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Dinner Menu 2023

Our dinner menus have been designed by our creative Head Chef for your enjoyment. We take great pride in our service. Our philosophy is simply to provide fresh, sustainable unpretentious food, offering the best produce in season whilst maximising on taste and flavour.

**Room Hire charge of £350 + VAT for the College Hall or
£200 + VAT for the Lucia Windsor Room**

3 Course Served Dinner : £45.00 + VAT per person

Includes Tea, Coffee and Mints

Simply choose **one** starter, **one** main course and **one** dessert

Please note everyone will need to have the same starter, main course
and dessert

To cater for many of your diets please also select **one** vegetarian starter and **one** vegetarian
main

Guests with any dietary requirements other than vegetarian will be catered for separately.

Minimum numbers of 40 for hire of the College Hall and 15 for hire of the Lucia
Windsor Room. All dinners are expected to start no later than 7.30pm with a view to
retiring from the Hall by 10.30pm.

All Charges include table linen, menu cards, candles and use of the Dining Hall or Lucia
Windsor, depending on numbers.

Final numbers and all dietary requirements are required no later than 2 weeks before the
date of the function. Please note small changes are permitted up to 48 hours before the
start of your event. Seating plan and place cards are required 48 hours before your
event.

Special diets can be discussed with our Catering team in advance.

We are happy to arrange place cards for you, but please note this will be an additional
cost of 25p per card.



D I N N E R M E N U

Starters:

Soups

- Celeriac Soup with Chive Oil & Brioche Crouton
- Chilled Tomato & Roasted Pepper Gazpacho
- Pea & White Truffle Velouté with Parma Ham Crisp

Vegetarian/Vegan

- Goats Cheese Croquettes with Beet Salad & Butternut Squash Puree
- King Oyster 'Scallops' with Pea Puree, Balsamic Reduction & 'Bacon'
- Wild Mushroom, Kale & White Truffle Risotto with Parmesan Crust
- Smoked Tofu with Kimchi Slaw & Satay Dressing

Meat

- Pressed Pork Terrine with Pineapple Relish, Quails Egg, Pickled Shallot & Pease Pudding
- Chicken Liver Parfait with PX Gel, Spiced Apple Relish, Crispy Skin & Brioche
- Smoked Duck, Waldorf Salad, Sultana Puree & Orange Dressing
- Tea Smoked Quail Supreme with Celeriac Remoulade, Black Pudding Crumble & Apple

Fish

- Seared Scallops with Spiced Butternut Squash Puree & Coriander Oil
- Crab Risotto with Lemon Dressing & Tempura Samphire
- Torched Mackerel Fillet with Beetroot & Horseradish Salad and Watercress
- Salmon Confit with Smoked Crème Fraîche, Pickled Cucumber & Samphire Salad



D I N N E R M E N U

Main Course:

Vegetarian/Vegan

- Celeriac & Caramelized Onion Tart Tatin with Kale Pesto, Truffled Potato Puree & Jus *
- Cumin Spiced Panisse, Chickpea Stuffed Aubergine, Harissa Ragu & Wilted Spinach *
- Cauliflower Pakora with Chana Masala, Keralan Fried Greens & Curry Oil *
- Herb Gnocchi with Spinach, Sautée Wild Mushroom, Toasted Pine Nuts & Parmesan Sauce *

*These dishes are suitable for, or can be adapted to suit, those following a plant-based diet

Meat

- Lamb Rump with Shoulder Croquette, Minted Pea Puree, Balsamic Roast Shallot & Smoked Garlic Mash
- Poached Chicken with Boudin Blanc and Crispy Skin, Truffle Potato Puree, Peas, Beans & Jus
- Duck Breast with Fondant Daikon Radish, Pak Choi & Lapsang Souchong
- Fillet of Beef with Cheek Croquette, Creamed Celeriac, Roast Carrot & Potato Terrine
- Slow Roast Pork Belly with Black Pudding, Celeriac & Potato Puree, Roast Tender Stem & Apple Crisp & Jus

Fish

- Supreme of Salmon with Sautée Wild Mushroom & Spinach, White Truffle Velouté & Parmesan Crisp
- Stone Bass Supreme with Mussel Bisque, Saffron Crushed Potatoes & French Beans Niçoise
- Hake Fillet with Red Pepper Relish, Char-Grilled Courgette and Sauté Potato
- Miso Marinated Cod Loin, Daikon & Courgette Noodle, Mushroom & Miso Broth

Dessert Course:

- Warm Ginger Parkin with Apple Compote & Clotted Cream Ice Cream
- Raspberry & White Chocolate Delice with Raspberry Sorbet
- Passion Fruit Crème Brûlée with Vanilla Sable Biscuit
- Pressed Apple Terrine with Black Currant Sorbet & Pecan Crumble
- Lemon Curd tart with Italian Meringue & Fresh Raspberries
- Plant Based Warm Chocolate Brownie with Dark Chocolate Ice Cream & Raspberry Gel

Coffee and Mints will then be served

Additional Cheese Course: £6.50 + VAT per Person

Local, Artisanal Cheeses with Biscuits and Chutneys

All dishes are subject to availability of ingredients. Should we need to substitute the main ingredients we will inform you in advance

(Dietary information available on request)