

Traditional menu for your conference at the UniLit...

Please select **one menu** (a-h). The price includes a choice of **one starter**, **one main course** with assorted vegetables and **one dessert**.

to start

carrot and coriander soup
 cream of leek and potato soup
 minestrone with parmesan cheese
 canteloup & honeydew melon balls
 with a raspberry coulis

pâté de campagné with
 crusty bread and tomato chutney
 cajun red pepper pate with
 crusty bread and tomato chutney
 smoked trout served
 with a tomato and horseradish dressing

menu a

roast beef with
 yorkshire pudding

£33.00

menu b

roast leg of
 lamb

£29.00

menu c

roast loin of
 English pork with
 apple sauce

£25.50

menu d

roast fillet of chicken
 with lemon and
 thyme stuffing

£26.50

menu e

rich beef and ale
 pie with shortcrust
 pastry

£26.00

menu f

supreme of salmon
 with a lemon and
 dill sauce

£24.50

menu g

pork and leek
 sausages with onion
 gravy

£22.20

menu h

five cheeses
 and spinach
 cannelloni

£20.00

for dessert

fruit salad and port
 luxury blackcurrant cheesecake with cream
 bread and butter pudding with
 vanilla custard
 fruit crumble with double cream
 cream filled profiteroles
 with chocolate sauce
 apple pie with cinnamon custard

in addition

freshly brewed tea and coffee
 with chocolate mints
 £2.50

We offer the
 traditional menu
 for up to
72 seated guests

The menu should be selected at least 14 days prior to the event and final numbers (the minimum number you will be charged) confirmed 72 hours before the date of the function.
 All prices quoted are current but subject to change without notice. All prices are inclusive of VAT. Minimum numbers apply.

February 2008