

## University House Fine Dining

2 Courses £24.95 | 3 Courses £32.95

### Starters

King Scallops served with Broad Bean Puree, Crispy Pancetta and Butter Emulsion (GF)

Sweet Potato and Black Bean Chilli with Jalapenos, Avocado and Baby Coriander Leaves (VE) (GF)

Shredded Duck Spring Roll on Oriental Vegetables with Hoisin Dressing

King Prawn on a bed of Tagliatelle Vegetables with a Sweet Chilli Dressing

Cauliflower and Onion Bhaji on a Rustic Red Lentil Dahl with Mango Chutney (VE) (GF)

Asian Chicken Ballotine served with a Cucumber Salad and Coconut Thai Sauce

Pea and Water Cress Soup with Crème Fraiche & Toasted Seeds (V)

Tian of Tomato stuffed with a Roast Red Pepper Arancini served with a Basil & Balsamic Dressing (VE) (GF)

### Mains

Roasted Rib Eye, Pont Neuf & seasonal Roasted Vegetable with a Pink Peppercorn Sauce (GF)  
[£2 supplement]

Breast of Chicken wrapped in Pancetta, filled with Bubble & Squeak Potato Cake and a Parsley and Thyme Jus (GF)

Pan fried Cod Loin wrapped in Baby Leeks, served with a Seafood Broth & Buttered Creamed Potatoes

Poached Salmon on a bed of red Capsicum Risotto & a Chive Hollandaise (GF)

Roasted Mediterranean vegetable pithivier with a sun blushed tomato and basil sauce (VE)

Roast Sweet Potato & Courgette open Lasagne (VE) (GF)

Roasted Butternut Squash & Pesto Risotto with Asparagus Spears (V) (GF)

Creamed leek & Spinach Tartlet with Baby Beets, Asparagus, & Yorkshire Cheddar (V)

### Desserts

Poached Rhubarb Pannacotta with Pistachio Crumb & Caramelised Pears (V)(GF)

Lemon Posset Tart with Honeycomb Ice Cream (V)

Baked Vanilla Cheesecake, Sticky Strawberries with Chocolate & Toffee Sauce (V)

Malteser Brownie served with Madagascar Vanilla Ice Cream (V) (GF)

Mango & Passion Fruit Eton Mess (V)

Seasonal Fruit Salad served with a Strawberry & Yuzu Ice Cream (VE) (GF)

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/Vegan starter and main course if required.
3. Please also inform us of any other specific dietary requirements.
4. Please ensure you confirm the time of arrival and the time you would like your meal to be served.
5. Please ensure all catering selections are sent to [delivery@leeds.ac.uk](mailto:delivery@leeds.ac.uk) at least two weeks prior to your event date.