

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

**3 Course Dinner.....£38.00**

## *Vegan Starters*

Spiced Pumpkin Soup

Roasted Chick Pea, Sweet Potato and Kale Salad

## *Vegetarian Starters*

Grilled Camembert, Fig and Red Onion Salad

Porcini Mushroom Ravioli, Spinach and Truffle Oil

## *Fish & Seafood Starters*

Chapel and Swan Smoked Salmon, Avocado & Fennel Salad

Spicy Prawn Salad, Lime and Chilli Dressing

## *Meat Starters*

Tender Stem Broccoli Soup, Crispy Bacon

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

Roast Cauliflower Steak, Rosti Potato, Vegan Cheese Sauce  
Sautéed Greens

Sweet Potato and Puy Lentil Curry, Braised Wild Rice

## Vegetarian Mains

Risotto of butternut Squash, Leeks and Basil

Caramelised Onion, Mushroom and Gruyere Tart

## Fish & Seafood Mains

Pan Fried Halibut, Panko Goujon, Woodland Mushroom Sauce

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 Baby Leek Jus

Honey Roast Duck Breast, Fondant Potato, Celeriac Puree, Cranberry Jus

Haunch of Venison, Red Cabbage, Roasted Pears

## 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.

All served with seasonal vegetables.

Prices are exclusive of VAT unless otherwise stated.

We can cater for most dietary requirements if we are advised at least two weeks before your event. There may be a surcharge.

All meals are prepared using the finest and freshest local produce and include seasonal herbs, vegetables and fruit from the College gardens wherever possible.

Please note, food is prepared in an environment where nuts are present.

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## *Vegan Desserts*

Sticky Toffee Pudding, Rice Milk Custard  
Pumpkin and Almond Pie, Coconut Cream

## *Vegetarian Desserts*

Apple Tarte Tatin, Stem Ginger Ice Cream  
Warm Chocolate Fondant Tart, Raspberry Coulis  
Chocolate and Mandarin Cheesecake  
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!