



Starters

Baked Irish whiskey cured salmon

*Charred Strangford langoustine, bloody Mary jelly,
cucumber crab and mango cup*

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### **Atlantic prawns**

*Brandy and pink grapefruit dressing, baby gem,  
avocado cucumber salsa in a glass*

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Ewing's smoked salmon

*Baby leaves, lemon, apple, fennel salad
Samphire, capers and avocado dressing*

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### **Rocket salad**

*Torn buffalo mozzarella, peach orange and chilli, Serrano ham,  
basil oil and toasted brioche*

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Trio of Irish seafood

*Paled cured salmon, Ewings smoked salmon, smoked
mackerel, tarragon and ricotta quenelle*

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### **Smoked duck**

*Prune waldorf salad, quail egg  
pomegranate dressing*

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Smoked chicken, ham hock, pepper terrine

Pickled shallot leaf salad and saffron aioli

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### **Red Pepper Bavarois V**

*Rocket lettuce, charred asparagus, feta salad  
tomato chilli jam*

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Duo of melon V

*With a grape, pineapple, fig salad,
Pomegranate and fruit sauce*

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**Roast tomato, beetroot goats cheese stack V**

*With a spiced puy lentil salad  
carrot ketchup*

**Halloumi, watermelon stack V**

*Mint, bean, bulgur pea shoot salad,  
cucumber dressing*

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**Rocket salad V**

*Torn buffalo mozzarella, quinoa and broccoli slaw,  
basil oil and toasted brioche*

**Sorbets**

**Lemon sorbet**

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**Champagne sorbet**

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**Mango and passionfruit sorbet**

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**Raspberry and gin sorbet**

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**Soups and chowder**

**Butternut squash and chilli V**

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**Wild mushroom, black pepper and chorizo,  
truffle cream**

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**Cream of vegetable or tradition vegetable broth V**

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**Red lentil spiced carrot V**

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**Cider and onion V  
Cheese and apple toasts**

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**Leek, smoked bacon and potato**

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**Beef, tomato and red pepper**

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**Mulligatawny**

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**Seafood chowder  
(with or without shellfish)**



## **Fish**

### **Roast Fillet Pale Cured Salmon**

*Lemon and herb cous cous, crispy broccoli gratin, wholegrain mustard duchess  
Dill and roast artichoke sauce*

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Roast Fillet of Cod

*Mixed vegetable tartar, sweet potato mash, baby carrots and asparagus
Lemon butter sauce*

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### **Baked Fillet of Hake**

*Pepper tapenade and samphire, pan fried sugar snap peas, roast cherry tomato, fennel mash  
Lemongrass sauce*

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Fillet of Salmon

*Smoked cod mousseline, tiger prawn, bubble and squeak cake, medley of greens
Vermouth cream sauce*

Lamb

Braised Rump Lamb

*Spiced apple parsnip and mint rosti, medley of sugar snap, green bean and buttered cabbage,
Sweet potato duchess
Red wine & rosemary jus*

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### **Roast Leg Lamb**

*Citrus, bacon, mustard, butter bean puree, colcannon potato  
cauliflower and broccoli mornay, Dijon mustard glazed carrots  
Bushmills and thyme Jus*

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Roast Loin of Lamb

*Rosemary, date and crumb, haricot beans in a citrus garlic cream,
White wine saffron fondant Potato
Redcurrant rosemary sauce*



Chicken

Apricot and lemon cream cheese stuffed chicken

*Wrapped in Italian ham, baby spinach, charred peppers and courgettes, onion mash
Smoked paprika sauce*

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### **Pan fried corn-fed chicken**

*Wild mushroom, leek and chestnuts, potato fondant with savoy cabbage filling, rainbow carrots  
White wine garden pea sauce*

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Basil, sundried tomato parmesan chicken

*Potato gratin, honey glazed root vegetables
Tomato and shallot sauce*

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### **Roast supreme of chicken**

*Stuffed with bacon, sage and roast butternut squash, spring onion mash, runner beans and shallots  
Shallot butter and Jameson whiskey jus*

