



**QUEEN'S  
UNIVERSITY  
BELFAST**

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**CAMPUS  
FOOD AND  
DRINK**

# Banqueting Menu

The University always attempts to source from Northern Ireland as many of the ingredients used in our kitchens as possible

Halal menus are also available and we can supply Halal beef, lamb and chicken on request

External orders will be subject to VAT at 20%  
Please contact us at [hospitality@qub.ac.uk](mailto:hospitality@qub.ac.uk) to place any orders



# To begin

## Vegetarian

### **Red Pepper Bavarois**

*Rocket lettuce, charred asparagus, feta salad  
Tomato chilli jam*

### **Roast tomato, beetroot goats cheese stack**

*With a spiced puy lentil salad  
Carrot ketchup*

### **Duo of melon**

*With a grape, pineapple, fig salad  
Pomegranate & fruit sauce*

### **Halloumi, watermelon stack**

*Mint, bean, bulgur pea shoot salad  
Cucumber dressing*

### **Rocket salad**

*Torn buffalo mozzarella, quinoa & broccoli slaw  
Overnight baked cherry tomato  
Basil oil & toasted brioche*

## Fish & seafood

### **Baked Irish whiskey cured salmon**

*Charred Strangford langoustine  
Bloody Mary jelly  
Cucumber, crab & mango cup*

### **Trio of Irish seafood**

*Paled cured salmon, Elmore's smoked salmon,  
smoked mackerel  
Tarragon & ricotta quenelle*

### **Atlantic prawns**

*Brandy & pink grapefruit dressing, baby gem  
Avocado cucumber salsa in a glass*

### **Elmore smoked salmon**

*Baby leaves, lemon, apple & fennel salad  
Samphire, capers & avocado dressing*





## Meat

### **Smoked duck**

*Prune Waldorf salad, quail egg  
Pomegranate dressing*

### **Smoked chicken, ham hock, pepper terrine**

*Pickled shallot leaf salad  
Saffron aioli*

### **Serrano ham & rocket salad**

*Torn buffalo mozzarella, peach, orange & chilli  
Overnight baked cherry tomato  
Basil oil & toasted brioche*

## Sorbets

**Lemon sorbet**

**Champagne sorbet**

**Mango & passionfruit sorbet**

**Raspberry & gin sorbet**





# Soups & chowder

**Butternut squash & chilli (V)**

**Wild mushroom, black pepper & chorizo**  
*Truffle cream*

**Red lentil & spiced carrot (V)**

**Leek, smoked bacon & potato**

**Cream of vegetable (V)**

**Beef, tomato & red pepper**

**Traditional vegetable broth (V)**

**Mulligatawny**


**Cider & onion (V)**

*Cheese & apple toasts*

**Seafood chowder**

*(With or without shellfish)*

All soup & chowder accompanied with chef's  
selection of bread





# The main event

## Chicken

### **Basil, sundried tomato parmesan chicken**

*Potato gratin, honey glazed root vegetables  
Tomato & shallot sauce*

### **Chicken cordon bleu**

*Stuffed with Irish whiskey cheddar  
Wrapped in smoked rindless streaky bacon  
Porcini mushroom & tarragon sauce*

### **Pan fried corn-fed chicken**

*Wild mushroom, leek & chestnuts  
Potato fondant with savoy cabbage filling  
Rainbow carrots  
White wine & garden pea sauce*

### **Roast supreme of chicken**

*Stuffed with bacon, sage & butternut squash  
Spring onion mash, runner beans & shallots  
Shallot butter and Jameson whiskey jus*

## Fish

### **Roast Fillet Pale Cured Salmon**

*Lemon & herb cous cous, crispy broccoli gratin  
Wholegrain mustard duchess  
Dill & roast artichoke sauce*

### **Fillet of Salmon**

*Smoked cod mousseline, tiger prawn  
Bubble & squeak cake, medley of greens  
Vermouth cream sauce*

### **Roast Fillet of Cod**

*Mixed vegetable tartar, sweet potato mash  
Baby carrots & asparagus  
Lemon butter sauce*

### **Baked Fillet of Hake**

*Pepper tapenade & samphire  
Pan fried sugar snap peas, roast cherry tomato  
Fennel mash  
Lemongrass sauce*





