

Dining Menu

Autumn/Winter 2022

3 Course Dinner £45.50

3 Course Lunch £40.25



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)

A3 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 £7.45pp supplement)

Potato Soup with Crisp Haggis

Pea and Ham Soup (GF)

Celeriac Soup with Stilton Foam and Walnut Crumb (V) (GF)

Cauliflower Soup with Smoked Haddock and Spring Onions

Roasted Butternut Squash Soup with Roast Tomato Gel (VG)

Tomato and Roasted Garlic Soup with Basil Cream (V)

Starters

Chicken Liver Parfait with Blackberries

Mushroom Parfait with Blackberries (V)

Avocado Mousse with a Crab and Tomato Salad (GF)

Avocado Mousse with a Lentil, Asparagus and Tomato Salad (V) (GF)

Slow-Cooked Pork Belly, Roast Squash Purée with an Apple Dressing

Slow-Cooked Celeriac, Roasted Squash with an Apple Dressing (VG)

Twice Baked Squash Souffle with Hazelnut Crumb and Goats Cheese (V)

Ham Hock Terrine, Pickled Gherkin and Mustard Gel

Potato and Leek Terrine, Pickled Gherkin and Mustard Gel (VG)

Baked Mackerel with Beetroot Gel, Petit Salad and Chilled Hollandaise (GF)

Goat's Cheese Mousse with Beetroot Gel, Petit Salad (V) (GF)

Roasted Baby Aubergine, Panko-Breaded Goat's Cheese with Red Pepper Gel (V)

Fish Courses

(Available as a main course or added as an extra course (half portion) for a £9.45pp supplement)

Dishes available on request

Sorbets

(This course can be selected for a £3.95pp supplement)

Rhubarb and Gin

Citrus and Pink Peppercorn

Elderflower and Lemon

Basil Granite

Blood Mary

Prosecco and Orange

Main Courses

Baked Local Chicken Breast with Dauphinoise Potato, Roasted Carrot Purée and Broccoli (GF)

Caramelised Red Onion stuffed with Bean Salad, Dauphinoise Potato, Roasted Carrot Purée and Broccoli (V) (GF)

Pan-Fried Duck Breast with Confit Leg, Potato Crumb and Roasted New Carrots

Pan-Fried Tofu with Confit Beans, Potato Crumb and Roasted New Carrots (V)

Glazed Ham Hock, Pommery Mustard Mash with Root Vegetable Salad, Sautéed Cabbage and Jus

Slow-Cooked Seitan Steak, Pommery Mustard Mash with Lentil Root Vegetable Salad, Sautéed Cabbage and Jus (V)

Pork Steak, Sweet Potato Fondant, Roasted Cauliflower Purée, Kale and Mustard Cream

Mushroom Rib-Eye Steak with Crisp Artichoke, Sweet Potato Fondant, Roasted Cauliflower Purée,

Kale and a Lentil Dressing (VG)

Baked Rump of Lamb with Wholegrain Mustard Mash, Sautéed Spinach, Pea Purée and Trumpet Mushroom Jus

Shiitake and Cheese Fritter with Wholegrain Mustard Mash, Sautéed Spinach, Pea Purée

and Trumpet Mushroom Jus (V)

Baked Hogget Loin with Corn Purée, Anna Potato, Braised Leek and Squash

Barley-Filled Aubergine with Corn Purée, Anna Potato, Braised Leek and Squash (VG)

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

Roasted Chickpeas with Caramelised Shallots, Crushed New Potatoes and Pea Purée (VG)

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

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

Desserts

(Desserts can be made vegetarian or vegan on request)

Passionfruit and Orange Tart with Orange Crisp, Orange Caramel,
Meringue Kisses and Passionfruit Sorbet

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream

Melting Hot Chocolate Fondant, Chocolate Soil, Raspberry Gel and Raspberry Sorbet

Crème Brûlée with Torched Fig and Shortbread Biscuit

Cardamom Panna Cotta with Anise Roasted Pineapple and Ginger Crumb (VG)

Apple Oat Crumble Slice with Cinnamon Mascarpone Cream,
Caramelised Apple Purée and Apples

Lemon Posset with Amaretti Biscuits and Mulled Winter Fruits

Warm Pear and Caramel Bakewell served with Crème Anglaise

Chocolate Delice with Cherry Syrup, Macerated Cherries and Chantilly Cream

Coffee

Freshly Brewed Coffee and After-Dinner Mint Chocolates

Chocolate Truffles with Coffee (£2.92pp supplement)

Traditional Cheese Board

(£7.45pp supplement)

Traditional Cheeses served with a Selection of Biscuits and Grapes

Speciality Cheese Board

(£9.65pp 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 £2.00 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) - £75.00

Bar Extension past 23:00 - £48 per hour (or part thereof)

Mobile Bar - £96.30