

Dining Menu

Spring/Summer 2024

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, 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

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 at 19:30 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

Starters

Burrata Caprese Salad with Basil Oil & Balsamic Glaze (V)

Pork Belly Terrine with Spiced Carrot Purée, Pickled Mushrooms & Hazelnuts

Local Asparagus, Pickled Quail's Egg & Truffle Crumb (V)

Beetroot Textures, Goats' Cheese & Sourdough Crisp (V)

Cured Kohlrabi, Apple, Celeriac & Endive Salad (VG)

Smoked Chicken Breast with Corn Purée & Petit Salad

Grilled Mackerel with Horseradish, Pickled Cucumber & Cucumber Gel

Tequila & Lime Cured Salmon with Dill Crème Fraîche

Marinated Courgette, Salad with Capers, Olives & Crumbled Feta (V)

Minted Pea & Watercress Soup

Hot & Sour Soup with Udon Noodles

Tomato Soup with Basil Purée & Cream

(Our range of soups are available as an extra course for £7.95pp supplement)

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)

Prosecco & Watermelon Sorbet

Lemon Sorbet with Blackberry Gel

Elderflower Sorbet with Apple

Main Courses

Guinea Fowl with Herbed Gnocchi, Mushrooms, Spinach and Madeira Sauce

Roasted King Oyster Mushrooms with Herbed Gnocchi, Mushrooms, Spinach and Madeira Sauce (V)

Glazed Pork Belly with Spring Carrot Purée, Broccoli and Crushed New Season Potato

Filled Ramiro Pepper with Spring Carrot Purée, Broccoli and Crushed New Season Potato (V)

Baked Chicken Breast with Spring Vegetable Arancini, Pea and Truffle Purée with Charred Leeks

Spring Vegetable Arancini, Roasted Jerusalem Artichokes, Pea and Truffle Purée with Charred Leeks (VG)

Spiced Duck Breast, Mixed Grains, Pickled Apple, Squash, Courgette and Pea Purée

Spinach, Sundried Tomato and Goats Cheese Rotolo with Squash, Courgette and Pea Purée (V)

Pan-Seared Fish with Potato and Herb Terrine, Braised Fennel, Samphire and Butter Sauce

Pan-Seared Miso Daikon with Potato and Herb Terrine, Braised Fennel, Samphire and Butter Sauce (V)

Poached Fish with Jasmine Rice, Asian Greens, Spiced Broth

Kombu Poached Tofu with Jasmine Rice, Asian Greens, Spiced Broth (VG)

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

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

Desserts

(Most of our desserts can be made vegetarian or vegan on request)

Coconut Pannacotta with Macerated Strawberries,
Strawberry Consommé and Coconut Shavings (VG, GF)

Pink Grapefruit & Passionfruit Tart with Passionfruit Gel,
Citrus Salad and Meringue Kisses

Summer Pudding with Mixed Berry Coulis and Pimm's Sorbet (VG)

Lemon Cheesecake with Lemon Curd, Blueberries,
Graham Cracker and Confit Zest

Chocolate Fondant with Raspberry Gel,
Raspberry Sorbet and Chocolate Soil

Tropical Fruit Salad with Passionfruit Sorbet and Shortbread Biscuit

Coffee

Fairtrade Coffee and After-Dinner Mint Chocolates

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 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