

Dining Menu

Autumn Winter 2020/21

3 Course Dinner £41.30

3 Course Lunch £36.50



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 Fairtrade Coffee and After-Dinner Mint Chocolates

Additional Options:

Flowers (price on request)

Printed Place cards (£0.55pp)

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.

V - Suitable for Vegetarians, VG - Suitable for Vegans, GF - Gluten Friendly (no Gluten containing ingredients). 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)

Thai Sweet Potato and Carrot Soup with Coconut Cream (VG) (GF)

White Bean Soup with Crisp Onions and Truffle Oil (VG) (GF)

Roast Squash and Garlic Soup with Toasted Seeds (VG) (GF)

Cauliflower Soup with Parsley Pesto (VG) (GF)

Mushroom Soup with Sautéed Wild Mushrooms (VG) (GF)

Moroccan Spiced Tomato and Vegetable Soup (VG) (GF)

Starters

Twice Cooked Goats Cheese Soufflé with a Beet Salad (V)

Root Vegetable Terrine with a White Bean and Truffle Velouté (VG) (GF)

Slow Cooked Pork Belly with Caramelised Apple Gel and Wafer (GF)

Hot Smoked Salmon Terrine with Dill Aioli (GF)

Pressed Jerusalem Artichokes and Leek with Roast Garlic Purée with Truffle and Coriander (VG) (GF)

Beetroot, Orange and Chicory Salad with Red Pepper Mousse (VG) (GF)

Roast Squash and Shallots with Feta Cheese Mousse (V) (GF)

Pressed Gammon Terrine, Pea Purée and Pickled Quail's Egg (GF)

Sundried Tomato Pudding with Mozzarella and Black Olive Purée (V)

Chickpea Fritter with Cep Purée, Mushroom and Leek Salad (VG)

Fish Courses

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

Roasted Bass with Sautéed Jerusalem Artichoke served with Kale and Langoustine Bisque (GF)

Roasted Daikon Steak with Sautéed Jerusalem Artichoke served with Kale and Tomato Bisque (VG) (GF)

Potato Cream with Bream, Fèves and a Red Wine Sauce (GF)

Potato Cream with Sautéed Wild Mushrooms, Fèves and a Red Wine Sauce (VG) (GF)

Thai Seared Cod with Asian Slaw and Broth

Thai Seared Tofu with Asian Slaw and Broth (VG)

Roast Salmon served with Cauliflower Purée, Scallop, Dill Cream and Fennel (GF)

Roast Mushrooms served with Cauliflower Purée, Floret, Dill Cream and Fennel (V) (GF)

Sorbets

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

Blood Orange and Cointreau Sorbet

Blackberry and Sloe Gin Sorbet

Raspberry and Kirsch Sorbet

Main Courses

Locally Sourced Baked Chicken Breast, Celeriac Cream, Lentils, Baby Vegetables with a Thyme Jus (GF)

Onion Tart, Celeriac Cream, Lentils, Baby Vegetables with a Thyme Jus (V)

Turkey and Pancetta Ballotine, Potato and Garlic Rösti, Roast Cauliflower and Scallions (GF)

Courgette, Bean and Sweet Potato Ballotine, Potato and Garlic Rösti, Roast Cauliflower and Scallions (VG) (GF)

Roasted Guinea Fowl, Confit Leg, Bubble and Squeak with Squash and Spinach

Bean and Sweet Potato Cake, Bubble and Squeak with Squash and Spinach (VG)

Beef Loin, Buttered Fondant Potato, Shallot Shell and Purée, Roast Carrots with Crisp Kale (GF)

Baked Seitan, Buttered Fondant Potato, Shallot Shell and Purée, Roast Carrots with Crisp Kale (VG)

Baked Duck Breast, Rösti Potato, Broccoli with Carrot and Orange Purée (GF)

Chickpeas and Kidney Beans, Rösti Potato, Broccoli with Carrot and Orange Purée (VG)

Baked Lamb Rump, Spinach and Parmesan Risotto with Roasted Mushrooms (GF)

Marinated and Baked Aubergine, Spinach and Parmesan Risotto with Roasted Mushrooms (V) (GF)

Duck Breast, Pulled Leg, Broccoli Purée, Beets with a Honey and Smoked Raisin Compôte

Seared Squash, Crispy Leeks, Broccoli Purée, Beets with a Honey and Smoked Raisin Compôte (VG)

Buttered Roasted Fish, Crushed Peas, Potato Terrine, Morels and Saffron Cream (GF)

Roasted Chickpeas, Crushed Peas, Potato Terrine, Morels and Saffron Cream (V)

Corn Fed Chicken with Mushroom Arancini, Sautéed Spinach and Herb Sauce

Celeriac Steak with Mushroom Arancini, Sautéed Spinach and Herb Sauce (V)

Slow Cooked Pork Belly, Swede, Shredded Cabbage with Puréed Potato and Carrot Strips (GF)

Brie and Apple Filled Mushroom, Swede, Shredded Cabbage with Puréed Potato and Carrot Strips (V) (GF)

Desserts

Chocolate Fondant with Poached Cherries served with Cherry Sorbet

Cheesecake with Cinnamon Streusel Crumble, Blackberries and Blackberry Gel

Baileys Crème Brûlée with Roasted Cinnamon Figs, Chantilly Cream and
Homemade Shortbread Biscuits

Chocolate Pavé with Poached Pear, Cinnamon Mascarpone Cream,
Nut and Seed Granola

Cherry Mousse with Poached Cherries, Cocoa Dusted Meringue Kisses
served with Cherry Gel and Sorbet

Lemon Posset with Cranberry Compôte, Cinnamon Nut and Seed Granola
served with Chantilly Cream Citrus (GF)

Spiced Panna Cotta with Seasonal Berries, Orange Whiskey Sauce
and Polenta Brandy Snap Shards

Warm Orange Almond and Polenta Cake with Poached Cherry, Whiskey Caramel Sauce
and White Chocolate Ice Cream

Sticky Toffee Apple Pudding with Vanilla Ice Cream,
Cinnamon Crumble and Caramel Sauce

Caramelised Anise Poached Pineapple with Coconut Granola,
Coconut Ice Cream and Rum Caramel (VG) (GF)

Coffee

Freshly brewed Fairtrade Coffee and After-Dinner Mint Chocolates

Chocolate Truffles with Coffee (£2.65 supplement)

Traditional Cheese Board

(£6.95 supplement)

Traditional Cheeses served with a Selection of Biscuits and Grapes

Speciality Cheese Board

(£9.00 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 £1.80 pp

Additional

Dinner after 20:00 (£2.50pp 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) - £67.63

Bar Extension past 23:00 - £43.04 per hour (or part thereof)

Mobile Bar - £87.70