

SPECIAL LUNCH and DINNER MENU 2012

This specially created menu is available for the Fellows' Dining Room, which overlooks private gardens and is normally reserved exclusively for the use of our Fellows, but may be used for special events.

The Fellows' Drawing Room, leading into the Dining Room, is furnished with comfortable leather chairs and oriental rugs and is a perfect venue for pre-dinner drinks. The Fellows' Dining Room is partly wood panelled, with high windows and beautifully decorated with paintings and sculptures.

The room is ideal for exclusive lunches or dinners for 35 - 70 guests.

Our Head Chef has created these delicious options using the finest and freshest local produce, which include seasonal herbs, vegetables and fruit from the College gardens wherever possible.

Freshly baked bread, seasonal vegetables and potatoes, fresh coffee/tea and petit fours are included.
Linen napkins/tablecloths, menu cards and service charge are also included.

Three Courses £41.50 + vat per person
Four Courses £48.50 + vat per person
Cheese Board add £5.10 + vat per person

Receptions 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.

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

© 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 and 1 Vegetarian alternative

Quail and Wild Mushroom Pithivier
with Endive, Celeriac and Toasted Walnut Salad
'River Farm' Smoked Duck, Baby Gem, Orange and Sesame Potato Salad
Pea and Suffolk Ham Soup with Mint, Sour Cream and Herb Croutons
Warm Salad of Black Pudding, Caramelised Apple, Pea Shoots and Grain Mustard Dressing
Rope Mussels with Brie and Bacon Lardons Poached in a Chardonnay Cream Sauce
served in a Baked Filo Basket with Herb Salad

VEGETARIAN STARTERS

Roasted Gently Spiced Butternut Squash with Spiced Almonds, Halloumi Cheese, Cherry
Tomatoes and Mixed Leaves
Deep-Fried 'Cambridge Blue' Cheese with Bitter Cress, Hazelnut Vinaigrette and
Cranberry Sauce
Somerset Cider and Onion Soup with Cheddar Cheese Toasts
Baked Field Mushroom topped with Red Onion Marmalade and Goats Cheese, glazed with a
Herb Crumb Topping
Trio of Water, Honeydew and Galia Melon, dressed with a Rich Red Berry Coulis

FISH

(Also available as a Main Course)

Roasted Loin of Monkfish, with Cured Ham, Parsnip Puree and Black Pepper Sauce
Pan-Fried Fillet of Sea Bream with Crushed White Beans, Fricassée of Tomatoes, Capers and
Peppers
Poached Fillets of Sole Filled with Smoked Salmon Mousse, with Brown Shrimps and Lemon
Scented Sauce
Pan Fried Fillet of Cod Served on a bed of Crushed New Potatoes and Sliced Squid, with Mild
Chorizo and Light Chicken Jus
Seared Tuna Loin Medallion with Warm Nicoise Salad

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MAIN COURSE

Slow Roasted Rump of Lamb with Fennel Puree, Crushed Potatoes and Tapenade Jus
Roasted 'Radwinter' Deer with Celeriac, Chestnuts, Red Cabbage and Spiced Cranberry Jus
Seared Tenderloin of Pork with Braised Puy Lentils and Thyme,
Sweet Potato Fondant, Sage and Onion Jus
Breast of Corn Fed Chicken with Butternut Squash Purée, Oyster Mushrooms
and Chervil Butter
Gressingham Duck Breast Confit with Carrot Anise Purée, Slow-Cooked Potato, Plum and
Port Sauce
21 Day Aged Fillet of Beef with Roasted Sweet Shallots and Brandy Cream Sauce

VEGETARIAN MAIN COURSE

Wild Mushroom Risotto with Mascarpone Cheese and Truffle Oil
Fresh Pappardelle Pasta with Roasted Peppers, Green Olives, Capers, Garlic, Red Onion, and
Toasted Pine Nuts
Spinach and Gorgonzola Polenta Cake with Roasted Vine Tomato and Balsamic Sauce
Aubergine Cannelloni with Grand Padano Cheese, Braised Leeks and Sun Burst
Tomato Sauce
Herb Pancake Stuffed with Vegetable Julienne and Lime and Ginger Dressing

DESSERT

Lemon and Pistachio Soufflé with warm Chocolate Sauce
Plum Frangipane Tart with Stem Ginger Ice Cream and Mulled Wine Syrup
Champagne and Strawberry Jelly Terrine with Elderflower Sorbet
Homemade Sticky Toffee Pudding with Honeycomb Ice Cream and Butterscotch Sauce
Dark Chocolate Tear with Cappuccino Mousse, Clotted Cream and Red Berry Coulis
Artisan British Cheese Board with Celery, Grapes and Baked Fig

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