

## Traditional menu for your party 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.

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