Starter selection

**Feta croustade with lentils & basil V**
Cubes of feta cheese marinated with basil oil on a crisp croute with tomato, garnished with puy lentils in a tangy dressing and basil micro leaves

**Potato & goats cheese truffle terrine V**
A slice of pressed terrine of potato, parsley and creamed goats’ cheese studded with truffle shavings

**Duo melon V**
A disc of compressed melon, petal of melon, melon syrup and cherry glaze

**Mozzarella & sunburst tomato salad V**
Buffalo mozzarella, sun dried tomato, salad leaves and strips of vegetables, dusted with paprika and basil oil

**Red onion & goats’ cheese wedge V**
A crisp pastry wedge filled with caramelised red onion topped with goats’ cheese and tomato

**Confit of salmon, apple & watercress salad**
Lightly poached salmon topped with apple and watercress, horseradish flavoured crème fraiche dressing

**Tartare of smoked & chargrilled salmon**
Duo of oak smoked salmon with a fine dice of shallot, parsley and gherkin and a delice of chargrilled salmon, topped with chive crème fraiche

**Smoked chicken Caesar salad**
Strips of smoky seasoned chicken on crisp salad, classic Caesar dressing, parmesan shavings

**Caramelised vegetable & basil tart V**
A crisp pastry case filled with lightly caramelised vegetables with tomato and fresh basil, served warm

**Pea & asparagus girasole V**
Pasta parcels of asparagus in a cream and asparagus sauce with garden peas and button onions, topped with parmesan shavings

**Soused seared mackerel with potato salad**
Fillet of mackerel soused with white wine vinegar and peppercorns, seared and served warm with tomato, red onion and caper salad, pancetta crisps, lemon olive oil

**Chickpea, tahini, lemon & hazelnut terrine V**
A smooth blend of chickpeas and tahini studded with crunchy hazelnuts and zesty lemon

**Carrot & coriander soup V**
A smooth blend of carrot puree flavoured with ground and fresh coriander, served with crispy croutons

**Garden pea, mint & chervil soup V**
A blend of peas, mint and chervil cooked in a rich vegetable stock served hot or great served chilled as an option for summer

**Creamy broccoli & Rams Hall soup V**
Creamy soup of broccoli infused with a local artisan cheese from Rams Hall farm

**Tomato & Tuscan bean soup**
A rich tomato soup with Tuscan beans, flavoured with garlic and herbs served with a pesto and chorizo oil

**Leek & potato soup V**
A classic soup of fresh leeks and potato served hot or chilled

**Game terrine**
(Additional supplement of £3.50)
A rustic terrine of seasonal game pressed with pistachios, served with toasted brioche

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*All prices are per person
V = vegetarian items*
Warwick Food and Drink

Banqueting menu 2017

Parma ham & beef carpaccio
(Additional supplement of £3.50)
Thin slices of prime Parma ham and beef fillet drizzled with olive oil, parmesan shavings, rocket and pesto

Smoked haddock boule
(Additional supplement of £3.00)
A bonbon of traditional oak smoked Finnan haddock fried in panko crumb, on wilted leeks with shellfish sauce

Teriyaki salmon with oriental noodle salad
(Additional supplement of £3.00)
Delice of teriyaki infused salmon on a bed of rice noodle, white radish, carrot and spring onion, flavoured with a light chilli emulsion

Allergen awareness
Some of the dishes on our menus contain allergens. If you have any questions then please speak to any member of the team who will be more than happy to help or visit our website.

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Banqueting menu 2017

Main course

**Ballotine of chicken with stilton & mushroom, potato rosti £36.50**
A breast of British chicken filled with mushrooms and stilton served with a potato rosti

**Confit pork with glazed apple, black pudding & apple croquette, bubble & squeak £36.50**
Slow cooked pressed pork garnished with glazed apple, black pudding and apple croquette, served with savoury ‘bubble and squeak’, cider sauce

**Polenta & parmesan crusted chicken served on a minted pea risotto, green herb oil £36.50**
Corn fed chicken supreme coated in polenta and parmesan crumb, pan fried and served on a creamy minted pea risotto drizzled with a green herb oil

**Crispy confit duck, sauerkraut, French style peas, Lyonnaise sauce £36.50**
Crispy duck leg served with sauerkraut and a rich onion sauce, peas cooked in stock studded with diced bacon and shredded lettuce, grain mustard biscuit

**Goan style chicken with spiced vegetables, light coconut sauce £36.50**
Breast of chicken cooked in a creamy coconut flavoured spiced sauce, garnished with vegetables and savoury rice

**Soused seared mackerel with potato salad £36.50**
Fillet of mackerel soused, seared and served warm with tomato, red onion and caper salad, pancetta crisps and lemon oil

