



**QUEEN'S
UNIVERSITY
BELFAST**

**CAMPUS
FOOD AND
DRINK**

Banqueting Menu

The University always attempts to source from Northern Ireland as many of the ingredients used in our kitchens as possible

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

External orders will be subject to VAT at 20%
Please contact us at hospitality@qub.ac.uk to place any orders



To begin

Vegetarian

Red Pepper Bavarois

*Rocket lettuce, charred asparagus, feta salad
Tomato chilli jam*

Roast tomato, beetroot goats cheese stack

*With a spiced puy lentil salad
Carrot ketchup*

Duo of melon

*With a grape, pineapple, fig salad
Pomegranate & fruit sauce*

Halloumi, watermelon stack

*Mint, bean, bulgur pea shoot salad
Cucumber dressing*

Rocket salad

*Torn buffalo mozzarella, quinoa & broccoli slaw
Overnight baked cherry tomato
Basil oil & toasted brioche*

Fish & seafood

Baked Irish whiskey cured salmon

*Charred Strangford langoustine
Bloody Mary jelly
Cucumber, crab & mango cup*

Trio of Irish seafood

*Paled cured salmon, Elmore's smoked salmon,
smoked mackerel
Tarragon & ricotta quenelle*

Atlantic prawns

*Brandy & pink grapefruit dressing, baby gem
Avocado cucumber salsa in a glass*

Elmore smoked salmon

*Baby leaves, lemon, apple & fennel salad
Samphire, capers & avocado dressing*





Meat

Smoked duck

*Prune Waldorf salad, quail egg
Pomegranate dressing*

Smoked chicken, ham hock, pepper terrine

*Pickled shallot leaf salad
Saffron aioli*

Serrano ham & rocket salad

*Torn buffalo mozzarella, peach, orange & chilli
Overnight baked cherry tomato
Basil oil & toasted brioche*

Sorbets

Lemon sorbet

Champagne sorbet

Mango & passionfruit sorbet

Raspberry & gin sorbet





Soups & chowder

Butternut squash & chilli (V)

Wild mushroom, black pepper & chorizo
Truffle cream

Red lentil & spiced carrot (V)

Leek, smoked bacon & potato

Cream of vegetable (V)

Beef, tomato & red pepper

Traditional vegetable broth (V)

Mulligatawny

Cider & onion (V)

Cheese & apple toasts

Seafood chowder

(With or without shellfish)

All soup & chowder accompanied with chef's
selection of bread





The main event

Chicken

Basil, sundried tomato parmesan chicken

*Potato gratin, honey glazed root vegetables
Tomato & shallot sauce*

Chicken cordon bleu

*Stuffed with Irish whiskey cheddar
Wrapped in smoked rindless streaky bacon
Porcini mushroom & tarragon sauce*

Pan fried corn-fed chicken

*Wild mushroom, leek & chestnuts
Potato fondant with savoy cabbage filling
Rainbow carrots
White wine & garden pea sauce*

Roast supreme of chicken

*Stuffed with bacon, sage & butternut squash
Spring onion mash, runner beans & shallots
Shallot butter and Jameson whiskey jus*

Fish

Roast Fillet Pale Cured Salmon

*Lemon & herb cous cous, crispy broccoli gratin
Wholegrain mustard duchess
Dill & roast artichoke sauce*

Fillet of Salmon

*Smoked cod mousseline, tiger prawn
Bubble & squeak cake, medley of greens
Vermouth cream sauce*

Roast Fillet of Cod

*Mixed vegetable tartar, sweet potato mash
Baby carrots & asparagus
Lemon butter sauce*

Baked Fillet of Hake

*Pepper tapenade & samphire
Pan fried sugar snap peas, roast cherry tomato
Fennel mash
Lemongrass sauce*





Beef

Slow braised feather blade of beef

Cashel blue horseradish rosti
Buttered savoy cabbage, tarragon dauphinoise
Claret & chervil sauce

Irish Roast Eye of Silverside

English mustard, celeriac shallot puree
Savoury green beans, colcannon potato
Red wine jus

Prime Irish fillet steak

Portobello mushroom, confit of shallot
Spiced sweet potato chutney fondant potato
Slow baked plum tomato, maple glazed carrots
Shallot & smoked bacon jus

Irish roast sirloin of beef

Button mushroom, caramelised baby onion
filled Yorkshire
Roast root vegetables
Creamy champ potato
Brandy & Peppercorn Sauce

Braised daube of beef (GF)

Stroganoff crust & crisp pancetta
Brandy mushroom sauce

Lamb

Braised Rump Lamb

Spiced apple parsnip & mint rosti Medley of
sugar snap, green bean & buttered cabbage
Sweet potato duchess
Red wine & rosemary jus

Roast Loin of Lamb

Rosemary, date & crumb, haricot beans in a
citrus garlic cream
White wine, saffron, fondant potato
Redcurrant rosemary sauce

Roast Leg Lamb

Citrus, bacon, mustard, butter bean puree
Colcannon potato
Cauliflower & broccoli mornay
Dijon mustard glazed carrots
Bushmills & thyme jus





Pork

Sesame glazed roast loin of pork

*Potato sage mash, baby swede
Maple chantenay carrots
Mustard Sauce*

Slow cooked pork belly

*Bramley apple & sage chutney
Sautéed potato, wilted cabbage
Cider & prune sauce*

Duck

Honey and wine glazed duck

*Wilted greens, chateau potato
Rosemary maple roast carrot and parsnip
Port & beetroot sauce*

Peppered pineapple duck breast

*Caramelised chicory, honey roast baby carrots
Savoy cabbage, filled fondant potato
Plum Sauce*

Guinea Fowl

Roast breast of guinea fowl

*Topped with a balsamic & cranberry chutney
Curley kale, carrot & parsnip courgette parcels
Dauphinoise potato
Apple & juniper berry sauce*

Venison

Northern Ireland venison fillet

*Garlic, onion & pumpkin rosti
Saffron infused chateau potato
Roast maple root vegetables
Blackberry jus*





Something sweet

Apple & cinnamon crumble

Crème anglaise sauce

Pear & whiskey tart

Maple, praline cream

Lemon meringue tart

Basil & mascarpone cream

Salted caramel choux bun

Caramel & crème anglaise sauce

Queen's pavlova with passion fruit cream

Chocolate shavings & fruit compote

Passion fruit & raspberry gâteau

Rhubarb & ginger compote

Chocolate & coffee torte

Vanilla Chantilly cream

Strawberry cheesecake

Eton mess cream

Black forest gâteau

Fruit of the forest compote

Sticky toffee pudding

Ginger nut & pistachio crumb, maple toffee sauce

The Queen's assiette (taster plate)

Any of the below 3 desserts

Apple & cinnamon crumble

Pear & whiskey tart

Lemon meringue tart

Salted caramel choux bun

Black forest gâteau

Passion fruit & raspberry gâteau

Chocolate & coffee torte

Strawberry cheesecake

Add Morelli's ice cream to your dessert

French vanilla

Honeycomb

Rhubarb & custard

Sea salty caramel





To finish

Traditional cheeseboard

Selection of Irish Cheese

Cheese can be served on a platter to the table or on individual plates, biscuits, fruit & chutney are included

If you wish to substitute dessert for a cheese course a supplement of £2.50 will apply

Fairtrade tea & coffee with:

After dinner mints

Chocolate truffles

NearyNógs truffle
Stoneground chocolate, handmade on the Mourne coast

Wine menus are available on request

