



**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



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*

Three cheese double baked souffle

Apple, walnut & pomegranate salad

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*

Pan fried corn-fed chicken

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

Chicken cordon bleu

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

Roast Loin of Lamb

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

Roast Leg of 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

Lemon meringue tart

Basil & mascarpone cream

Chocolate choux au craquelin

Crème anglaise sauce

Queen's pavlova with passion fruit cream

Chocolate shavings & fruit compote

Lemon curd & ginger cheesecake

Rhubarb & ginger compote

Carrot & passion fruit gateau

Rhubarb & ginger compote

Chocolate & coffee torte

Vanilla Chantilly cream

Strawberry cheesecake

Eton mess cream

Black forest gateau

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

Lemon meringue tart

Chocolate choux au craquelin

Black forest gateau

Carrot & passion fruit gateau

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

