



BANQUETING MENU

£25.00

3 Courses

(Starter - Main Course - Pudding)

STARTERS

Chicken Liver Parfait served with
Fig Relish and Melba Toast

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Scottish Smoked Salmon
served with Capers and Lemon

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Mediterranean Vegetable Terrine
with Soft Cheese

MAIN COURSES

Roast Rump of Lamb, Swede
and Carrot Batons, Roast Rosemary
Baby Potatoes

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Fillet of Pork on Potato and Spring
Onion Champ, Maple Glazed Carrots
with Fennel, Apple and Brandy Jus

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Roasted Cod, Sautéed Potatoes,
Red Peppers and Courgette,
Lemon Thyme Dressing

PUDDINGS

Chocolate dipped Profiteroles
with Raspberry

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Lemon Posset with Earl Grey Biscuits

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Warm Treacle Tart
with Clotted Cream

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.

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