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](http://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.