

# Dining Menu

## Autumn/Winter 2023-24

3 Course Dinner £49.80

3 Course Lunch £43.20



We are proud of our reputation for excellent catering and formal dining. Our skilled chefs will help you choose a suitable menu (if required) and will be prepared 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.

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

Printed Place Cards

Paper A3 Seating Plan for Display

Candles (with dinner)

Fairtrade Coffee and After-Dinner Mint Chocolates to finish

### Additional Options:

Flowers (price on request)

Large Decorational Seating Plan (price on request)

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 reception 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 a starter, or as an extra course for £7.95pp supplement)

Potato Soup with Crisp Haggis

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Minted Pea and Watercress Soup (V)

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Spiced Carrot and Lentil Soup with Coriander Oil (V)

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Roasted Tomato Soup with Vegetables and Orzo (V)

# Starters

Smoked Pigeon Breast, Hazelnut, Endive and Fig Salad

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Beetroot Falafel, Red Pepper Hummus, Pomegranate Salad and Flat Bread (V)

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Warm Panzanella Salad with Mozzarella (V)

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Charred Mackerel, Horseradish, Pickled Cucumber and Cucumber Gel

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Chicken Liver Parfait with Blackberries

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Mushroom Parfait with Blackberries (V)

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Spiced Pork Terrine with Sesame, Kimchi, Rice Crackers and Sweet Soy Dressing

# Fish Courses

(Available as a main course or added as an extra course (half portion) for a £9.95pp supplement)

Dishes available on request

# Sorbets

(This course can be selected for a £4.25pp supplement)

Rhubarb and Gin

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Citrus and Pink Peppercorn

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Elderflower and Lemon

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Watermelon and Prosecco

# Main Courses

Braised Lamb Shoulder, Celeriac Mash and Baby Vegetables

*Braised Daikon, Celeriac Mash and Baby Vegetables (V)*

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Seared Pork Fillet, Potato, Broccoli, and Sage Purée, with Beer Braised Onion and Crispy Sage

*Radicchio and Onion Tart, Potato, Broccoli and Sage Purée, with Beer Braised Onion and Crispy Sage (V)*

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Poached Chicken Ballotine with Mushroom Mousse, Braised Lentils and Crispy Leeks

*Shitake and Seitan Ballotine with Mushroom Mousse, Braised Lentils and Crispy Leeks (V)*

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Chef's Fish Special with Buttered Spinach, Roasted Butternut Squash, Cockle Popcorn and Vermouth Sauce

*Pan Fired Smoked Tofu with Butter Spinach, Roasted Butternut Squash Crispy Capers and Vermouth Sauce (V)*

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Spicy Duck Breast, Savoy Cabbage with Chestnuts, Roasted Carrots and a Tamarind Jus

*Salt Baked Celeriac, Savoy Cabbage with Chestnuts, Roasted Carrots and a Tamarind Jus (V)*

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Roasted Pheasant with Juniper Braised Bonbon, Salsify, Parsnips Mash, Pickled Blackberries  
and Sautéed Mushrooms

*Chickpea and Fennel Pave, Salsify, Parsnip Mash, Pickled Blackberries and Sautéed Mushrooms (V)*

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Thyme Roasted Chicken with Roasted Artichokes, Artichoke Crisps, Sautéed Greens and Celeriac Purée

*Aubergine Cannelloni Filled with Vegetables and Butter Beans with Roasted Artichokes, Crispy Artichokes Crisps,  
Sautéed Greens and Celeriac Purée*

# Dessert

(Desserts can be made Vegetarian or Vegan on request)

Vanilla Crème Brûlée with Shortbread Biscuits and Poached Cherries

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Warm Apple and Almond Frangipani with Apple Purée, Roasted Apple and Vanilla Anglaise

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Melting Hot Chocolate Fondant, Chocolate Soil, Raspberry Gel and Raspberry Sorbet (V)

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Passionfruit and Orange Tart with Orange Crisp, Orange Caramel, Meringue Kisses and  
Passionfruit Sorbet (V)

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Coffee Crème Caramel with Caramelised Pear and Fruit and Seed Biscotti

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Tonka Pannacotta with Poached Winter Berries and Brandy Snap

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Salted Caramel Tart with Orange Gel, Citrus Salad, Burnt Honey Ice Cream and Honeycomb

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Blackberry Mousse with Torched Thyme Meringue, Confit Lemon and Blackberry Gel

## Coffee

Fairtrade Coffee and After-Dinner Mint Chocolates

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Chocolate Truffles with Coffee (£2.00pp supplement)

## Traditional Cheese Board

(£7.95pp supplement)

Traditional Cheeses served with a Selection of Biscuits and Grapes

## Speciality Cheese Board

(£10.50pp 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 £2.15 per person

## Additional

Dinner after 20:00 (£2.70 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) - £80.25

Bar Extension past 23:00 - £52.35 per hour (or part thereof)

Mobile Bar - £150.00