



DOWNING COLLEGE CAMBRIDGE CONFERENCES & FUNCTIONS

DOWNING COLLEGE SIGNATURE MENUS

1 January – 31 December 2011

Downing College places great emphasis on the provenance of its meats and poultry and the source of these products is detailed on menu items where appropriate. Wherever possible, our produce is sourced from local suppliers and growers, and our fish comes only from sustainable sources.

MENU A **Starter** Poached Pear, Shaved Fennel and Endive Salad with Cambridge Blue Cheese

Main Course Soanes Free Range Chicken Supreme with Charred Asparagus and a Confit Tomato Butter Sauce

Dessert Rustic Apple Crumble with Cardamom Ice Cream

MENU B **Starter** Home Smoked Duck Breast, Chestnut Puree, Mizuna and Raspberry Vinaigrette

Main Course Pan Fried Sea Bass Fillet with an Olive Oil Mash, Sautéed Squid and Chorizo

Dessert Rhubarb and Almond Tart with Cornish Clotted Cream

MENU C **Starter** Tiger Prawn, Sauté of New Potatoes and Tempura Vegetable Salad with Oriental Dressing

Main Course Roast Loin of Pork with a Pistachio Pesto, Suffolk Cider and Pancetta Café au Lait

Dessert White and Dark Chocolate Cheesecake with Bitter Chocolate and Orange Sauce

Main courses are served with a Panaché of Fresh Seasonal Vegetables and all menus are followed by Coffee & Chocolates

£40.00 (exclusive of VAT)

MENU D **Starter** Marinaded Artichoke Hearts, Pequillo Pepper and Feta Salad

Main Course Loin of Seasonal Denham Castle Lamb with Confit of Shoulder, Pearl Barley Risotto and Glazed Shallots

Dessert Vanilla Bean Panna Cotta with Caramelised Pineapple and Sorbet

MENU E **Starter** Salade Lyonnaise with Seared Pigs Cheek

Main Course Salmon and Creamed Wild Rice Wellington, Wilted Spinach and Sauce Nantaise

Dessert White Chocolate Mousse in a Milk Chocolate Cup with a Mango Salsa

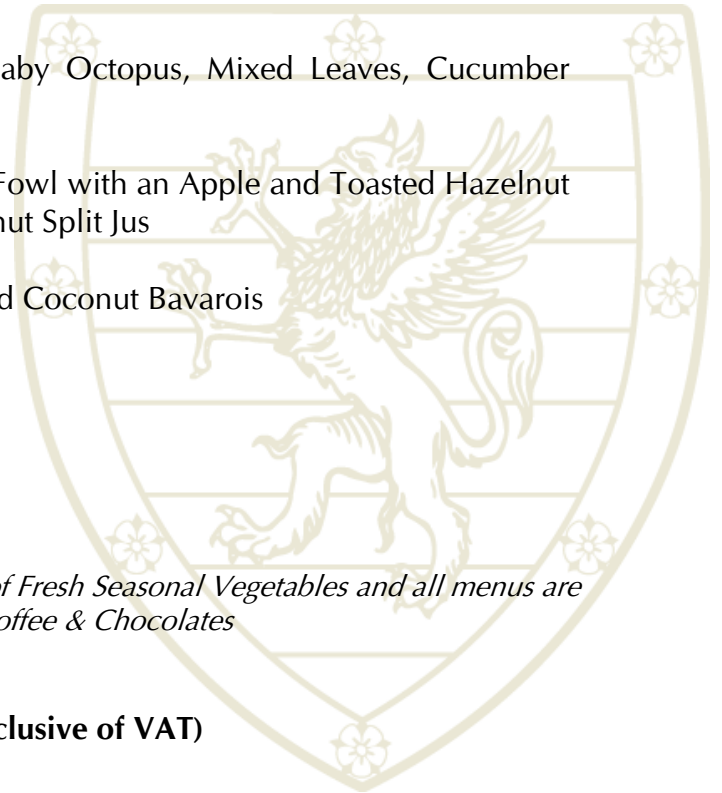
MENU F **Starter** Ceviche of Baby Octopus, Mixed Leaves, Cucumber and Cherry Tomatoes

Main Course Guinea Fowl with an Apple and Toasted Hazelnut Farce, Sage and Hazelnut Split Jus

Dessert Strawberry and Coconut Bavarois

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MENU G **Starter** Black Treacle Cured Salmon with Bitter Leaves and a Russet Apple Remoulade

Main Course Slow Roast Prime Rump of Scottish Beef, Wild Mushroom Pithivier, Roasted Garlic and Green Peppercorn Sauce

Dessert Cherry Soup with Mascarpone Ice Cream and Crushed Brandy Snap

MENU H **Starter** Warm Asparagus, Parma Ham and Pecorino Salad with Caper Dressing

Main Course Seared Halibut Fillet with a Pepperoni and Butter Bean Cassoulet

Dessert Pecan and Bourbon Tart with Cornish Sea Salt and Caramel Ice Cream

MENU I **Starter** Natural Smoked Haddock and Crisp Boneless Chicken Wings with Poached Egg and Frisée

Main Course Denham Estate Venison Loin with Pumpkin and Orange Mash, Caramelised Button Onions and Sauté of Chestnut Mushrooms

Dessert Summer Pudding with Lemon Chantilly

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£40.00 (exclusive of VAT)

MENU J

Starter Ragstone Goats Cheese and Pickled Beetroot with Baby Leaves and Balsamic Dressing

Main Course Butter Poached Radwinter Game Pheasant Supreme with Clonakilty White Pudding and Wilted Greens

Dessert Spiced Pear and Walnut Crème Brulee with Walnut Shortbread

MENU K

Starter Fillet of Red Mullet with Creamed Salt Cod, Saffron and Pink Peppercorn Infused Dressing

Main Course Lamb Cutlets in Honey Panko Breadcrumbs with Ratatouille, Celeriac and Mint Jus

Dessert Caramelised Lemon and Chilli Tart with Poached Berry Compote

MENU L

Starter Denham Estate Smoked Venison Loin with an Apple, Sultana and Soused Fennel Salad

Main Course Roasted Cod Fillet with Harissa Infused Crushed New Potato, Cocktail Cordoba Olives and Rocket

Dessert Elderflower Poached Pear with Bitter Chocolate Sorbet

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