

Fine Dining



Murray Edwards
College
University of Cambridge

If you have any
questions or wish to
make a booking,
please contact our
friendly events team.

www.murrayedwardsevents.com
e: events@murrayedwards.cam.ac.uk
t: 01223 762267

3 Course Dinner.....£38.00

Vegan Starters

Sweet Potato and Coconut Soup

Roasted Chick Pea, Sweet Potato and Kale Salad

Vegetarian Starters

Buffalo Mozzarella, Heritage Tomatoes, Tomato Coulis

Wild Mushroom Ravioli, Spinach and Truffle Oil

Fish & Seafood Starters

Chapel and Swan Smoked Salmon, Avocado & Fennel Salad

Devilled Crab on Sour Dough Toast

Meat Starters

Chilled Chicken and Buttermilk Soup

Chicken Liver Parfait, Caramelised Red Onion, Toasted Brioche

Salad of Wood Pigeon, Black Pudding and Roast Beetroot

Selection of Cured Meats served with Olives, Dried Tomatoes and Grilled Ciabatta

Details

Please select
1 meat, fish or classic dish
and 1 vegetarian dish
for each course
and 1 dessert option for
your entire group.

If you would like a 4
course gala dinner, please
add a fish course or
another starter.

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Vegan Mains

All served with seasonal vegetables.

Roast Cauliflower Steak, Rosti Potato, Cauliflower Puree
Green Chutney

Balsamic Roasted and Curried Purée, Sweet Potato and Puy
Lentils

Vegetarian Mains

Risotto of Broad Beans, Peas and Courgettes

Caramelised Onion, Mushroom and Gruyere Tart

Fish & Seafood Mains

Seared Mackerel with Beetroot, Horseradish and Watercress

Seasonal Market White Fish with a Soft Herb Crust and Herb
Butter Sauce

Grilled Stone Bass, Sautéed Potatoes served with a Mustard
and Tarragon Sauce

Meat Mains

Roast Supreme of Corn Fed Chicken, Black Garlic Potatoes,
and Sautéed Mushrooms

Honey Roast Duck Breast, Crushed New Potatoes, Passion
Fruit Sauce

Haunch of Venison, Celeriac Remoulade, Roasted Squash

Classic Mains.....£3.00 supplement

Fillet of Beef Wellington with Madeira Gravy and Thyme Roast
Potatoes

Herb and Mustard Crusted Rack of Lamb, Dauphinoise
Potatoes

Details

In response
to client feedback,
we now offer more

**colourful, inventive
and appealing**
vegan and vegetarian
options than ever before!

Carnivores don't be concerned;
we still give just as much
care and attention
to our meat dishes.

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Vegan Desserts

Peanut Butter and Banana Pudding

Pumpkin and Almond Pie, Coconut Cream

Vegetarian Desserts

Apple Tarte Tatin, Stem Ginger Ice Cream

Warm Chocolate Fondant Tart, Raspberry Coulis

Sticky Toffee Cheese Cake, Vanilla pod Ice Cream

Raspberry and Mascarpone Crème Brûlée

Pavlova, Lime Curd and Fresh Seasonal Berries

Cheese

Individual Cheese Board.....£9.00 pp

Followed By

Freshly Brewed Fair Trade Tea & Coffee and Clipper Herbal
Teas served with a Murray Edwards College Chocolate

Details

Delicious, delightful,
decadent, delectable
desserts
for everyone to enjoy!