

DURHAM UNIVERSITY INTERNAL HOSPITALITY 2026-27



COLLEGES BANQUETING MENU

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(Including VAT)

All guest will dine from the same set menu. To make up your menu, please select one dish for each course and a vegetarian option if required. Please note, we are unable to offer a choice menu. Minimum of 3 courses.

Minimum spend per head is £53.40. All prices are valid until 01 September 2027 and includes VAT

CONTENTS

CONTENTS

Starters.....	3
Soup	4
Main Courses.....	5
Vegetarian Alternative.....	6
Desserts.....	7

STARTERS

Smoked Chicken & Herb Terrine

with celeriac remoulade, toasted sourdough & dressed heritage tomato compote

£10.80

Smoked Salmon

with avocado puree, pickled cucumber, pink radish & croutons

£10.80

Goats Cheese & Leek Tart VE

with caramelised onion puree, crisp shallots & whole grain mustard dressing

£9.30

Crispy Sweet Potato & Cauliflower Beignet V

with marinated artichokes & romesco dressing

£9.30

SOUPS

Roast Tomato, Red Pepper & Basil VE

with crumbled feta

£6.90

Carrot & Coriander VE

with crème fraîche

£6.90

Celeriac, Potato & Rosemary VE

with dill oil

£6.90

Leek & Potato VE

with truffle dumplings

£6.90

All soups can be adapted for vegan diets

MAIN COURSE

Seared Chicken Breast

with potato & spring onion croquette, sweetcorn puree, charred baby leeks & poultry sauce

£31.50

Roasted Lamb Rump

with lamb shoulder shepherd's pie, pea & mint puree, broad beans & lamb sauce

£35.40

Pan-Fried Sea Bass

with crushed potatoes, tender stem broccoli, spinach & lemon & caper butter sauce

£31.50

Roast Pork Loin Escalope

with whole grain mustard mash, baby carrots, apple puree, parma ham crisps & cider sauce

£33

Roast Chicken Breast

with fondant potato, carrot & anise puree, fine beans, kale & madeira sauce

£31.50

VEGETARIAN ALTERNATIVE

Pumpkin Ravioli

with roasted butternut squash, sun touched tomato, asparagus, shaved parmesan & extra virgin olive oil 

£31.50

Duchess Mushroom Tartlet

with parsnip puree, baby spinach, roast celeriac & cep sauce 

£31.50

Can be adapted for vegan diets

Jerusalem Artichoke Risotto

with roscoff onion, jerusalem artichoke, baby leeks & chive oil 

£31.50

Can be adapted for vegan diets

DESSERTS

Foret Noire

VE

with amaretto biscuit, cherries & cherry sorbet

£10.20

White Chocolate & Raspberry Truffle

VE

with torched meringue & raspberry sorbet

£10.20

Chocolate & Salted Caramel Torte

VE

with malted milk ice cream & chocolate crisp

£10.20

Passion Fruit & Mango Cheesecake

VE

with passionfruit sorbet & coconut biscuit

£10.20

Treacle Tart

VE

with caramel ice cream & brandy snap tuile

£10.20

Vegan Chocolate Brownie

V

with poached fruits & sorbet

£10.20

Freshly Brewed Coffee & Mints

£5.10