



## **University Balls Dinner Menu 2019**

Toasted Bruschetta with a tomato tapenade, roasted vegetables and Parma ham  
(can be served without the parma ham for vegetarians and vegans)

Pressed smoked ham, shallot and gherkin terrine served with sweet mustard vinaigrette

Teriyaki chicken skewers with a salad garnish

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Slow cooked lamb served with dauphinoise potatoes, braised carrots and cabbage

Braised shoulder of beef and mushrooms served with a parmesan scone and roasted  
potatoes

Chicken Supreme stuffed with pancetta and smoked cheese served with a sherry jus and  
rosemary parmentier potatoes

Filo pastry parcel of sweet potato, butternut squash and feta cheese on a tomato and garlic  
puree (v)

Roast vegetable tart served with a pesto dressing and topped with a vegan cheese (vegan)

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Chocolate Brownie served with a white chocolate sauce and strawberry ice cream

Banana and toffee cheesecake dressed with a caramac sauce

Lemon and raspberry tart with a vanilla cream

Cornflake tart and crème anglaise with a raspberry syrup

***You are required to choose a set menu.  
We then cater for all dietary requirements completely separately.***