



BANQUETING MENU

£20.00

3 Courses

(Starter - Main Course - Pudding)

STARTERS

Smoked Salmon, Mackerel
and Trout Pâté, Horseradish Cream
and Farmhouse Toast
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Coarse Country Pâté, Pea Shoots,
Piccalilli and Farmhouse Toast
~

Oven Blushed Tomato
and Vegetable Soup

MAIN COURSES

Seared Fillet of Salmon Chantenay
Carrots and Glazed Fennel,
Crushed Baby Potatoes
~

Supreme of Chicken Stuffed with
Mushroom and Shallot Duxelle,
Sherry and Cream Sauce, Seasonal
Vegetables and Baby Potatoes
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Braised Featherblade Steak, Fondant
Potatoes, Seasonal Vegetables

PUDDINGS

Plum Tart with Mascarpone
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Apple Pie served with Custard or
Cream
~

Chocolate and Praline Mousse
with Raspberry Sauce

Tea or Coffee is included in this menu

**Selection of Fine British Cheeses is available at £9.50 per platter
(1 platter for 3 guests)**

Vegetarian Options are available - Please confirm any special dietary requirements

Final numbers and your set menu choice must be confirmed five working days prior to your event is taking place. Please note only 1 option from the above can be offered to your party.

All prices are inclusive of VAT at the current rate.

Minimum amount of people for this menu is 10

Food Allergen Advice – Some of our menu items contains allergens, please speak to our events team, who can provide you with this information and may be able to help you make an alternative choice. Looking for a bespoke alternative? Book with us at events@ujclub.co.uk or by phone 020 7902 6062