



MAGDALENE COLLEGE – CAMBRIDGE

Wedding Menus for 2011

Please select the option for your menu from the choices below; indicate your choices on the attached menus; complete, sign & return this section of the form along with your chosen menu (the originals), keeping a copy for yourself to check the cost of your Wedding.

	£	P
Buckingham Traditional Dining Menu - 3 Course Meal including Coffee & Chocolates	£38.00	
Buckingham Traditional Dining Menu - 3 Course Meal including Coffee & Chocolates, Two Glasses of College Label Red or White Wine	£43.00	
Samuel Pepys Fine Dining Menu - 3 Course Meal including Coffee & Chocolates	£43.00	
Samuel Pepys Fine Dining Menu - 3 Course Meal including Coffee & Chocolates, Two Glasses of College Label Red or White Wine	£48.00	
Reception Drinks:	£	
Extra Glass of Wine	£3.30	
Extra Glass of Port	£3.45	
Supplementary Courses:	£	
SUB TOTAL	£	
SERVICE (10%)	£	
SUB TOTAL	£	
VAT at the standard rate	£	
TOTAL PER PERSON	£	

Everyone must dine from the same menu with the same starter, main course and dessert, apart from those with particular dietary requirements which we will be pleased to cater for.

Magdalene College only procures foods of the finest quality. They are served with the utmost care.

ALL PRICES ARE VALID UNTIL 31 DECEMBER 2011

Signed.....

Date.....

Starters

Buckingham Traditional Dining Menu

Plum Tomato & Boccocino Mozzarella Salad with Picked Basil & Balsamic Dressing

Seasonal Melon, Fresh Fig & Strawberry Salad with Minted Dressing

Smoked Chicken & Avocado, Black Olive Tapenade with Rocket Leaves & Balsamic Reduction

Grilled Artichoke & Roasted Red Peppers with Mixed Leaves, Pesto Dressing & Roasted Pine Nuts

Tartare of Smoked Salmon with Crème Fraiche, French Leaves & Pickled Cucumber

Glazed Goats Cheese with Ginger & Quince Jelly, Toasted Walnut Bread

Samuel Pepys Fine Dining Menu

Platter of Prosciutto Ham & Fresh Figs with Seasonal Berry Compote

Wild Mushroom & Asparagus Risotto with Shaved Parmesan & Picked Basil

Warm Breast of Gressingham Duck with Red Onion Marmalade & Woodland Leaves

Individual Warm Tartlet of Cambridgeshire Blue Cheese & Fenland Leeks, Vine Tomatoes & Basil Infused Olive Oil

Char-grilled Tuna with Okra in Tempura Batter, Wasabi Mustard Dressing

Smoked Salmon Marinated with Beetroot, served with Horseradish Crème Fraiche & Quail Egg

Intermediate Courses

(Prices indicate a supplementary charge if taken as an additional course)

Soup

Roasted Sweet Potato & Chive	£3.95
Cream of Forest Mushrooms with Garlic Croutons & Crème Fraiche	£4.25
Cream of Butternut Squash with Roasted Ceps, Parmesan Crisps & Truffle Oil	£5.25
Sun Dried Tomato & Basil with Balsamic Reduction	£4.55
Rustic Pea Puree with Smoked Bacon Snippets	£3.95
Sweetcorn Chowder with Cromer Crabmeat & Coriander	£4.95

Fish

Pan-fried Fillet of Sea Bass, Wilted Spinach with Ginger Wine Jus	£7.55
Fillet of Salmon Roasted with Mediterranean Flavour, Plum Tomato & Tarragon Dressing	£6.75
Grilled Fillet of Red Mullet with Tomato Fondue Sauce	£6.60
Pan-fried Diver Caught Scallops, Marinated with Juniper Berries in Chilli Oil, served with Baby Leeks & Vine Tomatoes	£7.95
Char-grilled Tuna Steak with Lime & Coriander Salsa	£7.25
Sautéed Scottish Lobster with Wasabi & Cucumber Risotto with Pink Ginger	Price Subject to Season

