

SIMPLY CLASSIC MENU



♥◎ ★ **%** UNIVERSITY OF HULL



STARTERS

Homemade soup

With freshly baked bread.

Chicken liver pate

With homemade chutney, picked leaves and toast.

Prawns

With salad leaves, Marie Rose sauce, buttered brown bread and fresh lemon.

Bacon and Wensleydale tartlet

With picked leaves and a balsamic reduction.

Fan of honeydew melon

With kiwi, strawberry and passion fruit coulis.

MAIN COURSES

All served with garlic and herb roasted potatoes and panache of vegetables.

Roasted topside of local beef

With crisp Yorkshire pudding, red wine sauce and horseradish sauce

Chicken breast in bacon

With stuffing, roasted onions, mushrooms and traditional gravy.

Roast pork loin

With crackling, pork gravy and apple sauce.

Breast of turkey

With homemade stuffing, sausage wrapped in bacon and traditional gravy.

Salmon fillet

With herb crust and lemon and chive cream sauce.

(v) Tian of charred Mediterranean vegetables

With goat's cheese beignets and tomato and basil sauce.

DESSERTS

Traditional cheesecake

With berries and fruit coulis.

Profiteroles

With warm chocolate sauce.

Fresh fruit salad

With vanilla ice cream.

Chocolate torte

With whipped vanilla cream.

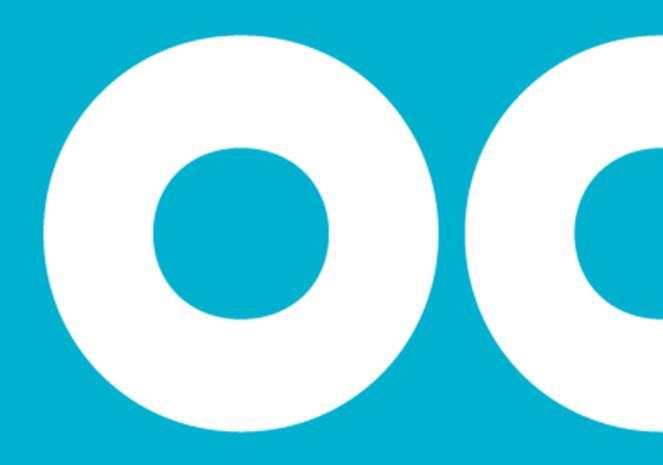
Treacle sponge

With custard.

COFFEE

Freshly brewed coffee and after dinner mints.







Beyond Events

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