## Beef

### **Slow braised feather blade of beef**

*Cashel blue horseradish rosti  
Buttered savoy cabbage, tarragon dauphinoise  
Claret & chervil sauce*

### **Irish Roast Eye of Silverside**

*English mustard, celeriac shallot puree  
Savoury green beans, colcannon potato  
Red wine jus*

### **Prime Irish fillet steak**

*Portobello mushroom, confit of shallot  
Spiced sweet potato chutney fondant potato  
Slow baked plum tomato, maple glazed carrots  
Shallot & smoked bacon jus*

### **Irish roast sirloin of beef**

*Button mushroom, caramelised baby onion  
filled Yorkshire  
Roast root vegetables  
Creamy champ potato  
Brandy & Peppercorn Sauce*

### **Braised daube of beef (GF)**

*Stroganoff crust & crisp pancetta  
Brandy mushroom sauce*

## Lamb

### **Braised Rump Lamb**


*Spiced apple parsnip & mint rosti Medley of  
sugar snap, green bean & buttered cabbage  
Sweet potato duchess  
Red wine & rosemary jus*

### **Roast Loin of Lamb**

*Rosemary, date & crumb, haricot beans in a  
citrus garlic cream  
White wine, saffron, fondant potato  
Redcurrant rosemary sauce*

### **Roast Leg Lamb**

*Citrus, bacon, mustard, butter bean puree  
Colcannon potato  
Cauliflower & broccoli mornay  
Dijon mustard glazed carrots  
Bushmills & thyme jus*





## Pork

### **Sesame glazed roast loin of pork**

*Potato sage mash, baby swede  
Maple chantenay carrots  
Mustard Sauce*

### **Slow cooked pork belly**

*Bramley apple & sage chutney  
Sautéed potato, wilted cabbage  
Cider & prune sauce*

## Duck

### **Honey and wine glazed duck**

*Wilted greens, chateau potato  
Rosemary maple roast carrot and parsnip  
Port & beetroot sauce*

### **Peppered pineapple duck breast**

*Caramelised chicory, honey roast baby carrots  
Savoy cabbage, filled fondant potato  
Plum Sauce*

## Guinea Fowl


### **Roast breast of guinea fowl**

*Topped with a balsamic & cranberry chutney  
Curley kale, carrot & parsnip courgette parcels  
Dauphinoise potato  
Apple & juniper berry sauce*

## Venison

### **Northern Ireland venison fillet**

*Garlic, onion & pumpkin rosti  
Saffron infused chateau potato  
Roast maple root vegetables  
Blackberry jus*





# Something sweet

## **Apple & cinnamon crumble**

*Crème anglaise sauce*

## **Pear & whiskey tart**

*Maple, praline cream*

## **Lemon meringue tart**

*Basil & mascarpone cream*

## **Salted caramel choux bun**

*Caramel & crème anglaise sauce*

## **Queen's pavlova with passion fruit cream**

*Chocolate shavings & fruit compote*

## **Passion fruit & raspberry gateau**

*Rhubarb & ginger compote*

## **Chocolate & coffee torte**

*Vanilla Chantilly cream*

## **Strawberry cheesecake**

*Eton mess cream*

## **Black forest gateau**

*Fruit of the forest compote*

## **Sticky toffee pudding**

*Ginger nut & pistachio crumb, maple toffee sauce*

## **The Queen's assiette (taster plate)**

*Any of the below 3 desserts*

*Apple & cinnamon crumble*

*Pear & whiskey tart*

*Lemon meringue tart*

*Salted caramel choux bun*

*Black forest gateau*

*Passion fruit & raspberry gateau*

*Chocolate & coffee torte*

*Strawberry cheesecake*

## **Add Morelli's ice cream to your dessert**

*French vanilla*

*Honeycomb*

*Rhubarb & custard*

*Sea salty caramel*







# To finish

## Traditional cheeseboard

## Selection of Irish Cheese

Cheese can be served on a platter to the table or on individual plates, biscuits, fruit & chutney are included

If you wish to substitute dessert for a cheese course a supplement of £2.50 will apply

### Fairtrade tea & coffee with:

*After dinner mints*

*Chocolate truffles*

*NearyNógs truffle*

*Stoneground chocolate, handmade on the Mourne coast*

Wine menus are available on request

