



## MAGDALENE COLLEGE - CAMBRIDGE

### Christmas Dining Menus 2025

*All guests must dine from the same menu; one starter, one main and one dessert.*

*We can cater for those with special dietary needs.*

***Please note that all Dinners must commence at 19.30.***

#### Starters

(V) Charred & pesto marinated courgette ribbons, pickled banana shallot petals, beef tomato carpaccio, bocconcini mozzarella with balsamic pearls & micro basil

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3 Pan seared scallops, truffle cauliflower puree, chorizo, black pudding with micro herb & golden raising vinegarete. **(£3.00 supp. pp)**

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Clementine & cinnamon salmon gravlax, chive crème fraiche, sakura cress, orange & toasted sunflower seeds with rapeseed oil.

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Chicken liver parfait, roasted fig, Madeira jelly, crisp radish, red onion marmalade, micro red vein sorrel on a brioche toast.

#### Main Courses

(V) Lemon thyme, sage, celeriac & quinoa topped toasted sunflower seed tartlet, medley of oven roasted smoked garlic mediterranean vegetables, wilted savoy cabbage with a rustic cherry tomato ragout sauce.

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(V) Pearl barley, chestnut, baby spinach & mixed herbed filled squash, roasted cauliflower florets, maple roasted swede, turnip, parsnip, red onion & carrot with sauteed baby cabbage with a jug of chive beurre blanc.

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Norfolk roast turkey, pork chestnut stuffing, pigs wrapped in blankets roasted, potatoes, maple roasted swede, turnip, parsnip, red onion & carrot with sauteed baby cabbage & turkey jus.

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Medium rare beef fillet, lightly seasoned horseradish pomme puree, roasted butternut squash, cinnamon braised red cabbage, tender stem broccoli, butternut squash puree with a jug of claret jus. **(£4.50 supp. pp)**

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Oven roasted pork loin, wholegrain mustard Anna potato, wilted chard, baby carrot, roasted celeriac, calvados apple compote with a madeira sauce.

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Chalk stream trout supreme, saffron fondant potato, kale, braised baby fennel, baby carrots with champagne beurre blanc.

## Desserts

(V/G) Cinnamon, star anise & hibiscus poached conference pear, quince puree, clementine & date granola crumb with "Honeycomb" ice cream.

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Magdalene's figgy pudding, brandy infused pouring cream & rum butter.

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Traditional Apfel strudel with pistachio ice cream

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Dark chocolate delice forest yule, brandy-soaked black cherries, black cherry gel & vanilla bean ice cream on a sour cherry crumb.

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Lemon & mascarpone cheese, amaretti biscuits, limoncello sorbet on almond & nibbed chocolate.

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Mini mince pies

## Magdalene Christmas Packages

### Option 1

3 courses with coffee, mince pies and stollen bites

**£56.50 per person**

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### Option 2

3 courses with coffee, mince pies and stollen bites & two glasses of College label wine

**£65.00 per person**

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### Additional Courses

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

**£9.00 per person (minimum of 10 people)**

### Included in both packages:

White table linen

Silver candelabras

Christmas crackers & table decorations

Service charge & VAT

**Please note these prices are valid until 31 September 2025.**

