

Formal dinners

Menus available for up to 200 covers

Menu A – £35

Roasted pepper and vine tomato soup with basil crème fraîche

Fillet of salmon with baked fennel, dauphinoise potatoes,
seasonal greens and a tarragon jus

Key lime tart with chocolate sorbet and berry coulis

Coffee and University dark chocolate mints

Menu B – £39

Prawn and crab tian with pickled samphire and citrus emulsion

Suprême of Scottish corn-fed chicken stuffed with Stornoway haggis
Served with a Drambuie cream and seasonal vegetables

Raspberry and white chocolate crème brûlée,
with shortbread thin

Coffee and University dark chocolate mints

Menu C – £42

Classic Scottish smoked salmon with caper persillade

Maize fed chicken suprême wrapped in pancetta and sage. Served with tomato
and red wine jus and seasonal vegetables

Baked Italian meringue with vanilla cream, fresh berries,
fudge pieces and butterscotch drizzle

Coffee and University dark chocolate mints

Minimum numbers for formal dining are 15

For allergen information see www.glasgow.ac.uk/hospitality

**Prices are quoted exclusive of VAT. Accounts not settled by University project code
will be subject to VAT at the standard rate.**

Menu D – £45

Chicken liver parfait with toasted brioche
and caramelised onion chutney

Herb-crusted venison loin, pressed potato and truffle terrine,
seasonal vegetables and a port and blackcurrant jus

Vanilla and cardamom poached pear.
Passion fruit ice-cream and coconut tuile

Coffee and University dark chocolate mints

Menu E – £50

Smoked chicken, sun blush tomato, roast onion and pepper salad with
Caesar dressing and Parmesan crumble

Lentil soup with bacon sippets and parsley drizzle

Pan roasted fillet of cod, sautéed asparagus, edamame beans
and peas, mashed potato. Roast tomato coulis

Seasonal fruit jelly with crème brûlée ice cream
and an orange biscuit

Coffee and University dark chocolate mints

Menu F – £52

Highland game terrine with redcurrant jelly,
celeriac remoulade and toasted brioche

Chicken consommé with brunoise vegetables

Fillet of Scottish beef with caramelised root vegetables,
château potatoes and green peppercorn sauce

Drambuie chocolate pot with Scottish shortbread

Coffee and University dark chocolate mints

Minimum numbers for formal dining are 15

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Prices valid for bookings between 1st February 2018 – 31st January 2019. The University reserves the right to change prices should significant market or budgetary fluctuations occur that are beyond its control.