



# Madingley Hall

conferences, meetings and events

## Sample standard lunch/dinner menus

Where possible locally sourced, fresh and seasonal produce is used in all our dining options  
(Food Business Star Award - South Cambridgeshire District Council)

	Lunch	Dinner
Monday	<p>Aubergine and tomato grill Pan-fried sea bream with sweet 'n' sour peppers Hot roast turkey with homemade chutney Baked potatoes New potatoes Selection of Salads</p> <hr/> <p>Assorted desserts, fresh fruit and cheeses</p>	<p>Spiced autumn vegetable soup with crispy onions</p> <hr/> <p>Pork medallions with a mustard sauce on a savoury apple rosti (Stuffed cabbage with a cider and mustard sauce on a savoury apple rosti) Roast potatoes Selection of vegetables</p> <hr/> <p>Orange and almond cake with crème fraiche</p>
Tuesday	<p>Crab fishcakes with a sweet corn salsa Spinach and feta filo pie Sticky bacon steaks with roast pepper hummus Baked potatoes Sauté potatoes Assorted salads</p> <hr/> <p>Assorted desserts, fresh fruit and cheeses</p>	<p>Char grilled vegetables with pine nut and chicory salad with a redcurrant dressing</p> <hr/> <p>Roast topside of beef with mini herbed Yorkshire puddings, beer battered onions and dauphinoise potatoes (Watercress roulade with roast pepper and mascarpone filling) Selection of vegetables</p> <hr/> <p>Tiramisu slice with a chocolate sauce</p>
Wednesday	<p>Free range chicken in sherry and roast pepper cream sauce with rice Open stuffed mushroom with garlic and herb crust Mustard crusted salmon with beetroot and dill Baked potatoes Garlic and herb mash Assorted salads</p> <hr/> <p>Assorted desserts, fresh fruit and cheese</p>	<p>Roast tomato soup</p> <hr/> <p>Breast of chicken braised with Newmarket sausages and caramelized honey apples (Parsnip and almond roulade with caramelized honey apples) Selection of vegetables</p> <hr/> <p>Raspberry tarts with clotted cream</p>
Thursday	<p>Braised gammon with lettuce braised peas Cod cheeks with bubble and squeak and parsley sauce Aubergine and roast cherry tomato gnocchi Baked potatoes New potatoes Assorted salads</p> <hr/> <p>Assorted desserts, fresh fruit and cheeses</p>	<p>Wild mushroom risotto with parmesan and parsley crisps</p> <hr/> <p>Roast duck breast with damson chutney, char grilled chicory and celeriac mash (Roast vegetable and brie parcels) Selection of vegetables</p> <hr/> <p>Autumn berry meringues</p>
Friday	<p>Char grill tuna with green beans and a herb salsa Roast vegetable quiche Barnsley chops with roast vegetables Sauté potatoes Jacket potatoes Selection of salads</p> <hr/> <p>Assorted desserts, fresh fruit and cheeses</p>	

Sample standard lunch/dinner menus (included in our delegate rate)

Menus change weekly

Special gala dinner menus on request

All dishes may contain traces of nut, if you have an allergy please alert a member of the Hall team

It is our policy to never knowingly use genetically modified produce.

