Starters

Bouillabaisse
_Cassoulet of Butter Beans, Rouille_

Confit Guinea Fowl Terrine
_Crab Apple Chutney and Pickled Red Cabbage_

Seared Mackerel
_Celeriac, Orange and Saffron_

Beef Carpaccio
_Accompanied by Sweet and Sour Straw Mushrooms, Celery Root Horseradish Cream and Baby Cress Salad_

Baked Pumpkin and Goats Cheese Tartlet
_Spiced Pumpkin Seed Salad_

Cream of White Onion, Parsley + Pecorino Soup

Seared Fennel
_Celeriac, Orange and Saffron_

Main Course

Glazed Duck Breast
_Trinity Honey & Wholegrain Mustard, Chestnuts, Savoy Cabbage & Crispy Potatoes_

Slow Cooked Lamb Shank
_Red Wine and Herbs served with Roast Parsnips, Creamed Leeks and Pomme Mousseline_

Fillet of Cod
_Lemon, Kale, Mussels, Shallot Broth_

Braised Chicken
_Thyme Jus, Bacon, Silver Skin Onions, Button Mushrooms and Crushed Potatoes_

Roasted Venison
_Lapsang Souchong and Orange served with Butternut Squash, Dauphinoise Potatoes and Roasted Cauliflower_

Baked Globe Artichoke
_Forest Mushroom, Roast Celeriac, Lattice Pastry and Pesto Orzo_
Cauliflower and Cumin Fritters
Creamed Leeks, Chilli Buttered Mash + Lemon Salsify

Baked Vegetable Roots and Camembert Clafoutis
Thyme and Red Wine Sauce

**Puddings**

Warm Pistachio Cake
*Poached Quince, Ginger Beer Ice Cream*

White Chocolate Mousse
*Butterscotch, Caramelised Pear and Filo Pastry*

Baked Fig Tart
*Crème Patisserie served with Rosehip Ice Cream*

Apple, Blackberry and Macademia Nut Crumble
*Vanilla Custard*

Sticky Toffee & Date Pudding
*Spiced Plums*

Calvados and Sultana Babas
*Bramley Apple Sorbet*

**Cheese**

Selection of Hand Picked English and Continental Cheeses
*Water Biscuits, Grapes and Celery*

**Beverages**

Coffee and Infusions

**Chocolates**

Selection of Handmade Chocolates
**Tariff**

Two Course Lunch £30.00 per cover

Three Course Lunch or Dinner £38.00 per cover

Four Course Dinner £42.00 per cover

Cheese Course £8.50 per cover

(Prices include: Linen, staff costs, fresh bread, seasonal vegetable and potatoes)

All prices are subject to VAT at the prevailing rate

If your catering requirements are in connection with official College business please advise the Catering Team at the point of booking for preferential rates.

We do not charge additionally for the hire of rooms.

**Booking Conditions**

A set menu should be chosen by the event organisers for the entire group. Unfortunately, a choice of menus cannot be offered, except for vegetarians or for those with other special dietary requirements or for those with other special dietary requirements.

Bookings and final details, including delegate numbers and dietary requirements, must be confirmed at least 10 days prior to the event.