



MAGDALENE COLLEGE - CAMBRIDGE


Buckingham Dining Menus 2025

Please note, all guests must dine from the same menu with the same starter, main course & dessert.

We can cater for guests with special dietary requirements.

Please note that all Dinners served in the Hall, must commence at 19.30.

Starters

Puree, roasted, pickled & shaved, pumpkin element salad with toasted pumpkin seeds, nasturtium oil & mixed micro cress. 

Honey glazed goats' cheese crottin, sourdough shards, red onion chutney with lambs leaf & roquette salad.

Celeriac velouté, sour apples, creme fraiche & mint oil.

~

Beetroot gravlax, roasted baby beetroot & beetroot gel with a radish, dill & fennel salad.


Lobster bisque, chive crème fraiche with tiger prawns, lime & tomato concasse.

~

Venison carpaccio, sherry vinegar pickled pear, port jelly, golden baby beet, linseed & rosemary broken biscuit & rosemary oil.

Parma ham wrapped pea & mustard ham hock terrine, pea puree, celeriac remoulade, black onion seed toast, roquette vierge dressing with micro roquette

Main Courses

Charred aubergine steak glazed with palm sugar, soy, mirin & yuzu on steamed bok choy with braised baby fennel, pink ginger steamed rice, edamame bean, snow pea & mange tout salad dressed with black sesame oil. 

Butter bean, asparagus, pea & goats curd risotto with parmesan shavings, truffle oil & frisee salad.

Squash, spinach, mushroom, tarragon & quinoa Wellington, thyme & lemon zested pearl barley, baby carrots, roasted courgette & tomato sauce.

~

Pan seared bass, saffron fondant potato, asparagus, kale & roasted cauliflower with a cauliflower & chive split velouté sauce.

Roasted hake supreme, lemon zested pomme puree, braised baby leeks, artichoke puree & peas with a mussel & clam broth finished with dill oil.


Main Courses


Seared aged beef fillet, thyme & confit garlic infused pomme anna, braised celeriac, roasted squash & baby carrots, burnt banana shallot with classic beef jus split with carrot top oil. **(£4.50 supp. pp)**

Lamb rump, chive pomme puree, asparagus tips, leek, pea, asparagus & mint fricassee with kale crisps.

Chicken supreme, bubble & squeak potato cake, fine beans, baby carrot & sage pearl barley bonbon with chicken gravy.

Desserts

Pimm's mixed fruit jelly, apple & mint caviar with cucumber sorbet on a strawberry & short bread crumb & micro mint cress. 

Tonka & vanilla bean panna cotta, soy & star anise gel, sesame seed brittle with orange oat granola crumb. 

~

Classic baked sticky toffee pudding with butterscotch sauce & vanilla bean ice cream.

Dark chocolate torte, white chocolate pencils, fresh raspberries, raspberry gel & raspberry sorbet on raspberry & chocolate soil.

Pineapple pina colada (toasted coconut shavings, roasted pineapple, rum jelly, meringue kisses & coconut sorbet).

Option 1

3 Courses with coffee & chocolate truffles.

£56.00 per person

Option 2

3 Courses with coffee & chocolate truffles, two glasses of college label wine.

£62.00 per person

Additional Courses

Selection of British cheeses with assorted crackers, grapes & chutneys.

£7.95 per person (minimum of 10 people).

**All prices are subject to the addition of VAT at the standard rate.
Prices are valid until 30 September 2025.**