

Spring-Summer Menu (October - December)

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

Spiced Pumpkin Soup (VG)
Roasted Chick Pea, Sweet Potato and Kale Salad (VG)
Grilled Camembert, Fig and Red Onion Salad (V)
Porcini Mushroom Ravioli, Spinach and Truffle Oil (V)
Chapel and Swan Smoked Salmon, Avocado & Fennel Salad
Spicy Prawn Salad, Lime and Chilli Dressing 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

Mains

Roast Cauliflower Steak, Rosti Potato, Vegan Cheese Sauce, Sautéed Greens (VG)
Sweet Potato and Puy Lentil Curry, Braised Wild Rice (VG)
Risotto of butternut Squash, Leeks and Basil (V)
Caramelised Onion, Mushroom and Gruyere Tart (V)
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
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 £4.60 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.



Murray Edwards
College
University of Cambridge



Menus: Fine Dining

Desserts

Sticky Toffee Pudding, Rice Milk Custard (VG)
Pumpkin and Almond Pie, Coconut Cream (VG)
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

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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