

# 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

### *Vegan Starters*

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

### *Vegetarian Starters*

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 Starters*

Chapel and Swan Smoked Salmon with Avocado, Fennel and  
Salad  
Spicy Potted Crab with Apple, Shallots and Walnut Toast

### *Meat Starters*

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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## Vegan Mains

All served with seasonal vegetables.

Roast Vegetable Tart Tatin

Spiced Sweet Potato, Chickpea, Kale and Pomegranate dressing

## Vegetarian Mains

Chicory Gratin, Woodland Mushrooms, Herb Pesto

Risotto of Butternut Squash with Pine Nuts and Gorgonzola

## Fish & Seafood Mains

Pan Fried Halibut with Pancetta, Red Chicory and a 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 Mains

Roast Breast of Corn Fed Chicken with Hassle Back Potatoes and young vegetables

Guinea Fowl served with Braised Leeks and Roast Shallot Purée

Duck Leg Confit, Lyonnaise Potatoes, Clementine Jus

Venison Haunch Steak, Celeriac puree and Young Vegetables

## Classic Mains.....£4.00 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.

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 Dessert*

Chocolate Avocado and Peanut Butter Pot

Meringue with Seasonal Berries and Whipped Coconut Cream

## *Vegetarian Desserts*

Panettone 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

*Additional Course* .....£8.00 supplement

## *Cheese*

Individual Cheese Board.....£9.50pp

## *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!