



University  
of Glasgow

# FORMAL DINING MENU





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# FOOD MENUS

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Our menus are designed to offer the very best in fine dining. We offer a set menu and request that you select one dish from each course to create your menu. All dietary requirements can be catered for.

## MENU 1

**£ 42.00**

### *TO START*

Chicken liver parfait with red onion marmalade, pickles, dressed salad leaves, balsamic reduction & crisp bread

Prosciutto crudo, melon, greek feta and olive salad with pea shoots, micro herbs and lemon dressing

Buffalo mozzarella, tomato & red onion salad, olive, roast pepper & lemon dressing **(V)**

Hearty golden lentil broth with root vegetables **(Vg)**

Mediterranean vegetable terrine, balsamic onions, vegan cheese, crisp bread **(Vg)**

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

### *TO FOLLOW*

Slow braised Scotch beef shin & cheek roulade with a rich red wine sauce, button mushroom, pearl onions and bacon lardons

Roast North Atlantic cod fillet with wilted greens and Arran cheddar cheese sauce

Roast breast of free-range chicken with Perthshire woodland mushroom, potato gnocchi and garden herb fricassee

Blackened cajun spiced Scottish salmon fillet, lemon, mange tout, tomato, fine herbs and toasted pine kernels

Braised aromatic Scotch pork belly Stornoway black pudding bon bon, spring greens, soy, ginger and garlic sauce

Wild mushroom risotto cake, chargrilled vegetables, tomato and balsamic onion salsa **(V)**

Pumpkin ravioli with courgette & asparagus, sage and parmesan cream sauce **(Vg)**

### *TO FINISH*

Cranachan cheesecake with Raspberries, Drambuie syrup and homemade shortbread

Profiteroles filled with Chantilly cream strawberries, rich dark chocolate sauce and caramel syrup

Chocolate & caramel tart berry compote and boozy butterscotch sauce **(Vg)**

Banoffee cheesecake served with soft fruits and syrup **(Vg)**

*Tea & Coffee will be served along with Scottish tablet to end the meal*

## MENU 2

£ 48.00

### *TO START*

Succulent North Sea Prawn Cocktail crisp gem lettuce, cucumber, tomato, lemon & thousand island dressing

French onion soup flavoured with garlic, herbs & sherry with melted Gruyere crouton

Piri piri Chicken Caesar salad free-range egg, garlic croutons, shaved parmesan cheese & creamy Caesar dressing

Loch Fyne bradan rost smoked salmon rillettes creamed cheese, avocado & mango salsa, lemon dressed baby leaf salad

Gateau of Haggis with bashed neeps & champit tatties Scotch whisky & chive sauce

Ham Hough terrine piccalilli, apple chutney, pea shoots & Scottish oat cakes

### *TO FOLLOW*

Chicken Balmoral stuffed with haggis – wrapped in bacon, served with roast chicken & whisky sauce

Baked fillet of Scottish salmon and sole champagne, shallot, soft herb & lemon beurre blanc

Roast loin of Scotch Lamb Arran mustard and parsley crust, rosemary, onion & red wine sauce

Sweet potato, chickpea & roast pepper cake with Mediterranean vegetable ragout (V)

Butternut Squash, spinach & vegan feta pithivier roast tomato and basil jus (Vg)

### *TO FINISH*

Apple crumble tart with Devon clotted cream & caramel sauce

Sticky toffee pudding cheesecake Perthshire Strawberries & baileys butterscotch sauce

Scottish cheeseboard grapes, fruit chutney & biscuits

Baked Lemon tart Perthshire strawberries, syrup & Chantilly cream

*Tea & Coffee will be served along with Scottish tablet to end the meal*

If you would like to supplement your chosen menu with an intermediary course then please let us know and we would be happy to discuss options with you and provide a bespoke quote.

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# DRINKS MENU

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Choose from one of our curated drinks packages below. Additional drinks can be added on if desired and we would be pleased to provide a bespoke quote for this.

## DRINKS OPTION 1

**£ 14.00**

Glass of house prosecco on arrival

Half bottle of wine with the meal

## DRINKS OPTION 2

**£ 18.50**

Two glasses of house prosecco on arrival

Half bottle of wine with the meal

*A glass of prosecco can be substituted for 1 bottle of beer and half a bottle of wine can be substituted for 2 bottles of beer if desired..*

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## USEFUL INFORMATION

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All dietary requirements can be catered for with advance notice. We are pleased to include a range of Vegetarian **(V)** and Vegan **(Vg)** options in our menus.

All costs are for catering only. Venue hire costs may also apply in addition to the catering costs and we can provide a quote for this. Please note that a cash bar can be provided though this may be subject to a minimum spend.

We do not provide printed table plans or place names though we will be happy to set these out if you provide them to us prior to the event. As standard we print one menu per table. The University's print unit has a variety of stationery designed to compliment your event at the University and we'd be happy to put you in touch with them to discuss your requirements if you would like to explore this option.

*All prices are valid until the end of 2023 and exclude VAT.  
Please note our food and drink options may require to be substituted for alternatives of equivalent value.*