

Dining Menu

Spring/Summer 2023

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 (£0.59 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)

Spring Pea Soup with Pulled Ham Hock and Mustard

Hot and Sour Soup with Udon Noodles

Tomato Soup with Basil Purée and Cream

Starters

Balsamic Roasted Tomato with Mozzarella & Pesto (V)

Breaded Pork Belly with Pea and Truffle Oil Purée

Local Asparagus, Fried Hens Egg and Truffle Crumb (V)

Beetroot Textures, Breaded Crostin & Macaron (V)

Warm Artichoke Mousse with Artichoke Textures (VG)

Pulled Chicken Thigh with Corn

Grilled Mackerel with Pickled Cucumber and Dill

Marinated Salmon with Dill Crème Fraiche

Herb-Seared Tuna with Scallion and Soy Dressing

Feta Cheese, Marinated Courgette with Cherry Tomato Jam (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)

Yoghurt Sorbet with Lemon Jelly

Watermelon Sorbet with Prosecco

Lemon Curd Sorbet with Blackberry Gel

Elderflower Sorbet with Apple

Main Courses

Baked Lamb Rump with Pickled Lemon and Roast Garlic Mash with Grilled Vegetable Salad and Herb Dressing
Pulled Celeriac with Lentils and Herbs with Picked Lemon and Roast Garlic Mash with Grilled Vegetable Salad and Herb Dressing (V)

Sliced Duck Breast with Sticky Red Cabbage cooked in a Redcurrant and Wine Liquor, Potato Terrine
Crispy Tofu with Sticky Red Cabbage cooked in Redcurrant and Wine Liquor, Potato Terrine (V)

Baked Chicken Breast with Spring Vegetable Arancini, Pea and Truffle Purée with Vegetable Ribbons
Artichoke and Bean Baklava with Spring Vegetable Arancini, Pea and Truffle Purée with Vegetable Ribbons (VG)

Pan-Fried Seabass with Belly Goujon, Grilled Crab Cake and Sautéed Green Beans in a Saffron Cream
Lentil-filled Courgette with Pepper Goujon, Sweet Potato Cake and Sautéed Green Beans (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)

Pork Fillet with a Trio of Artichoke's and Peas
Quorn Fillet with a Trio of Artichoke and Peas (V)

Beef Loin with Mushroom Cream, Roast Oyster Mushroom, Dauphinoise Potato, Wilted Spinach
with a Red Wine Jus

Wellington with Mushroom Cream, Roast Oyster Mushroom, Dauphinoise Potato, Wilted Spinach
with a Red Wine Jus (V)

Local Chicken Breast with Cauliflower Purée , Asparagus and a Herb and Lentil Dressing
Spinach, Sundried Tomato and Goats Cheese Rotolo with a Cauliflower Purée , Asparagus and a Herb and Lentil Dressing (V)

Pan-Fried Salmon with Potato Fondant, Glazed Fennel, Edamame Beans and Chive Cream
Fennel Scented Chickpea Pavé with Potato Fondant, Glazed Fennel, Edamame Beans and Chive Cream (V)

Desserts

(Desserts can be made vegetarian or vegan on request)

Coconut Pannacotta with Macerated Strawberries, Strawberry Consommé
and Coconut Shavings

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

Summer Pudding with Mixed Berry Coulis and Pimm's Sorbet

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

Chocolate Fondant with Raspberry Gel, Fresh Berry, Raspberry Sorbet and Chocolate Soil

Lemon Parfait with White Chocolate Mousse, Raspberry Gel and Fresh Raspberries

Macerated Tropical Fruit Salad with Passionfruit Sorbet

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