

# 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*

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

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.....£4.00 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.

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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

Additional Course .....£8.00 supplement

## Cheese

Individual Cheese Board.....£9.50 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!