



**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

Choose one option per course

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

Please note the following minimum numbers:

Monday – Friday, 1500 onwards: Minimum of 20 guests
Weekends: Minimum of 80 guests

We appreciate your understanding and cooperation. For more information or to book your event, please contact us directly at hospitality@qub.ac.uk

External orders will be subject to VAT at 20%

April 2025



To begin

Vegetarian

Red Pepper Bavarois

Rocket lettuce, charred asparagus, feta salad
Tomato chilli jam
£10.45

Duo of melon

With a grape, pineapple, fig salad
Pomegranate & fruit sauce
£9.40

Rocket salad

Torn buffalo mozzarella, quinoa & broccoli slaw
Overnight baked cherry tomato
Basil oil & toasted brioche
£10.10

Roast tomato, beetroot goats cheese stack

With a spiced puy lentil salad
Carrot ketchup
£9.75

Halloumi, watermelon stack

Mint, bean, bulgur pea shoot salad
Cucumber dressing
£10.00

Three cheese double baked souffle

Apple, walnut & pomegranate salad
£10.00

Fish & seafood

Baked Irish whiskey cured salmon

Charred Strangford langoustine
Bloody Mary jelly
Cucumber, crab & mango cup
£10.50

Trio of Irish seafood

Paled cured salmon, Elmore's smoked salmon,
smoked mackerel
Tarragon & ricotta quenelle
£12.30

Atlantic prawns

Brandy & pink grapefruit dressing, baby gem
Avocado cucumber salsa in a glass
£11.40

Elmore smoked salmon

Baby leaves, lemon, apple & fennel salad
Samphire, capers & avocado dressing
£11.80





Meat

Smoked duck

Prune Waldorf salad, quail egg

Pomegranate dressing

£12.10

Smoked chicken, ham hock, pepper terrine

Pickled shallot leaf salad

Saffron aioli

£11.15

Serrano ham & rocket salad

Torn buffalo mozzarella, peach, orange & chilli

Overnight baked cherry tomato

Basil oil & toasted brioche

£12.30

Sorbets

Lemon sorbet

Champagne sorbet

Mango & passionfruit sorbet

Raspberry & gin sorbet

£3.40





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

All soup £6.75

Seafood chowder

(With or without shellfish)

£8.30

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*
£24.10

Pan fried corn-fed chicken

*Wild mushroom, leek & chestnuts
Potato fondant with savoy cabbage filling
Rainbow carrots
White wine & garden pea sauce*
£25.80

Chicken cordon bleu

*Stuffed with wholegrain mustard & Dubliner
cheddar
Wrapped in smoked rindless streaky bacon &
herb crumb topping
Porcini mushroom & tarragon sauce*
£28.00

Roast supreme of chicken

*Stuffed with bacon, sage & butternut squash
Spring onion mash, runner beans & shallots
Shallot butter and Jameson whiskey jus*
£28.00

Fish

Roast Fillet Pale Cured Salmon

*Lemon & herb cous cous, crispy broccoli gratin
Wholegrain mustard duchess
Dill & roast artichoke sauce*
£24.80

Fillet of Salmon

*Smoked cod mousseline, tiger prawn
Bubble & squeak cake, medley of greens
Vermouth cream sauce*
£24.80

Roast Fillet of Cod

*Mixed vegetable tartar, sweet potato mash
Baby carrots & asparagus
Lemon butter sauce*
£26.70

Baked Fillet of Hake

*Pepper tapenade & samphire
Pan fried sugar snap peas, roast cherry tomato
Fennel mash
Lemongrass sauce*
£26.70





Beef

Slow braised feather blade of beef

*Cashel blue horseradish rosti
Buttered savoy cabbage, tarragon dauphinoise
Claret & chervil sauce*
£25.50

Irish Roast Eye of Silverside

*English mustard, celeriac shallot purée
Savoury green beans, colcannon potato
Red wine jus*
£25.50

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*
£29.50

Irish roast sirloin of beef

*Button mushroom, caramelised baby onion
filled Yorkshire
Roast root vegetables
Creamy champ potato
Brandy & Peppercorn Sauce*
£26.70

Braised daube of beef (GF)

*Stroganoff crust & crisp pancetta
Brandy mushroom sauce*
£25.50

Lamb

Braised Rump Lamb

*Spiced apple parsnip & mint rosti Medley of
sugar snap, green bean & buttered cabbage
Sweet potato duchess
Red wine & rosemary jus*
£27.65

Roast Loin of Lamb

*Rosemary, date & crumb, haricot beans in a
citrus garlic cream
White wine, saffron, fondant potato
Redcurrant rosemary sauce*
£42.35

Roast Leg of Lamb

*Citrus, bacon, mustard, butter bean puree
Colcannon potato
Cauliflower & broccoli mornay
Dijon mustard glazed carrots
Bushmills & thyme jus*
£26.70





Pork

Sesame glazed roast loin of pork

Potato sage mash, baby swede

Maple chantenay carrots

Mustard Sauce

£22.70

Slow cooked pork belly

Bramley apple & sage chutney

Sautéed potato, wilted cabbage

Cider & prune sauce

£23.40

Duck

Honey and wine glazed duck

Wilted greens, chateau potato

Rosemary maple roast carrot and parsnip

Port & beetroot sauce

£26.10

Peppered pineapple duck breast

Caramelised chicory, honey roast baby carrots

Savoy cabbage, filled fondant potato

Plum Sauce

£26.10

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

£26.10

Venison

Northern Ireland venison fillet

Garlic, onion & pumpkin rosti

Saffron infused chateau potato

Roast maple root vegetables

Blackberry jus

£37.60





Something sweet

Apple & cinnamon crumble

Crème anglaise sauce

Lemon meringue tart

Basil & mascarpone cream

Chocolate choux au craquelin

Crème anglaise sauce

Carrot & passion fruit gateau

Rhubarb & ginger compote

Chocolate & coffee torte

Vanilla Chantilly cream

Strawberry cheesecake

Eton mess cream

Queen's pavlova with passion fruit cream

Chocolate shavings & fruit compote

Black forest gateau

Fruit of the forest compote

Lemon curd & ginger cheesecake

Rhubarb & ginger compote

Sticky toffee pudding

Ginger nut & pistachio crumb, maple toffee sauce

Each £12.10

The Queen's assiette (taster plate)

Any of the below 3 desserts

£13.50

Apple & cinnamon crumble

Black forest gateau

Lemon meringue tart

Carrot & passion fruit gateau

Chocolate choux au craquelin

Chocolate & coffee torte

Strawberry cheesecake

Add Morelli's ice cream to your dessert

French vanilla

Rhubarb & custard

Honeycomb

Sea salty caramel

All £1.75





To finish

Traditional cheeseboard

£8.50

Selection of Irish Cheese

£8.80

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

£3.00

Chocolate truffles

£3.50

NearyNógs truffle

Stoneground chocolate, handmade on the Mourne coast

£3.85

Wine menus are available on request

