

Weddings & Dinners Fine Dining Selector

Appetisers

Large bowl of Strawberries (minimum of 10 guests)	£30.00
Selection of Olives (per portion)	£1.75
Pitta Bread with Humous, Tzatsiki & Salsa (per portion)	£2.50
Poppadoms with Pickles & Chutney's (per portion)	£2.75
Garlic Butter Infused Ciabatta Bites (per portion)	£1.25

Starters

Roasted Tomato & Red Pepper Soup with a Herb Crouton	£6.50
French Onion Soup with a Gruyere Crouton	£6.50
Leek & Potato Soup with a Paprika Crouton	£6.50
Tartlet of Goats Cheese with an Onion Marmalade & Rocket	£7.50
Salad of Sun ripened Tomatoes, Mozzarella, Basil Leaves & Pesto Dressing	£7.50
Prawn, Apple & Celery Salad	£7.25
Ham Hock Terrine with Piccalilli	£7.75
Half Poached Pear with a Melon & Ginger Sauce	£7.00
Mustard Crust Salmon with Organic Rye Bread, Land Cress & Lemon	
Mayonnaise	£8.00
Crisp Rocket & Shaved Parmesan Salad with Aged Balsamic & Walnut Toast	£7.00

All starters to be served with Rustic Bread Rolls and Butter (unless other stated)

Main Course

Beef Bourguignon with Creamed Potatoes & Warm Crusty Bread	£18.50
Lincolnshire Sausages, Spring Onion Mash & Rich Onion Gravy	£17.00
Roast Chicken & Stuffing with all the Traditional Trimmings	£17.00
Roast Beef & Yorkshire Pudding with all the Traditional Trimmings	£21.00
Fillet of Salmon with Indian Spices, Pilau Rice & a Capsicum Sauce	£19.00
Breast of Chicken Forestiere with Parmentier Potatoes	£18.00
Sea Bass with Saffron Potatoes & Clam Chowder	£19.50
Rump of Lamb, Roast Garlic & Rosemary Polenta & Port Reduction	£20.00
Roast Loin of Pork, Crushed Potato, Sour Apple Compote, Maple Jus	£18.50
Confit Duck Leg Fondant Potato, Cream Cabbage Star Anise Sauce	£18.50

Vegetarian Option

Mediterranean Roasted Vegetables in a Filo Basket with Pan-fried Haloumi Cheese
Mushroom Stroganoff with Wild & Long Grain Rice
Leek, Pea & Mint Tart

Our Vegetarian dishes carry no extra or lesser charge than your chosen main course

Children's Menu (Under 12 years of age)

At The University of Nottingham we like to offer the most flexible package for you on your Wedding Day. For children under the age of 12 we offer two options for you to choose from.

Option 1

We can provide adult main courses and desserts which will have 50% discount off the original price. These will be half the size of the adult portion; this will still enable children to enjoy the same food as the adults on the day.

Option 2

Alternatively, child orientated meals are available as follows for £8.95 per child

Children's Main Course Options

Fish Fingers, Mashed Potatoes & Garden Peas
Chicken Nuggets with French Fries & Baked Beans
Fried Egg, Sausage (or Vegetarian Sausage), Grilled Tomatoes & Chunky Fries
Cheese & Tomato Pizza with Salad, Coleslaw & Potato Wedges

Children's Dessert options

Chocolate Mouse
Crème Caramel
Jelly & Ice Cream
Fairy Cakes

Desserts

Tarte au Citron with Raspberry Coulis	£7.50
Warm Bakewell Tart with Devon Clotted Cream	£7.25
Tropical Fruit Salad with Coconut Cream	£7.50
Brioche & Chocolate Bread & Butter Pudding with Pouring Cream	£7.50
Sticky Toffee Pudding in Butterscotch Sauce & Vanilla Ice-Cream	£7.50

Summer Fruits Cheesecake with Blackcurrant Coulis	£6.75
Apple & Rhubarb Crumble with Custard	£6.75
Fresh Fruit Pavlova with Passion Fruit Sauce	£7.25
Chocolate Tart with Orange Sorbet	£7.25
British & Continental Cheese & Biscuits served with Celery & Grapes	£7.00
Large platter of Cheese & Biscuits served with Celery & Grapes	£40.00

After Dinner Refreshments

Tea & Coffee	£1.25
Tea, Coffee & Mints	£1.75
Tea, Coffee & Handmade Chocolates	£2.25
Tea, Coffee & Petit Fours	£2.25

All prices are subject to VAT at the current rate