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Chicken cordon bleu

*Stuffed with Irish whiskey cheddar. Wrapped in smoked rindless streaky bacon
Porcini mushroom and tarragon sauce*

Guinea Fowl

Cranberry chutney roast balsamic beetroot topped guinea fowl

*Curley kale, carrot and parsnip courgette parcels, dauphinoise potato
Apple and juniper berry sauce*

Duck

Honey and wine glazed duck

*Wilted greens, rosemary maple roast carrot and parsnip, chateau potato
Port and beetroot sauce*

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### **Peppered pineapple duck breast**

*Caramelised chicory, honey roast baby carrots, savoy cabbage, filled fondant p  
Plum Sauce*



## **Beef**

### **Prime Irish fillet steak**

*Portobello mushroom, confit of shallot, spiced sweet potato chutney fondant potato,  
slow baked plum tomato, maple glazed carrots  
Shallot and smoked bacon jus*

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Slow braised feather blade of beef

*Cashel blue horseradish rosti, buttered savoy cabbage, tarragon dauphinoise
Claret and chervil sauce*

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### **Braised daube of beef (GF)**

*Stroganoff crust and crisp pancetta  
Brandy mushroom sauce*

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Irish roast sirloin of beef

*Button mushroom caramelised baby onion filled Yorkshire,
Roast root vegetables, creamy champ potato
Brandy and Peppercorn Sauce*

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### **Irish Roast Eye of Silverside**

*English mustard, celeriac shallot puree, savoury green beans, colcannon potato  
Red wine jus*

## **Venison**

### **Northern Ireland venison fillet**

*Garlic onion and pumpkin rosti, saffron infused chateau potato, roast maple root vegetables  
Blackberry jus*

## **Pork**

### **Sesame glazed roast loin of pork**

*Potato sage mash, baby swede, maple chantenay carrots  
Mustard Sauce*

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Slow cooked pork belly

*Bramley apple and sage chutney, sautéed potato, wilted cabbage
Cider and prune sauce*



Dessert Menu

Apple and cinnamon crumble

Crème anglaise sauce

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**Pear and whiskey tart**

*Maple, praline cream*

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Lemon meringue tart

Basil and mascarpone cream

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**Salted caramel choux bun**

*Caramel and crème anglaise sauce*

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Black forest gâteau

Fruit of the forest compote

Passion fruit and raspberry gâteau

Rhubarb and ginger compote

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**Chocolate and coffee torte**

*Vanilla Chantilly cream*

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Strawberry cheesecake

Eton mess cream

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**Sticky toffee pudding**

*Ginger nut & pistachio crumb, maple toffee sauce*

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Queen's pavlova with passion fruit cream

Chocolate shavings and fruit compote

The Queen's assiette (taster plate)

Choose any three of the desserts below to create a taster plate

Apple and cinnamon crumble

Pear and whiskey tart

Lemon meringue tart

Salted caramel choux bun

Black forest gâteau

Passion fruit and raspberry gâteau

Chocolate and coffee torte

Strawberry cheesecake

Add Morelli's award winning ice cream to your dessert

French vanilla

Honeycomb

Rhubarb and custard

Sea salty caramel



**QUEEN'S
UNIVERSITY
BELFAST**

Cheese, tea & coffee

Traditional cheeseboard

Selection of Irish Cheese

Cheese can be served on a platter to the table or on individual plates, biscuits, fruit and chutney is included.

Fairtrade tea, coffee and after dinner mints

Fairtrade tea, coffee and petit fours

Fairtrade tea, coffee and a chocolate truffle

(V) = Vegetarian

(GF) = Gluten Free / Coeliac Suitable

Halal menus are also available and we can supply Halal beef, lamb and chicken on request

**All main course options are served with chef's choice of seasonal vegetables and potatoes
*The University always attempts to source from Northern Ireland as many of the ingredients used in our kitchens as possible.***

For those with special dietary requirements or allergies, who may wish to know the ingredients used, please ask for the manager.