

# 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](http://www.murrayedwardsevents.com)  
e: [events@murrayedwards.cam.ac.uk](mailto:events@murrayedwards.cam.ac.uk)  
t: 01223 762267

3 Course Dinner.....£38.00

## Starters

### Vegan

Celeriac and Roasted Apple Soup

Kale, Roasted Red Pepper, Olive and Tomato Salad served with Lemon and Herb Dressing

### Vegetarian

Tomato, Borlotti Bean and Goats Cheese Salad

Honey Roast Figs with Rocket, Pecorino and Walnuts

Tricolour Gnocchi, Cambridge Blue Cheese, Pine Nuts

Roast Pepper, Paneer, Carrot and Quinoa Salad with Teriyaki Dressing

### Fish & Seafood

“Chapel and Swan” Smoked Salmon with Avocado, Fennel and Salad

Spicy Potted Crab with Apple, Shallots and Walnut Toast

### Meat

Chicken Liver Parfait served with Caramelised Onion Chutney and Organic Sour Dough

Salad of Wood Pigeon with Quails Eggs, Bacon and Hazelnut Vinaigrette

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

French Onion Soup with Gruyere Croutons

## 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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## Mains

All served with seasonal vegetables.

### Vegan

Roast Vegetable Tart Tatin

Spiced Sweet Potato, Chickpea, Kale and Pomegranate Dressing

### Vegetarian

Chicory Gratin, Woodland Mushrooms with Herb Pesto

Risotto of Butternut Squash with Pine Nuts and Gorgonzola

### Fish & Seafood

Pan Fried Halibut with Pancetta, Red Chicory and Red Wine Sauce

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

Grilled Stone Bass served with Potato and Fennel Rosti, Mustard and Herb Sauce

### Meat

Roast Breast of Corn Fed Chicken with Hassle Back Potatoes and Young Vegetables

Guinea Fowl served with Braised Leeks and Roast Shallot Puree

Duck Leg Confit, Lyonnaise Potatoes, Clementine Jus

Venison Haunch Steak, Celeriac Purée and Young Vegetables

### Classic .....£3.00 supplement

Fillet of Beef Wellington with Madeira Gravy, Thyme Roast Potatoes

Rack of Lamb, Braised Lentil Jus, 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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## Dessert

### Vegan

Chocolate Avocado and Peanut Butter Pot

Meringue with Seasonal Berries and Whipped Coconut Cream

### Vegetarian

Pannetonne Pudding, Blood Orange Sauce Anglaise

Apple Tart Tatin with Toffee Ice Cream

Raspberry and Mascarpone Crème Brûlée

Caramel Panna Cotta served with Warm Ginger Bread

Rhubarb Bavarois with Poached Rhubarb

Warm Chocolate and Orange Tart, Glazed Oranges

### Cheese

Individual Cheese Board.....£9.00pp

### Followed By

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

Mmmm...

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