



BANQUETING MENU

£30.00

3 Courses

(Starter - Main Course - Pudding)

STARTERS

Duck, Pistachio and Dried Cherries
Terrine, Caramelised Onion Chutney
and Baby Leaves
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Prawn and Crayfish Cocktail on
Crunchy Lettuce with
Rye Melba Toast
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Parma Ham with Fresh Melon,
Toasted Pine Nuts and
Peppery Leaves

MAIN COURSES

Rump of Lamb, Melange of Baby
Vegetables, Anna Potatoes
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Pan Seared Ribeye Steak with
Peppercorn Sauce, Roasted Root
Vegetables, Fondant Potato
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Sea Bass with Tomato Fondue,
Aubergine Purée with Black Olives,
Grilled Vegetable and Couscous

PUDDINGS

Royal Chocolate Dome - Dacquoise
Biscuit, Hazelnut Crunch and
Chocolate Mousse
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Trio of Lemon - Lemon Posset, Lemon
Macaroon and Lemon Tart
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Strawberry Eton Mess

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