

Banqueting Menu



**QUEEN'S
UNIVERSITY
BELFAST**

Starters

Fillet of Irish salmon (GF) - £9.60

Waldorf salad, avocado and pink grapefruit dressing

Beetroot and orange cured salmon (GF) - £9.00

Apple and carrot sauerkraut, fennel confit

Walter's smoked salmon (GF) - £9.60

Dill, celeriac, pickled cucumber, crème fraiche stack, salsa verde dressing

Prawn cocktail (GF) - £9.60

Baby gem lettuce, avocado and cucumber, brandy, paprika and lemon sauce

Smoked chicken (GF) - £8.40

Mango, sundried tomato, potato coronation stack, chilli, red pepper oil

Shredded smoked duck - £9.00

Caesar salad, red wine poached pear

Pressed duck terrine - £9.60

Redcurrant jelly, piccalilli, caramelised onion loaf

Tapas selection of cured meats - £9.60

Puy lentil, mixed bean and roast pepper salad, horseradish, basil
crème fraîche, selection of breads

Parma ham and ash goats cheese - £9.60

Roast beetroot salad, sloe gin poached fig

Sweet red pepper bavarois (V) (GF) - £7.80

Grilled asparagus and courgette, marinated cherry tomato

Trio of melon (V) (GF) - £7.20

Mint, grape, pineapple and kiwi salad, mixed fruit coulis

Overnight roast vine tomato (V) - £7.80

Lettuce, rocket, pesto, buffalo mozzarella, wild mushroom and rosemary stack

Soups and Chowders - £5.40

Served with a selection of breads

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Oriental carrot soup (V) (GF)

—
Fennel and celery soup (V) (GF)

—
Asparagus, pea and celeriac soup (V) (GF)

—
Roast sweet corn and yellow pepper soup, and smoked chilli butter (V) (GF)

—
Cream of vegetable or traditional vegetable broth (V) (GF)

—
Smoked fish and sweetcorn chowder (GF) - **£1.20 supplement**

Sorbets - £2.70

—
Blackcurrant

—
Raspberry

—
Lemon

—
Mango and passion fruit

—
Wild blackberry

—
Champagne (**£3.00**)

Fish

Fish is supplied by Walter Ewing's fishmongers on Belfast's Shankill Road. Established in 1911 they have become a Belfast institution. Fish dishes can be prepared as gluten free on request.

Darne of salmon - £20.40

Artichoke, caper and dill couscous, lemongrass and wholegrain mustard sauce

Fillet of salmon - £20.40

Leek and pea purée, tiger prawn, dill and asparagus sauce

Fillet of hake - £20.40

Topped with smoked salmon and crab mousseline, tomato, red pepper and sorrel sauce

Baked cod loin - £19.80

Smoked bacon, spinach and horseradish crust, rocket and red pepper sauce

Lamb

Rack of lamb (GF) - £27.60

Parsnip, pea and mint rösti,
roast apple and madeira jus

Braised rump of lamb - £22.80

Spiced red cabbage and salsify rösti,
ale and wild mushroom jus

Roast leg of lamb (GF) - £22.80

Mint and lemon pesto, rosemary jus

Loin of lamb (GF) - £22.20

Apricot and spinach couscous crust,
port and red wine jus

Lamb, beef, pork and poultry is
supplied by Carnbrooke Meats in
County Down.

They source traditional breeds directly
from small farmers from within the
island of Ireland. Full traceability is
available.

Beef

Braised daube of beef (GF) - £20.40

Stroganoff crust and crisp pancetta,
brandy mushroom sauce

Roast eye of silverside (GF) - £20.40

Caramelised red onion and
mushroom filled Yorkshire pudding,
green peppercorn sauce

Roast sirloin (GF) - £22.80

Sundried tomato, horseradish crust,
creamed shallot and thyme sauce

Fillet of beef tournedos Rossini - £28.80

Wild mushroom madeira jus

Rib eye steak (GF) - £22.80

Caramelised shallot and smoked
bacon herb butter, chasseur sauce

28 day aged sirloin steak (GF) - £28.80

Flat cap mushroom and roast shallot,
Bushmills and cracked pepper sauce

Pork

Roast loin of pork - £19.20

Stuffed apricot with apple, prune,
coriander and chilli cheese, cider
mustard sauce

Roast fillet of pork (GF) - £19.80

Roast seed, mustard and herb crumb,
calvados cream sauce

Guinea Fowl

Supreme of guinea fowl (GF) - £21.00

Stuffed with pancetta, wild mushroom and brandy butter, shallot and marsala sauce

Supreme of guinea fowl (GF) - £20.40

Parsnip, cranberry and apple rösti, tarragon and smoked bacon sauce

Duck

Roast fillet of duck (GF) - £21.00

Plum and apple chutney, roast swede and celeriac topping, star anise and ginger jus

Roast fillet of duck (GF) - £20.40

Carrot and roast red pepper puree, roast parsnip and maple syrup rösti, plum and port jus

Chicken

Chicken cordon bleu - £20.40

Stuffed with Irish whiskey cheddar. Wrapped in smoked rindless streaky bacon, porcini mushroom and tarragon sauce

Supreme of chicken (GF) - £19.80

Roast balsamic beetroot and apple rösti, red wine and roast vine tomato sauce

Supreme of chicken - £19.80

Butternut squash, asparagus and cambozola rösti, roast pear and truffle honey sauce

Supreme of chicken (GF) - £19.80

Smoked bacon, broccoli and sundried tomato topping, Jameson and thyme cream sauce

Free range chicken fillet - £21.00

Topped with tomato chilli jam and sesame seeds, smoked paprika and sloe gin sauce

Dessert

Desserts are served with fruit compote and flavoured cream - £8.40

Lemon and lime meringue (A)

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White chocolate, pistachio mousse and Morello cherries (A)

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Summer berry pudding (A)

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White chocolate and blueberry cheesecake (A) (GF)

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Passion fruit dome with confit of wild strawberries (A) (GF)

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Dark chocolate roulade with orange and quince compote (A)

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Baked Bramley apple, honey nut bavaois, rose petal strawberry jam (A)

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Raspberry mousse with meringue pieces, lychee glaze and pistachios (A)

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Salted chocolate torte with coffee mousse

Queen's pavlova with passion fruit cream (GF) - £7.80

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Sticky toffee pudding with Morelli's ice cream and maple toffee sauce - £9.00

Choose any three of the desserts above to make an assiette taster plate (A – suitable for assiette) - £9.60

Add Morelli's award winning ice cream to your dessert - £1.20

French vanilla

Honeycomb

Rhubarb and custard

Sea salty caramel

Cheese, tea & coffee

Biscuits, fruit and chutney are included.

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Selection of Irish Cheese - £6.30

Cheese can be served on a platter to the table or as individual portions. Biscuits, fruit and chutney is included. If you wish to substitute dessert for a cheese course a supplement of £3.00 will apply.

Fairtrade tea, coffee and after dinner mints - £2.20

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Fairtrade tea, coffee and petit fours - £2.70

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Fairtrade tea, coffee and a chocolate truffle - £2.70

(V) = Vegetarian

(GF) = Gluten Free / Coeliac Suitable

Halal menus are also available and we can supply Halal beef, lamb and chicken on request.

All main course options are served with chef's choice of seasonal vegetables and potatoes.

The University sources as many ingredients as possible from Northern Ireland.

For those with special dietary requirements or allergies, who may wish to know the ingredients used, please ask for the manager.

All prices are inclusive of VAT.