

Party menu

Starter

Ballotine of ham hock, mustard, mayonnaise and air dried Parma ham, toasted brioche
Pressing of corn fed chicken, Caesar salad and crispy parmesan cheese
Smoked salmon and cream cheese roulade, avruga caviar, lemon dressing
Butternut squash and emmental cheese tart, chive pesto and rocket (v)
Roasted vine tomato and bell pepper soup, croutons (v)

Main course

Roasted supreme of corn fed chicken, fondant potato, curly kale and fennel & carrot puree
Slow braised beef steak, horseradish mash, steamed greens and red wine jus
Comfit Scottish salmon, saffron potato, green beans and lemon butter sauce
Sun blushed tomato and wild mushroom risotto, toasted pine nuts, rocket and parmesan croute (v)
Rosary goats cheese and balsamic onion filo, steamed veg and chive sauce (v)

Dessert

Choux pastry filled with Chantilly cream, chocolate sauce and chocolate tuile
Warm chocolate brownie, vanilla ice cream and honeycomb
Lemon tart, cassis coulis, fresh blackberries
Fresh fruit salad with mango sorbet
Cheese and biscuit selection

Petit four

Tea & coffee

£42.35 per person



University of
East London