**Salmon, red pepper, spinach & green herb filo parcel £36.50**
A light baked wafer pastry parcel of salmon, roasted red pepper, spinach and green herbs, white wine butter sauce

**Fillet of cod, Dublin bay prawn sauce & mini duchess on wilted greens £36.50**
A prime cut of baked cod on wilted greens, coated with a shellfish sauce studded with Dublin bay prawns topped with crisp mini duchess potatoes

**Slow roasted Moroccan style lamb, green bean & potato salad, lemon couscous £36.50**
Slow cooked pressed shoulder of lamb flavoured with Moroccan spices with a warm salad of potato and green beans, steamed couscous spiced with tangy pickled lemon

**Roast pavé of lamb, Lancashire hotpot tart & lamb bacon £39.50**
A prime cut of lamb rubbed with rosemary, roasted and served with Lancashire style hotpot in a pastry case and a crisp rasher of lamb bacon

**Roast sirloin of Scotch beef with a forest mushroom sauce £40.50**
Classic roast sirloin of Scotch beef with a wild mushroom sauce

**Beef fillet, braised oxtail horseradish mash, beer glazed carrots & Burgundy jus £42.00**
Prime fillet of beef, braised oxtail faggot, beer roasted carrots and a rich red wine sauce

Main course suitable for a vegetarian diet

**Smaller versions of these dishes can also be offered as a hot starter**

**Vegetable & fruit bobotie V £36.50**
Diced vegetables, toasted almonds and dried fruits cooked with spiced egg and cream served on turmeric rice

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Spiced lentil & coriander bitok V £36.50
A spicy lentil and coriander patty, served on spaghetti vegetables topped with onion mayonnaise and fresh rocket salad

Medallion of field mushroom with lentil, spinach & pea pie V £36.50
A medallion of pressed field mushroom served with a lentil, spinach and pea pie on celeriac puree, spaghetti vegetables and chargrilled courgette

Watercress & butterbean risotto with salt roasted beetroot V £36.50
A creamy risotto flavoured with watercress, studded with butterbeans, topped with salt roasted beetroot and fennel ash

Truffled vegetable roll, cabbage cone, duchess potato & brandy cream jus V £36.50
Slices of carrot, courgette, mushroom and broccoli infused with truffle shavings wrapped in wafer pastry, baked and served with a cabbage cone filled with lentil mousse, duchess potato and a creamy brandy sauce

All main courses are served with seasonal vegetables

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Dessert selection

**Seasonal berry terrine V**
Pressed sweetened seasonal berries set with elderflower jelly, fresh mint, clotted cream and berry sauce

**Dark chocolate tart tangerine ice V**
Rich dark chocolate filled pastry case with refreshing tangerine orange sorbet

**Apple tatin V**
Traditional apple tatin served hot with clotted cream ice cream and Calvados glaze

**Dark chocolate & salted caramel delice**
A light mousse of dark chocolate spiked with salted caramel

**Citrus & ginger brûlée tart**
A crisp pastry case filled with a citrus infused creamy brûlée, studded with stem crystalised ginger

**Lemon curd tart V**
Crisp pastry case filled with tangy lemon curd, garnished with a chocolate crown filled with fruit compote

**Vanilla panna cotta bitter dark chocolate sauce**
A creamy panna cotta with a rich dark chocolate sauce

**Cheese platter**
A selection of three prime cheeses with crisp celery, homemade piccalilli and confit fruit bread. Choose from red Leicester, Caerphilly, Lancashire, Camembert and Port Salut

**Chocolate caramel elements** *(Additional supplement £3.00)*
Nut brownie topped with Tanzania chocolate quenelle, chocolate sponge, caramel sfera and chocolate ice cream

**Tropical fruit dome papaya sorbet** *(Additional supplement £3.00)*
A creamy tropical fruit flavoured and glazed mousse with a refreshing papaya sorbet

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Coffee & truffles
All menus include freshly ground and brewed coffee served with a selection of chocolates.

Soup course
Any soup from the starter options can be added as a second course at the additional price of £4.75 per person.

Sorbet selection
Great as a course to freshen the palate or as an addition to your dessert. Options available are:
• lemon
• orange
• blackcurrant
• Prosecco
Other flavours are available and can be provided on request. Prices start from £3.25 per person.

Cheese course
Served as an extra course - a selection of three prime cheeses.

Three artisan cheeses served with crisp celery, homemade piccalilli and confit fruit bread.

Many cheeses are produced by artisan cheese makers and are seasonal products.

Our chef would be delighted to make recommendations in line with your chosen menu. Price on application.

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