

SPRING / SUMMER BANQUET

EVENT
EXETER
University of Exeter

/ STARTER

Beetroot cured salmon, pickled fennel with a watercress and radish salad (GF)

Hog roast pork and apple terrine with spiced apple chutney (GF)

Ham hock terrine, garden pea and watercress salad, tarragon dressing (GF)

Pea and mint falafels with tabbouleh, hummus, and toasted flatbreads (VE)

Crispy coated goat's cheese and beetroot, baby spinach salad, with a beetroot gel (V)

Dietary Key:

GF = Gluten Free

VE = Vegan

V = Vegetarian

We can cater for a range of dietary requirements.

Please ask for further information

/ MAIN

Rump of lamb, potato fondant, courgettes, edamame beans and a wild garlic dressing (GF)

Roasted fillet of salmon, with French beans, garden peas, mangetout, herb crushed new potatoes and a sorrel hollandaise (GF)

Breast of free range chicken, wrapped in sage and bacon, buttered leeks and a woodland mushroom and madeira sauce

Breast of free range chicken, with roasted celeriac, asparagus, broad beans and Somerset cider brandy sauce (GF)

Summer garden spelt with broad beans, courgettes, peas and roasted fennel, parsley and lemon pesto and parmesan crisp (VE/GF)

Red Pepper and vine tomato tarte tatin with asparagus, rocket and a basil dressing (V)

/ DESSERT

Classic crème brûlée served with boozy cherries and vanilla shortbread

Raspberry trifle served with amoretti biscuits and Frangelico

Raspberry and dark chocolate torte, fresh raspberries and vanilla ice cream (VE)

Lemon and blueberry posset (V/GF)

Milk chocolate, mango and passion fruit pâtisserie with clotted cream and fresh passion fruit

Rhubarb and custard crumble cheesecake, rhubarb and orange compote (V/GF)

Fresh seasonal fruit plate (VE/GF)

“The meal was utterly fantastic and the service slick, efficient and incredibly professional”