



DOWNING COLLEGE CAMBRIDGE CONFERENCES & FUNCTIONS

GALA DINNER

1 January – 31 December 2011

- MENU A** **Starter** Lemon Sole and Prawn Terrine with a Saffron Sauce
- Main Course** Beef Fillet Tournedos rolled in Chilli Flakes,
Dauphinoise Potato and Sautéed Artichoke
- Dessert** Iced Lemon Parfait with a Citrus Compote
- MENU B** **Starter** Pressed Mediterranean Vegetable Terrine, Olive Tapenade,
Basil Jelly and Parmesan Crisp
- Main Course** Pan Fried Duck Supreme with a Beetroot Risotto and Jus
- Dessert** Praline, Chocolate and Amaretto Torte
- MENU C** **Starter** Tian of Tomato, Buffalo Mozzarella and Creamed Avocado
with Set Balsamic Reduction (v)
- Main Course** Rack of Lamb with Salsa Verde Mousse, Confit of
Shallot Mash Potato
- Dessert** Strawberry and Coconut Bavarois
- MENU D** **Starter** Seared Scallop on an Apple Risotto with Crisp Pancetta and a
Sweet Corn Velouté
- Main Course** Corn Fed Chicken Supreme lined with Truffle Butter,
Wilted Spinach, Potato and Fennel Daphin
- Dessert** White and Dark Chocolate Cheesecake

*Main courses are served with a Panaché of Fresh Seasonal Vegetables
and all menus are followed by Coffee & Chocolates
(v) Suitable for Vegetarians*

Please ask for our choice of fish dishes, sorbets and cheese if you require additional courses.

GALA DINNER

MENU E **Starter** Cream of Cauliflower Soup with Salt Cod Beignets

Main Course Pan Fried Fillet of Seabass on a Celeriac Mash accompanied with Sauce Vierge

Dessert Apple Tarte Tatin with Caramelised Baby Apples and Granny Smiths Sorbet

MENU F **Starter** Medley of Wild Mushrooms on Toasted Focaccia, Aioli and Mache (v)

Main Course Fillet of Pork rolled in Pistachios with Tarragon Infused Fondant Potatoes, Armagnac and Apricot Jus

Dessert Lemon Curd Cheesecake

MENU G **Starter** Home Smoked Duck Breast with an Aubergine Puree, Red Pepper and Basil Compote

Main Course Seared Fillet of Bream with Baby Squid, Saffron Cocotte Potatoes

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

MENU H **Starter** Roast Breast of Pigeon on Watermelon, Port Wine Glace and Foie Gras Foam

Main Course Fillet of John Dory with a Puy Lentil Salsa, Crisp Potato Macedoine and Pancetta Jus

Dessert Caramel Mousse and Chocolate Torte

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£ 36.00 (exclusive of VAT)

