



Starters

Baked Irish whiskey cured salmon

*Charred Strangford langoustine, bloody Mary jelly
Cucumber crab and mango cup*

£9.00

~~~

### **Atlantic prawns**

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

£9.80

~~~

Elmore smoked salmon

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

£10.20

~~~

### **Rocket salad**

*Torn buffalo mozzarella, peach orange and chilli,  
Serrano ham, basil oil and toasted brioche*

£10.60

~~~

Trio of Irish seafood

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

£10.60

~~~

### **Smoked duck**

*Prune waldorf salad, quail egg  
Pomegranate dressing*

£10.40

~~~

Smoked chicken, ham hock, pepper terrine

Pickled shallot leaf salad and saffron aioli

£9.60

~~~

### **Red Pepper Bavarois V**

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

£9.00

~~~

Duo of melon V

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

£7.20

~~~



**Roast tomato, beetroot goats cheese stack V**

*With a spiced puy lentil salad*

*Carrot ketchup*

£8.40

**Halloumi, watermelon stack V**

*Mint, bean, bulgur pea shoot salad*

*Cucumber dressing*

£8.70

~~~

Rocket salad V

Torn buffalo mozzarella, quinoa and broccoli slaw

Basil oil and toasted brioche

£8.70

Sorbets

Lemon sorbet

~~~

**Champagne sorbet**

~~~

Mango and passionfruit sorbet

~~~

**Raspberry and gin sorbet**

~~~

£2.90



Soups and chowder

Butternut squash and chilli V

~ ~ ~

**Wild mushroom, black pepper and chorizo,
truffle cream**

~ ~ ~

Cream of vegetable or tradition vegetable broth V

~ ~ ~

Red lentil spiced carrot V

~ ~ ~

**Cider and onion V
Cheese and apple toasts**

~ ~ ~

Leek, smoked bacon and potato

~ ~ ~

Beef, tomato and red pepper

~ ~ ~

Mulligatawny

~ ~ ~

£5.80

Seafood chowder
(with or without shellfish)

£7.20



Fish

Roast Fillet Pale Cured Salmon

*Lemon and herb cous cous, crispy broccoli gratin, wholegrain mustard duchess
Dill and roast artichoke sauce*

£21.40

~~~

### **Roast Fillet of Cod**

*Mixed vegetable tartar, sweet potato mash, baby carrots and asparagus  
Lemon butter sauce*

£23.00

~~~

Baked Fillet of Hake

*Pepper tapenade and samphire, pan fried sugar snap peas, roast cherry tomato, fennel mash
Lemongrass sauce*

£23.00

~~~

### **Fillet of Salmon**

*Smoked cod mousseline, tiger prawn, bubble and squeak cake, medley of greens  
Vermouth cream sauce*

£21.40

## **Lamb**

### **Braised Rump Lamb**

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

£23.80

~~~

Roast Leg Lamb

*Citrus, bacon, mustard, butter bean puree, colcannon potato
cauliflower and broccoli mornay, Dijon mustard glazed carrots
Bushmills and thyme Jus*

£23.00

~~~

### **Roast Loin of Lamb**

*Rosemary, date and crumb, haricot beans in a citrus garlic cream,  
White wine saffron fondant Potato  
Redcurrant rosemary sauce*

£36.50



## **Chicken**

### **Apricot and lemon cream cheese stuffed chicken**

*Wrapped in Italian ham, baby spinach, charred peppers and courgettes, onion mash  
Smoked paprika sauce*

£20.80

~~~

Pan fried corn-fed chicken

*Wild mushroom, leek and chestnuts, potato fondant with savoy cabbage filling, rainbow carrots
White wine garden pea sauce*

£22.00

~~~

### **Basil, sundried tomato parmesan chicken**

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

£20.80

~~~

Roast supreme of chicken

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

£24.10

~~~

### **Chicken cordon bleu**

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

£20.20

## **Guinea Fowl**

### **Roast breast of guinea fowl**

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

£22.50

## **Duck**

### **Honey and wine glazed duck**

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

£22.50

~~~

Peppered pineapple duck breast

*Caramelised chicory, honey roast baby carrots, savoy cabbage, filled fondant p
Plum Sauce*

£22.50



Beef

Prime Irish fillet steak

*Portobello mushroom, confit of shallot, spiced sweet potato chutney fondant potato,
slow baked plum tomato, maple glazed carrots
Shallot and smoked bacon jus*

£25.40

~~~

### **Slow braised feather blade of beef**

*Cashel blue horseradish rosti, buttered savoy cabbage, tarragon dauphinoise  
Claret and chervil sauce*

£22.00

~~~

Braised daube of beef (GF)

*Stroganoff crust and crisp pancetta
Brandy mushroom sauce*

£22.00

~~~

### **Irish roast sirloin of beef**

*Button mushroom caramelised baby onion filled Yorkshire,  
Roast root vegetables, creamy champ potato  
Brandy and Peppercorn Sauce*

£23.00

~~~

Irish Roast Eye of Silverside

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

£22.00

Venison

Northern Ireland venison fillet

*Garlic onion and pumpkin rosti, saffron infused chateau potato, roast maple root vegetables
Blackberry jus*

£32.40

Pork

Sesame glazed roast loin of pork

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

£19.60

~~~

### **Slow cooked pork belly**

*Bramley apple and sage chutney, sautéed potato, wilted cabbage  
Cider and prune sauce*

£20.20



## Dessert Menu

**Apple and cinnamon crumble**

*Crème anglaise sauce*

~~~~

Pear and whiskey tart

Maple, praline cream

~~~~

**Lemon meringue tart**

*Basil and mascarpone cream*

~~~~

Salted caramel choux bun

Caramel and crème anglaise sauce

~~~~

**Black forest gâteau**

*Fruit of the forest compote*

**Passion fruit and raspberry gâteau**

*Rhubarb and ginger compote*

~~~~

Chocolate and coffee torte

Vanilla Chantilly cream

~~~~

**Strawberry cheesecake**

*Eton mess cream*

~~~~

Sticky toffee pudding

Ginger nut & pistachio crumb, maple toffee sauce

~~~~

**Queen's pavlova with passion fruit cream**

*Chocolate shavings and fruit compote*

**All £10.40**

**The Queen's assiette (taster plate)**

**£11.60**

***Choose any three of the desserts below to create a taster plate***

Apple and cinnamon crumble

Pear and whiskey tart

Lemon meringue tart

Salted caramel choux bun

Black forest gâteau

Passion fruit and raspberry gâteau

Chocolate and coffee torte

Strawberry cheesecake

***Add Morelli's award winning ice cream to your dessert***

**French vanilla**

**Honeycomb**

**Rhubarb and custard**

**Sea salty caramel**

**All £1.50**



## ***Cheese, tea & coffee***

Traditional cheeseboard

£7.30

Selection of Irish Cheese

£7.60

***Cheese can be served on a platter to the table or on individual plates, biscuits, fruit and chutney is included. If you wish to substitute dessert for a cheese course a supplement of £2.50 will apply.***

Fairtrade tea, coffee and after dinner mints

£2.70

Fairtrade tea, coffee and petit fours

£3.20

Fairtrade tea, coffee and a chocolate truffle

£3.20

Fairtrade tea, coffee and a NearyNógs truffle

*Stoneground chocolate, handmade on the Mourne coast*

£3.50

(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 always attempts to source from Northern Ireland as many of the ingredients used in our kitchens as possible.***

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