

Spring-Summer Menu (April – October)

If you would like a 4 course gala dinner, please add a fish course or another starter. Please select 1 meat, fish or classic dish and 1 vegetarian dish for each course and 1 dessert option for your entire group.

3 Course Dinner £45

Starters

Sweet Potato and Coconut Soup (VG)

Roasted Chick Pea, Sweet Potato and Kale Salad (VG)

Buffalo Mozzarella, Heritage Tomatoes, Tomato Coulis (V)

Wild Mushroom Ravioli, Spinach and Truffle Oil

Fish Chapel and Swan Smoked Salmon, Avocado & Fennel Salad

Devilled Crab on Sour Dough Toast

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

Mains

Roast Cauliflower Steak, Rosti Potato, Cauliflower Puree, Green Chutney (VG)

Balsamic Roasted and Curried Purée, Sweet Potato and Puy Lentils (VG)

Risotto of Broad Beans, Peas and Courgettes (V)

Caramelised Onion, Mushroom and Gruyere Tart (V)

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

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 £4.60 supplement

Fillet of Beef Wellington with Madeira Gravy and Thyme Roast Potatoes

Herb and Mustard Crusted Rack of Lamb, Dauphinoise Potatoes

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.

Prices are exclusive of VAT unless otherwise stated.

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

PARTNERING WITH YOU TO CREATE SAFE,
OUTSTANDING AND MEMORABLE EVENTS

Menus: Fine Dining

Desserts

Peanut Butter and Banana Pudding (VG)
Pumpkin and Almond Pie, Coconut Cream (VG)
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

Desserts are vegetarian unless otherwise stated

Followed By

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

Additional Course £9.20 pp

Individual Cheese Board £10.95 pp

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Murray Edwards
College
University of Cambridge

