

Dining Menu

Spring/Summer 2022

3 Course Dinner £42.50

3 Course Lunch £37.60



We are proud of our reputation for excellent catering and fine dining. Our skilled chefs will help you choose a suitable menu (if required) and will prepare a meal to our high standards. Our friendly and professional service staff will ensure that your event is relaxed and enjoyable. We have several rooms to choose from to suit the size of your group.

All dinners include:

Private Dining Room Hire (a surcharge of £395.00 may be applied to the Hall during Term Time or where exclusive use is required)

White Linen Tablecloths and White Linen Napkins

Printed Menus 1:3

Candles (with dinner)

Freshly Brewed Coffee and After-Dinner Mint Chocolates to finish

Additional Options:

Flowers (price on request)

Printed Place Cards (£0.55 per person)

Seating Plan (£35.00)

Please choose one starter (and a vegetarian / vegan option if required), one main course with corresponding vegetarian option and one dessert for your group.

Final numbers and menu choices are required 10 working days in advance. The final account is based upon this number unless it has been exceeded. Within the prices we have allowed for dinner to start up to 20.00 and finish by 23.00. Dinner starting later may be subject to a surcharge.

We can organise a pre-dinner drinks reception in the College gardens (weather permitting) or in one of our dining rooms subject to availability.

All prices are subject to VAT at the current rate.

Please ask about allergen information.

All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.

Soups

(Available as an extra course for £6.95pp supplement)

Asian Vegetable Soup (V)

Spring Pea Soup with Pulled Ham Hock

Spring Pea Soup with Confit Garlic (V)

Tomato and Courgette Soup with Chorizo

Tomato and Courgette Soup with Spiced Sunflower Seeds (V)

Spring Vegetable Soup, Basil Pesto and Crème Fraiche (V)

Starters

Ham Hock Terrine, Pea Purée and a Quail's Egg

Pea, Quail's Egg and Asparagus (V)

Sliced Smoked Duck Breast, Carrot and Orange Salad with Endive

Smoked Jackfruit, Carrot and Orange Salad with Endive (V)

Smoked Salmon and Crab Salad with Crème Fraiche and Crouton

Baby Artichoke and Fattoush Salad with Crème Fraiche and Crouton (V)

Chicken, Green Pistachio Terrine and Croute

Beetroot Textures with Creamed Goats Cheese and Petit Salad (V)

Cured Salmon with Mock Sushi Roll and Wasabi Mayonnaise

Marinated Vegetables with Mock Sushi Roll and Vegan Wasabi Mayonnaise (V)

Ripped Mozzarella, Sundried Tomato Purée, Aubergine Pickle and Balsamic Gel (V)

Fish Courses

(Available as a main course or added as an extra course (half portion) for a £8.80pp supplement)

Dishes available on request

Sorbets

(This course can be selected for a £3.70pp supplement)

Rhubarb and Gin

Citrus and Pink Peppercorn

Elderflower and Lemon

Basil Granite

Blood Mary

Prosecco and Orange

Main Courses

Pan-Fried Guinea Fowl Breast with Morcilla, Sprouting Broccoli and Baby Beets

Vegetable Terrine with Chickpea Fritter, Sprouting Broccoli and Baby Beets (V)

Glazed Pork Belly, Pea Velouté, New Season Carrots with Potato Purée, Parma Ham Truffle Jus

Glazed Tofu, Pea Velouté, New Season Carrots with Potato Purée with Mushrooms and Truffle Jus (V)

Redcurrant and Herb-Stuffed Poussin, Crushed Potato Terrine, Spinach, Peas and Edamame Beans
and a Wholegrain Mustard Sauce

Stuffed Romano Pepper, Crushed Potato Terrine, Spinach, Peas and Edamame Beans
and a Wholegrain Mustard Sauce (V)

Baked Seabass Fillet with a Green Bean, New Season Potato Salad and a Saffron Cream

Baked Aubergine with a Green Bean, New Season Potato Salad and a Saffron and Lentil Cream (Vegan)

Crusted Coley with a Sundried Tomato and Bean Provençale and Parsley Dressing

Crusted Tofu with a Sundried Tomato and Bean Provençale and Parsley Dressing (Vegan)

Baked Local Chicken Breast with Crispy Pancetta, Asparagus, Cherry Vine Tomato, Dauphinoise Potato and Jus

Fried Chickpea Mousse with Herb and Bean Salad, Asparagus, Cherry Vine Tomato, Dauphinoise Potato and Jus (V)

Baked Lamb Rump with Pea Purée New Season Carrots, Sweet Potato and a Red Wine Sauce

Roasted Cauliflower and Beans with Pea Purée, New Season Carrots, Sweet Potato and a Red Wine Sauce (V)

Baked Loin of Beef with Potato Cake, Wilted Spinach, Caramelised Onion and Purée and Carrots

Pressed Celeriac with Potato Cake, Wilted Spinach, Caramelised Onion and Purée and Carrots (V)

Breast of Duck, Potato Fondant with Celeriac Purée, Baby Beets and Leeks

Baked Seitan and Tofu, Potato Fondant with Celeriac Purée, Baby Beets and Leeks

Desserts

(Desserts can be made vegetarian or vegan on request)

Orange Tart with Passionfruit Sorbet, Crumble, and Coconut Meringue

Hot Chocolate Fondant with Fresh Raspberry, Chocolate Soil and Raspberry Sorbet

Dark Chocolate Delice with Coffee Caramel, Chocolate Cream, Hazelnut Praline and Toffee Sauce

Coconut Panna Cotta with Chilli Mango Compote and Ginger Crumb (Vegan)

Crème Brûlée with Macerated Strawberries, Shortbread and Strawberry Consommé

Lemon Cheesecake with Raspberry Gel, Fresh Raspberry Meringue Kisses and Lemon Balm

Apple Terrine with Cinnamon Ice Cream, Oat Crumble and Caramel Sauce

Cherry Parfait with Cherry Compote, White Chocolate Chantilly, Cherry Sauce and Streusel Crumb

Lemon Posset with Poached Blueberry, Lemon Confit and Meringue Kisses

Summer Pudding with Mint, Pimms and Lemonade Sorbet

Coffee

Freshly Brewed Coffee and After-Dinner Mint Chocolates

Chocolate Truffles with Coffee (£2.75 per person supplement)

Traditional Cheese Board

(£6.95 per person supplement)

Traditional Cheeses served with a Selection of Biscuits and Grapes

Speciality Cheese Board

(£9.00 per person supplement)

Cheeses specially chosen by our Head Chef

served with a Selection of Rustic Breads, Biscuits and Fruit

Add a glass of our House Ruby Port to a cheese course for £1.85 per person

Additional

Dinner after 20:00 (£2.50 per person supplement)

Please note the late dinner surcharge will be levied if guests arrive for dinner past 20:00

even if it was booked to start before 20:00

Bar Opening (outside usual opening hours) - £69.70

Bar Extension past 23:00 - £44.30 per hour (or part thereof)

Mobile Bar - £90.00