



## BANQUETING MENU

**£40.00**

**3 Courses**

**(Starter - Main Course - Pudding)**

### STARTERS

Melon wrapped in Dried Cumbrian  
Ham, Balsamic Dressing  
and Toasted Pine Nuts  
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Cured Tuna Tartare with Aubergine  
Purée and Herb Salad  
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Scallops with Mild Cured Lardons,  
Truffle Scented Jerusalem Artichoke  
Sauce

### MAIN COURSES

Beef Wellington with Madeira Sauce,  
Glazed Root Vegetables, Curly Kale  
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Lamb Noisette on Spinach Flan,  
Parisienne Carrots and Potatoes  
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Roast Monkfish Fillet with Saffron  
Scented Mussel and Clam Ragout,  
Rice with Asparagus Spears

### PUDDINGS

Baked Alaska with Cherries Jubilee  
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Caramelised Rhubarb  
with Baked Mascarpone Custard  
~  
Assiette of Chocolate Desserts  
(Chocolate Coffee Cup with Orange  
Cream Chantilly, Chocolate Tart with  
Fresh Raspberries, Chocolate Brownie  
with Salted Caramel)

**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](mailto:events@ujclub.co.uk) or by phone 020 7902 6062*