Main Courses

(All the Fish dishes from the Intermediate Menu are available as a Main Course)

Buckingham Traditional Dining Menu

Slow Roasted Rump of Lamb with Roasted Shallots, Redcurrant & Thyme Jus

Pan-fried Breast of Guinea Fowl filled with Mozzarella, wrapped in Parma Ham, Basil & Olive Oil Tapenade

Oven-baked Breast of Chicken Stuffed with Cambridge Blue Cheese & Pine Nuts, Rustic Tomato & Basil Sauce

Confit of Duck Leg with Spring Onion Mash & Oriental Plum Jus

Roasted Rack of Scotsfield Pork with Root Vegetable Crisps & Grain Mustard Cream sauce

Samuel Pepys Fine Dining Menu

Oven-roasted 3 Bone Rack of Denham Castle Lamb with Port Wine Jus

Pan-fried Fillet Steak Topped with Wild Mushrooms, Roasted Shallots, Brandy Cream Sauce

Char-grilled Fillet of Norfolk Venison, Woodland Mushroom Risotto with Rich Red Wine Jus

Honey Glazed Fillet of Pork with Oven-roasted Mediterranean Vegetables & Vine Tomato Dressing

Oven-baked Breast of Free-Range Chicken Filled with Tiger Prawns, with Oyster & Hoi Sin Sauce

Vegetarian Dishes

Wild Mushroom & Roasted Mediterranean Vegetables "en croute" with Red Pesto Dressing

Roasted Vegetable Tarte Tatin with Rustic Leek & Walnut Cream Sauce

Spinach Halumi & Hazelnut Lasagne Glazed with Brie & Tarragon

Carrot & Cumin Tart with Creamed Celeriac & Truffle Oil

Roasted Field Mushrooms filled with Camembert, Baby Spinach & Asparagus, with Vine Tomato Sauce

Vegetables & Potatoes

(Please choose One Vegetable option & One Potato option)

Vegetables

Whole Fine Green Beans & Baby Corn

Mange Tout & Braised Leeks

Buttered Baby Carrots & Petits Pois

Sautéed Courgettes & Shallots with Lemon Oil

Panache of Seasonal Vegetables

Sautéed Spinach with Nutmeg

Potatoes

Baby Roasted Potatoes

Dauphinoise Potatoes

Crispy Fried Potatoes with Rosemary

Pan-Fried Sliced New Potatoes & Chives

Mashed Potatoes with Roasted Garlic, Spring Onions or Grain Mustard

Oven-Roasted Fondant Potatoes

Desserts

Buckingham Traditional Dining Menu

Sticky Toffee Pudding with Ginger Ice Cream & Maple Sauce

Vanilla Pod Panna Cotta with Gingerbread Biscuit & Balsamic Berries

Salad of Exotic Fruits "Pavlova" with Raspberry Cream

Warm Brioche Bread & Butter Pudding with Walnut Ice Cream

Tiramisu Cheesecake with Tia Maria & Fair Trade Espresso Coffee Sauce

Spiced St Edmund Russet Apples & Packham Pears Sautéed & served in warm Sauterne Syrup

Samuel Pepys Fine Dining Menu

Traditional English Summer Pudding with Seasonal Berries & Cornish Clotted Cream

Warm Apple & Walnut Tarte Tatin with Vanilla Pod Ice Cream

Traditional Crème Brûlée with Shortbread Biscuit & Seasonal Berries

Individual Chocolate Tart with Praline & Hazelnut Syllabub

Warm Chocolate Fondant Pudding with Baileys Ice Cream

Passion fruit Tart with Cornish Clotted Cream & Chocolate Scroll

Additional Courses

Selection of Homemade Canapés (5 per person)	£7.95
English Stilton & Celery	£4.45
Platters of Cheese with Grapes & Celery	£5.25
Platter of Fresh Fruit	£3.25

Registered Charity Number 1137542