

# 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.

# 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

## 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.....£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.

# 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

## 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

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!