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Dinner Menu

Our dinner menus have been designed by our creative Head Chef for your enjoyment. We take great pride in our service. Our philosophy is simply to provide fresh, sustainable unpretentious food, offering the best produce in season whilst maximising on taste and flavour.

3 Course Served Dinner : £35.25 + VAT per person

Includes Tea, Coffee and Mints

Simply choose **one** starter, **one** main course and **one** dessert

Please note everyone will need to have the same starter, main course and dessert

To cater for many of your diets please also select **one** vegetarian starter and **one** vegetarian main

For those guests with special diets apart from vegetarian we will cater for these separately

All associated costs are based on dinners of 25 guests or more and are normally expected to start no later than 7.30pm with a view to retiring from the Hall by 10.30pm. Additional charges of £8.00 + VAT per person are incurred for smaller dinners in the College Hall. The Lucia Windsor is available for smaller numbers.

All Charges include table linen, menu cards, candles and use of the Dining Hall or Lucia Windsor, depending on numbers. Final numbers are required 7 days prior to the event. Final dietary requirements are to be submitted no later than 7 days before the date of the function. Small changes can be made up to 24 hours prior to the function.

Special diets can be discussed with our Catering team in advance.

We are happy to arrange place cards for you, but please note this will be an additional cost of 25p per card.



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Starters:

Vegetarian/Vegan

- Goats Cheese Croquettes with Beet Salad & Butternut Squash Puree (H/V)
- Mushroom & Fennel Tartare with Parmesan Espuma (V)
- Poached Pear, Stilton & Walnut Salad (N/A/V)
- Red Pepper & Lentil Terrine with Caper Dressing & Soft Herb Salad (Vegan)

Meat

- Pressed Pork Terrine with Celeriac Remoulade, Watercress & Red Grape Salad
- Smoked Duck with Crispy Poached Egg & Parmesan Foam (H)
- Venison Sausage Roll with Pickled Shallot Salad & Beetroot Puree (H)

Fish

- Seared Scallops with Truffle & Celeriac Puree and Parma Ham Crisp (H)
- Twice Baked Crab Soufflé with Pickled Samphire Salad (H)
- Smoked Mackerel Terrine with Caper & Fennel Salad



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Main Course:

Vegetarian/Vegan

- Root Vegetable Gratin with Mushroom Ketchup & Crispy Kale (Vegan)
- Tart fleur of autumn vegetables with watercress pesto dressed new potatoes (V)
- Cauliflower Pakora with Chana Masala, Keralan Fried greens & Curry Oil (Vegan)
- Herb Gnocchi with Sautee Wild Mushroom & Parmesan Foam (V)

Meat

- Lamb rump with savoy cabbage creamed potato, horseradish and lamb bonbon, roasted banana shallot, and finished with a rich port and red currant reduction (A)
- Supreme of Guinea Fowl, rainbow chard, boudin blanc, butter glazed chateau potato and white onion puree (A)
- Fillet of beef, crispy beef cheek, nettle puree, fondant potato and sauce diable (A)
- Slow Roast Pork Belly with Black Pudding, Celeriac & Potato Puree, Apple, Crisp & Jus (A)

Fish Course

- Supreme of Salmon with Sautee Wild Mushroom & Spinach, White Truffle Velouté & Parmesan Crisp
- Cod Loin with Mussel Bisque, Saffron Crushed Potatoes & French Beans Niçoise (A)
- Roast tomato and spring onion risotto with grilled tuna loin and finished with lime and basil dressing



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Dessert Course:

- Warm Ginger Parkin with Apple Compote & Clotted Cream Ice Cream (H)
- Chocolate tart with fresh figs and pistachio crumble (N)
- Vanilla panna cotta, Autumn Fruit compote and vanilla shortbread
- Apple terrine, vanilla sauce and pecan crumble (Vegan/N)
- 'Tiramisu' - Vanilla Sponge, Coffee Cremeaux, Mascarpone Ice Cream (A)

Coffee and Mints will then be served

Additional Cheese Course:

Cheese Course & Biscuits : £6.50 + VAT per person

All dishes are subject to availability of ingredients. Should we need to substitute the main ingredients we will inform you in advance

(H = served hot, V = suitable for vegetarians, Vegan = suitable for vegans, A = contains alcohol, F = fish, CR = Crustation, ML = mollusc, E = eggs, D = dairy, SD = Sulphur Dioxide, G = Gluten, SS = Sesame Seeds, CL = Celery, SY = soya, P = peanuts, N = nuts, M = mustard)