

World class conference and events facilities

In the heart of an award winning city

Banquet menus in University House

You can either choose one of our set menus or else create your own by choosing a main course plus either start or dessert for your lunch menu and a dish from all three sections for an evening dinner. Please be aware that we cannot cater for individual dishes and therefore the items you select will be for all your guests.

Two course meals cost £18.95 per person, whilst three courses cost £24.95 per person. These prices are exclusive of VAT and apply until 30/9/08.

These dishes are available at University House only.

Banquet Menu

- **Menu A (£24.95)**
Salad of Langoustines, Smoked Baby Tomatoes & Crispy Bacon
Lordons
Fillet of Beef, Mustard Mash & Baby Roast Vegetables
Hazelnut Meringue & Poached Berries Eton Mess Style
- **Menu B (£24.95)**
Oriental Salad of Duckling, Honey Soy & Ginger
Roasted Whitby Codling, Vine Tomatoes, Baby Spinach & Caper Sabayon
Brioche Chocolate & Orange Pudding
- **Menu C (£24.95)**
Char-grilled Asparagus, Herb Crumpet, Wild Mushrooms & Poached Egg
Corn-fed Chicken, Mushrooms, Sun-blushed Tomatoes, Sage Farce & Merlot
Dutch Apple Tart & Butterscotch Ice Cream

Banquet Menu Selector

There are two options for creating your menu:.

Option A - £18.95 + VAT per person

Choose one main course and either one starter or one dessert.

Option B - £24.95 + VAT per person

Choose one dish from each of the three sections.

Each option is also served with Tea and Coffee

Starters

- Roasted Red Pepper Soup, Basil Crème Fraiche & Olive Bread
- Oriental Salad of Duckling, Honey Soy & Ginger
- Dariole of Avocado, Oak Smoked Salmon & Prawns
- Char-grilled Asparagus, Herb Crumpet, Wild Mushrooms & Poached Egg
- Chorizo Sausage, Jersey Royals & Spring Onion Appetiser
- Salad of Langoustines, Smoked Baby Tomatoes & Crispy Bacon Lordons

Main Courses

- Fillet of Beef, Mustard Mash & Baby Roast Vegetables
- Roasted Whitby Codling, Vine Tomatoes, Baby Spinach & Caper Sabayon
- Arbroath Smoked Haddock, Feuilette Vichyssoise
- Confit of Lamb, Sweet Potato Fondant & Spring Greens
- Corn-fed Chicken, Mushrooms, Sun-blushed Tomatoes, Sage Farce & Merlot Sauce
- Pea, Asparagus & Pesto Risotto
- Salamis of Guinea Fowl, Juniper Berries & Lime

Desserts

- Cappuccino Panacotte & Lime Roasted Pineapple
- Hazelnut Meringue & Poached Berries Eton Mess Style
- Vanilla & Rhubarb Pave with Ginger Biscuits
- Dutch Apple Tart & Butterscotch Ice Cream
- Brioche Chocolate & Orange Pudding
- Selection of Farmhouse Cheeses & Water Biscuits

Wines

To ensure we supply only the very best selection of fine Wines we update our menu regularly. Please contact us for details of the latest Wines available.

Universally Leeds

Conference & Events Team, University of Leeds, University House, Leeds LS2 9JT

0113 343 6100 or email enquiries@universallyleeds.co.uk
www.universallyleeds.co.uk