



BANQUETING MENU

£30.00

3 Courses

(Starter - Main Course - Pudding)

STARTERS

Smoked Duck Breast garnished with
Foie Gras, Apricot Purée and Baby
Leaves
~

King Prawn and Crayfish Mango Salad
~
New World Asparagus
and Truffled Hollandaise Sauce

MAIN COURSES

Rack of Lamb, Roast Chantenay
Carrots and Courgette, Dauphinoise
Potatoes, Yorkshire Sauce
~

Pan Seared Ribeye Steak with Green
Peppercorn Sauce, Duchess Potatoes
~

Fillet of Halibut, Caramelised Chicory,
Coriander Carrots and Sautéed
Potatoes

PUDDINGS

Crème Brûlée with Raspberry Purée
~

Peach Melba Tart
~

Trio of Lemon, (Lemon Posset, Lemon
Tart, Lemon Macaron)

Tea or Coffee and Petit Fours are 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