



BANQUETING MENU

£25.00

3 Courses

(Starter - Main Course - Pudding)

STARTERS

Old Breed Ham Hock Terrine, Piccalilli
and Farmhouse Toast

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Rosette of Scottish Smoked Salmon
with Traditional Garnish

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Salt Baked Beetroots, Whipped Goat
Cheese, Fine Pastry, Watercress,
Sherry Glaze

MAIN COURSES

Pressed Shoulder of Lamb with
Swede Fondant, Cumin Scented
Carrots and Garden Peas Purée

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Truffled Duxelles Stuffed Supreme of
Chicken with Charred Leeks and
Carrots, Herb Crushed Potatoes

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Braised Blade of Beef,
Aligot Potato with Chantenay Carrots
and Curly Kale

PUDDINGS

Triple Chocolate Mousse

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Apple Tart Tatin,
Calvados Crème Chantilly

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Crème Caramel

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