The Queens
CITY SQUARE, LEEDS

Banqueting

SELECTOR MENU

Please select one starter, one main course and one dessert
for your event from the options below

STARTERS

Spring vegetable soup **V** B
with basil (92 kcal)

Minted garden pea soup A
with smoked bacon sprinkles (133 kcal)

Cream of wild mushroom soup **V** C
with garlic croutons (195 kcal)

Creamed leek and potato soup **V** B
with wholemeal croutons (143 kcal)

Roasted red onion and blue cheese tart **V** C
with sweet balsamic syrup and rocket (383 kcal)

Semi-dried cherry tomato and mozzarella salad **V** E
with basil pesto, cracked black pepper and parmesan (144 kcal)

Curry roasted cauliflower and chickpea salad **V VE** A
with sweet chilli and coriander dressing (252 kcal)

Confit chicken, parsley and tarragon terrine C
with celeriac remoulade, beetroot and spelt croute (225 kcal)

Supplements per person

Hot smoked salmon, celeriac remoulade C
with sweet peppers topped with buchette noir crute (319 kcal)
£4.00

Asian infused soy and ginger marinated chicken breast C
with noodle salad and sriracha aioli (387 kcal)
£3.50

Smoked haddock, salmon and cheese fishcake C
with a dill and lemon mayonnaise (475 kcal)
£4.00

Smoked chicken fillets, apple, celery and toasted walnuts C
with a tarragon crème fraiche (150 kcal)
£4.00

MAINS

Chicken breast (C)
wrapped in smoked streaky bacon, accompanied by a wild mushroom, garlic, and herb cream sauce (659 kcal)

Corn fed chicken supreme (C)
with a wholegrain mustard and chive sauce (897 kcal)

Garlic and thyme glazed chicken (C)
served with a tarragon-infused jus (525 kcal)

Slow-roasted belly pork paired with tomato chutney (C)
and blue cheese, complemented by a port wine jus (1346 kcal)

Pork loin steak paired with a black pudding bon bon (D)
accompanied by a wholegrain mustard cream sauce (889 kcal)

Roast fillet of coley (C)
with a lemon-scented tomato and herb salsa (346 kcal)

Pan-fried fillet of sea bass (B)
served with sweet potato mash, pak choi, and hoisin sauce (559 kcal)

Supplements per person

Tenderly braised shin of beef (E)
with homemade Yorkshire pudding, creamy dauphinoise potato and a red wine reduction jus (658 kcal)
£6.00

Braised herb-fed chicken, encased in a pie (C)
with smoked Yorkshire bacon and leeks (997 kcal)
£6.00

Yorkshire steak and Hambelton Ale pie (E)
(694 kcal)
£4.00

Baked salmon fillet (C)
accompanied by a vibrant salsa verde (1147 kcal)
£6.00

Baked North Sea cod fillet (C)
complemented by a rich white wine, prawn and parsley cream sauce (523 kcal)
£6.00

Roast fillet of aged beef served (E)
with a cracked pepper cream sauce (407 kcal)
£16.00

All mains served with chefs selection of potato and seasonal vegetables.

VEGETARIAN MAINS

Brie, spinach, and leek tart **V**
served with a pea and soft herb sauce (535 kcal)

Pumpkin and sage ravioli **V**
accompanied by toasted pumpkin seeds, shavings of
hard cheese, and a sage and onion dressing (504 kcal)

Leek and wild mushroom risotto **V VE**
adorned with rocket and pea shoots, topped with crispy fried leeks and onions (263 kcal)

Spiced grilled aubergine **V VE**
paired with lentil coriander and pepper rice, finished with toasted pine nuts (384 kcal)

Supplements per person

Butternut squash, kale and harissa parcel **V VE**
with vegan feta cheese and a tomato and basil sauce (456 kcal)
£4.00

Wild mushroom and Porter Ale pie **V**
(769 kcal)
£8.00

All mains served with chefs selection of potato and seasonal vegetables.

DESSERTS

Homemade crème brûlée infused with fruits of the forest C
accompanied by shortbread biscuits (392 kcal)

Biscuit based vanilla and strawberry baked cheesecake C
served with a berry compote (709 kcal)

Caramel latte choux bun C
filled with light coffee-flavoured chiboust, served with a caramel sauce coffee cup and adorned with chocolate coffee beans (422 kcal)

Yorkshire curd cheesecake with macerated fruits, C
Yorkshire curd, rhubarb coulis, and clotted cream (650 kcal)

Dark chocolate ganache and orange marmalade tart **VE GF** B
topped with a chocolate mirror glaze, caramelized orange and chocolate sauce (688 kcal)

Hot sticky toffee pudding **GF** C
with toffee sauce and salted caramel ice cream (566 kcal)

Supplements per person

Decadent chocolate fondant **V VE** C
served with smooth vanilla pod ice cream (809 kcal)
£2.00

Cheese Platter (per table)
£48.00

Tea and Coffee
£2.50

V Suitable for vegetarians **VE** Suitable for vegans **GF** Gluten free **DF** Dairy free
We strive to accommodate individual dietary and allergen requirements based on your menu selection. We will offer alternative dishes which are similar to the chosen dishes for those who need them.
Allergen details: Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present. If you would like information on ingredients within our menu items in relation to allergens and food intolerance including gluten free please ask a member of staff who will be able to assist you.
Food rating (A-E) reflects the climate impact based on the carbon footprint of a standard 400g meal. CO2e data is provided by our sustainability partner Klimato

A Very low | B Low | C Medium | D High | E Very high