

# Dining Menu

## Autumn/Winter 2021-22

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)

Fairtrade 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.

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)

Pea Velouté with Crumbled Goats' Cheese (V)

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Celeriac Soup with Stilton Foam and Walnut Crumb (V)

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Cauliflower Soup with Smoked Haddock and Slow Cooked Spring Onions

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White Bean Velouté with Crayfish and Chorizo

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Roasted Butternut Squash Soup with Roast Tomato Jam (V)

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Tomato and Roasted Garlic Soup with Basil Cream (V)

# Starters

Spicy Mango, Avocado and Coconut Sambal with Hot Smoked Chicken Breast and Fresh Herbs

Spicy Mango, Avocado and Coconut Sambal with Roasted Aubergine and Fresh Herbs (V)

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Pork Belly Croquette with Cauliflower and Scallops

Spiced Sweet Potato and Bean Croquette's with Cauliflower (V)

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Ham Hock Terrine and Puy Lentil Salad with Raisin Gel

Root Vegetable Terrine and Puy Lentil Salad with Raisin Gel (V)

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Baked Mackerel with Beetroot Gel, Petit Salad and Chilled Hollandaise

Salt Baked Celeriac with Beetroot Gel, Petit Salad and Chilled Hollandaise (V)

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Twice Baked Goats' Cheese Soufflé with Hazelnut Crumb, Fennel Salad and Celeriac Purée (V)

Goats' Cheese Mousse with Beetroot Wafer (V)

Roast Squash and Hazelnut Salad with Baked Crostin (V)

Herb Risotto with Baby Leeks and Feta Cheese (V)

Sliced Mozzarella Cheese with Aubergine Pickle, Red Onion Jam and Confit Cherry Tomatoes (V)

# Fish Courses

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

Salmon and Scallop with Fennel and Lobster Bisque

Roasted Autumn Vegetables with a Warm Gazpacho Sauce (VG)

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Spiced Crab Cake with Red Pepper Aioli

Smoked Cheddar and Potato Cake with Red Pepper Aioli (V)

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Potato Cream with Bass, Fèves and a Red Wine Sauce

Potato Cream with Sautéed Wild Mushrooms, Fèves and Red Wine Sauce (V)

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Thai-Seared Cod with Asian Slaw and Broth

Thai-Seared Tofu with Asian Slaw and Broth (VG)

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Crispy Plaice with Pea Purée and Pont Neuf

Crispy Cauliflower with Pea Purée and Pont (VG)

# Sorbets

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

Citrus and Pink Pepper

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Cider Sorbet with Thyme Syrup

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"Bloody Mary" Sorbet

# Main Courses

Baked Corn Fed Chicken Fillet with Crushed Pesto New Potatoes,  
Roasted Cherry Vine Tomatoes and Pesto Dressing

Caramelised Red Onion Stuffed with a Bean Salad with Crushed Pesto New Potatoes,  
Roasted Cherry Vine Tomatoes and Pesto Dressing (V)

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Thyme and Mushroom Stuffed Poussin with Root Vegetable Dauphinoise, Green Beans, Quince Jus

Thyme and Mushroom Stuffed Leek with Root Vegetable Dauphinoise, Green Beans, Quince Jus (V)

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Braised Beef with Salt Baked Celeriac Cream, Buttered Potato and Broccoli

Braised Seitan Steak with Salt Baked Celeriac Cream, Buttered Potato and Broccoli (V)

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Roast Guinea Fowl with Gnocchi, Parsnip Purée, Savoy Cabbage and Young Carrots, Thyme Jus

Wild Mushroom Arancini with Gnocchi, Parsnip Purée, Savoy Cabbage and Young Carrots, Thyme Jus (V)

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Pan Fried Duck Breast with Confit Leg, Shredded Mangetout, Baby Beetroot and Fondant Potato

Pan Fried Tofu with Confit Jack Fruit, Shredded Mangetout, Baby Beetroot and Fondant Potato (V)

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Roasted Pork Loin with Crackling, Olive Oil Mashed Potatoes,  
Roasted Cauliflower, Kale, Fried Celeriac and Mustard Cream

Roasted Feta and Olive Polenta with Crisp Artichoke, Olive Oil Mashed Potatoes,  
Roasted Cauliflower, Kale, Fried Celeriac with a Lentil Dressing (V)

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Baked Hogget Loin with Corn Purée, Anna Potatoes, Baby Leeks and Squash

Barley Filled Aubergine with Corn Purée, Anna Potatoes, Baby Leeks and Squash (V)

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Roast Salmon with Caramelised Pork Cheek, Crushed New Potatoes and Pea Purée

Roast Chickpeas with Caramelised Shallots, Crushed New Potatoes and Pea Purée (V)

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Baked Sea Bass Fillet with Edamame Bean Risotto, Roast Leek and Crab Foam

Three Onion Tarte Tatin with Edamame Bean Risotto, Roast Leek and Chive Foam (V)

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Poached Smoked Haddock with Cauliflower Purée, Bubble and Squeak Cake,  
Baby Turnips and Hollandaise

Crispy Cauliflower with Cauliflower Purée, Bubble and Squeak Cake,  
Baby Turnips, Tomato and Lentil Dressing (V)

# Desserts

(Desserts can be made vegetarian or vegan on request)

Passionfruit Curd Tart, Mango Sorbet and Ginger Crumb with Scorched Coconut Meringue

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Almond Sponge with Caramelised Baby Pear and Gel with White Chocolate Parfait

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Apple Crumble Slice with Cinnamon, Pecan and Maple Syrup Ice Cream

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Warm Compressed Apple Terrine with Salted Caramel Ice Cream (GF)

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Melting Hot Chocolate Fondant, Soil and Raspberry Sorbet

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Dark Chocolate Mousse, Soil, Chantilly, Praline and Toffee Sauce

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Buttermilk Panna Cotta with Caramelised Pineapple and Gingerbread Crumb

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Banana Brûlée with Caramelised Bananas and Coconut Shavings

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Coffee and Chocolate Torte

# Coffee

Fairtrade Coffee and After-Dinner Mint Chocolates

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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 (£2.50p 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