



## BANQUETING MENU

**£40.00**

**3 Courses**

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

### STARTERS

Butter Poached Lobster on Russian  
Salad, Fennel Dressing

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Beef Carpaccio with Roquefort  
Beignet and Watercress

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Scallops with Pea Purée  
and Bacon Confetti

### MAIN COURSES

Beef Wellington, Seasonal  
Vegetables, Chateau Potatoes,  
Truffle Jus

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Cannon of Lamb, Cumin Spiced  
Aubergine Caviar, Goat Cheese,  
Tomato and Basil Jus

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Monkfish with Mussel and Saffron  
Broth, Tender Stem Broccoli,  
Ratte Potato Mousseline

### PUDDINGS

Exotic Fruit Spiced Rum Baba

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Baked Alaska with Grand Marnier  
Chocolate Ganache

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Foret Noire - Chocolate Biscuit,  
Chocolate Mousse,  
Morello Cherry Compote

**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*