

## **DINNER and LUNCH MENUS 2012**

Our latest menus include an exciting range of dishes created by our Head Chef. Meals are prepared in our own kitchens, using the finest and freshest local produce, which include seasonal herbs, vegetables and fruit from the College gardens wherever possible.

We have a choice of beautiful dining rooms, which are suitable for groups from 35 to 270 guests.

**3 Course £31.45 + vat**

**4 Course £35.45 + vat**

All menus include service, white linen tablecloths/napkins, candles, menu cards, freshly baked bread, seasonal vegetables with your main course, and freshly brewed tea and coffee with Murray Edwards chocolate.

### **Reception Drinks and Wine**

Please see our wine list for drinks to accompany your meal. We also offer a selection of reception drinks including Punch, Pimms, Champagne and soft drinks.

### **Additional Services**

We would be happy to provide flower arrangements, seating plans and place cards on request.

### **Our Dining Rooms**

**The Dome** is our largest dining area and seats from 70 to 270 guests

Available for served lunches, dinners and seated buffet meals

Menus from £21.45 + vat per person.

**The Long Room** seats from 35 to 100 guests and is ideal for dinners, dinner dances, standing cocktail receptions, business lunches and parties

Menus from £21.45 + vat per person.

**The Council Room** is suitable for parties from 35 to 42 guests, for either lunch or dinner, or up to 50 people for a standing cocktail reception.

© Where you see this symbol our Head Chef can provide a healthy option version. Just tell us if you'd like the healthy option and we will supply a low fat, or low sugar version for all your delegates.

Food may contain nut traces.

Please note that smoking is prohibited in all dining areas.

**TO BEGIN**

***Please choose 1 Starter for everyone  
Please choose 1 Vegetarian alternative***

Roasted Vine Tomato and Red Pepper Soup  
with Sour Cream and Chives **(v)** ☺

Cream of Vichyssoise Soup  
with Herbed Croutons **(v)** ☺

Chicken Liver and Wild Mushroom Terrine  
with Lamb's Lettuce Salad and Beetroot Dressing

Goats Cheese, Sun Burst Tomatoes and Mixed Provencale Olives  
with Red Onion Confit Salad **(v)** ☺

North Atlantic Prawn and Crayfish Cocktail  
with Baby Gem Leaves and Homemade Seafood Dressing ☺

Smoked Chicken and Quails Egg Caesar Salad  
with Grand Padano Shavings ☺

Minted Melon, Feta and Fennel Salad **(v)** ☺

Warm Pan Fried Breast of Wood Pigeon with Lardons, Potato  
and Rocket and Walnut Oil Dressing

Platter of Proscuitto Ham and Fresh Figs  
with Aged Balsamic Vinegar

*If you have a table plan, we are happy to offer two choices for each course plus a vegetarian alternative.*

*If you would like to select 2 choices from each course, you should supply:*

*A full table plan and*

*Individual place cards detailing menu choices*

### **FISH COURSE**

(Also available as a Main Course)

***Please choose 1 option for your party if you would like a 4 Course Meal***

Grilled Fillet of Sea Bass  
served with Haricot Bean and Chorizo Cassolet ☺

Char Grilled Supreme of Salmon  
Served on Wilted Pak Choi Leaves with Ginger Scented Butter Sauce ☺

Poached Smoked Haddock Fillet  
with Braised Fennel and Mornay Sauce

Seared Tuna Loin Steak  
with Lime and Coriander Salsa ☺

Pan Fried Sea Trout  
with King Prawns, Capers and Lemon ☺

Parma Ham Wrapped Monkfish Tail  
with Basil Pesto Dressing ☺

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**MAIN COURSE**

***Please choose 1 Main Course for everyone***

Herb Crusted Loin of Lamb  
with Redcurrant and Port Wine sauce ☺

Pan Fried 'Loomswood Farm' Supreme of Duck  
with Crushed New Potatoes and Dark Cherry Sauce ☺

Char Grilled 'Radwinter' Venison Haunch Steak  
with Juniper Berries ☺

Poached Chicken Supreme Filled with Asparagus and Apricot Stilton  
and Creamy Wild Mushroom Sauce

Pecan and Maple Stuffed Turkey Escalope  
with Grain Mustard and Chive Sauce

Pan Fried Medallions of Suffolk Pork  
with Caramelised Apple, Plum and Sage Compote ☺

Char Grilled Sirloin Steak  
with Woodland Mushrooms and Red Wine Shallot Jus  
*(Fillet Steak may be supplemented for an additional £2.99 + vat per person)*

Oven Roasted Guinea Fowl Supreme  
with Buttered Cabbage and Pancetta ☺

Rosemary, Tomato and Garlic Braised Shank of Lamb  
with the Cooking Liquor ☺

Mixed Game, Herb and Cider Sausages  
served on Chive and Mustard Mash with Red Onion Gravy

**All Main Courses are served with a selection of fresh Vegetables and Potatoes**

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**VEGETARIAN**

***Please choose 1 Vegetarian dish***

Roasted Romano Pepper  
filled with Butternut Squash and Courgette Risotto,  
topped with Parmesan Shavings ☺

Leek and 'Long Clawson' Stilton Stuffed Butter Crepe ☺  
with Sour Cream and Chive Sauce

Roasted Red Pepper Wellington  
with Sun Blushed Tomato and Olive Compote

Chargrilled Mediterranean Vegetable and Halloumi Tower ☺  
with Infused Basil Oil Dressing

'Shepherdess' Pie  
with Mushrooms and Green Lentils topped with Goats Cheese Mash

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**DESSERT**

***Please choose 1 Dessert for everyone***

Sticky Toffee Pudding  
with warm Caramel Sauce

Apple, Blueberry and Poppy Seed Crumble Tart  
with Crème Anglaise

Marbled Chocolate Tulip Basket  
filled with Raspberry and Pistachio Mousse

Chocolate and Cointreau Torte  
with Red Berry Coulis

'Classic' Crème Brulee  
with Almond Tuille Biscuit

Coconut and Mango Cheesecake  
with Passion Fruit Coulis

Artisan British Cheese Board  
with Celery, Grapes and Apricot Relish

Fresh Seasonal Fruit Compote  
with Chantilly Cream ☺

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