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.