



BANQUETING MENU

£20.00

3 Courses

(Starter - Main Course - Pudding)

STARTERS

Smoked Mackerel Rillettes, Pickled Cucumbers, Amaranth Cress, Melba Toast
~

Chicken Liver Parfait with Madagascar Peppercorns, Fruit Chutney and Toast
~

Sardinian Minestrone Soup with Toasted Fregola
~

Welsh Leek and Potato Soup with Thyme Croutons

MAIN COURSES

Herb Crusted Cod, Caramelised Fennel, Grilled Cherry Tomatoes, Salsa Verde Sauce and Pommes Purée
~

Fillet of Pork on Potato Champ, Buttered Sweetheart Cabbage, Burnt Apple and Cider Sauce
~

Pot Roast Chicken Chasseur, Seasonal Vegetables and Roasted Baby Potatoes

PUDDINGS

Tart Au Citron
~

Apple Pie served with Cream or Custard
~

Chocolate and Orange Tart

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