

### 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

Celeriac and Roasted Apple Soup (VG)

Kale, Roasted Red Pepper, Olive and Tomato Salad with Lemon and Herb Dressing (VG)

Tomato, Borlotti Bean and Goats Cheese Salad (V)

Honey Roast Figs with Rocket, Pecorino and Walnuts (V)

Tricolour Gnocchi, Cambridge Blue Cheese, Pine Nuts (V)

Roast Pepper, Paneer, Carrot and Quinoa Salad with Teriyaki Dressing (V)

Chapel and Swan Smoked Salmon with Avocado, Fennel and Salad

Spicy Potted Crab with Apple, Shallots and Walnut Toast

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

#### Mains

Roast Vegetable Tart Tatin (VG)

Spiced Sweet Potato, Chickpea, Kale and Pomegranate Dressing (VG)

Chicory Gratin, Woodland Mushrooms, Herb Pesto (V)

Risotto of Butternut Squash with Pine Nuts and Gorgonzola (V)

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

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

#### Classic Mains £4.60

Venison Haunch Steak, Celeriac puree and Young Vegetables

Fillet of Beef Wellington with Madeira Gravy, Thyme Roast Potatoes Supplement

Rack of Lamb, Braised Lentil Jus, 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.

# Menus: Fine Dining

## Desserts

Peanut Butter and Banana Pudding (VG)  
Meringue with Seasonal Berries and Whipped Coconut Cream (VG)  
Panettone Pudding, Blood Orange Sauce Anglaise (V)  
Apple Tarte Tatin, 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

*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

