

Formal Dining

at the

University of Glasgow

M E N U A

£ 7 6 . 0 0

Includes 3 Courses, ½ bottle of house wine & ½ bottle of filtered water per person

To Start

Velvety smooth carrot soup with coconut milk & coriander (Vg)

Ham hough terrine with Arran chutney & micro herb salad (Gf)

Smoked chicken oriental salad (Gf)

Shellfish cocktail - Atlantic prawn, baby crayfish, little gem & boozy brandy Marie Rose sauce (Gf)

Mediterranean vegetable terrine with micro salad & heritage tomatoes (Vg, Gf)

To Follow

Braised daube of beef with glazed seasonal vegetables & fondant potato with jus (Gf)

Breast of free-range chicken with Scottish heather honey, truffle & wholegrain mustard cream, buttered mash & roast tender stem broccoli (Gf)

Pan seared salmon fillet with braised pak choi, pink peppercorn & crushed new potatoes (Gf)

Vegetarian strudel with kale pesto (V)

Root vegetable & mixed bean cassoulet with boulangère potatoes (Vg)

To Finish

Lemon tart with fresh berries, raspberry coulis & aspberry sorbet (V)

Cranachan with Glayva whisky liqueur, honey, fresh raspberries & caramelised oats (V, Gf)

Sticky toffee pudding with toffee sauce, vanilla ice cream & honeycomb (V)

Baked crème brûlée cheesecake tart, strawberry coulis & vanilla cream

Flamed cherries & grilled peppered pineapple with vegan coconut ice cream (Vg)

Tea & coffee with Scottish tablet will be served to end your meal

Gf - Gluten free ; Df - Dairy Free; V - Vegetarian; Vg - Vegan

All dietary requirements can be catered for.

All prices are exclusive of VAT which will be charged at 20% where applicable.

Formal Dining

at the

University of Glasgow

M E N U B

£ 8 4 . 0 0

Includes 3 courses, ½ bottle of house wine & ½ bottle of filtered water per person

To Start

Cauliflower & truffle soup (Vg)

Gateaux of haggis, neeps and tatties with whisky cream sauce

Smoked salmon & Isle of Mull smoked trout, horseradish & dill cream, pickled cucumber & herb salad, capers & crisp breads

Twice-baked cheese soufflé with aged cheddar cheese sauce (V)

Whipped vegan feta cheese & roasted beets, mini apple, honey with crisp bread (Vg)

To Follow

Herb crusted fillet of lamb with dauphinoise potato, red wine jus & minted pea koffman cabbage

Beef wellington with pomme pureé, wilted greens, carrots & madeira reduction

French trimmed supreme of chicken, buttered mash, tender stem broccoli, sugar snap peas & carrots (Gf)

Grilled monkfish & parma ham with haricot vert almondine & truffled croquette potato

Onion & lentil shepherd's pie topped with potato & cauliflower mashed potatoes (Gf, Vg)

To Finish

Apple tarte tatin with mixed berries & crème anglaise

Chocolate salted caramel brownie with profiteroles

Black forest dessert with warm cherry sauce & vanilla ice cream

Raspberry & Drambuie cheesecake with raspberry & honey syrup, shortbread & coconut ice cream

Lemon & mango sorbet (Vg, Gf)

Tea & coffee with Scottish tablet will be served to end your meal

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