta with Winter Berries and Praline Crumb (**GF**)
- Chocolate and Cappuccino Délice with Orange Salad and Toasted Almonds (**GF**)
- Winter Fruit Salad served with Raspberry and Sorrel Sorbet (**VE**) (**GF**)

Further Information

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.

Email: enquires@meetinleeds.ac.uk

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