

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 Mineral 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 Glazed Seasonal Vegetable & 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 Sea Bass 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 & Raspberry 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 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 Mineral 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 Snaps & 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 Tart 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 Tablet will be served to end your meal

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