



## MAGDALENE COLLEGE - CAMBRIDGE

### Dining Menus 2020

#### Starters

Confit Pork Cheek, Celeriac Remoulade, Maple & Toasted Hazelnuts.  
Chicken Liver & Brandy Parfait with Cherry Compote & Brioche.  
Tiger Prawn & Hake Ravioli with a Chive & Lime Butter Sauce.  
Beer Battered Cod Cheeks, Pea & Granny Smith Apple Risotto.  
Twice Baked Cheddar Soufflé with Pear & Quince Chutney (V).  
Pumpkin & Sour Cream Velouté with Courgette & Chive Fritters (V) (Vegan Option Available).  
Pea Fritter with Mint & Radish Salad (Vegan).

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#### Main Courses

Denham Vale Beef Sirloin, Buttered Potato Terrine, Mushroom Puree,  
Grilled Tender Stem with Blue Cheese Beignet & Bone Marrow Jus. (supplement £2.45)  
Trio of Dingley Dell Pork with Crushed Peas, Mash & Black Garlic.  
Creedy Carver Quarter Duck with Parsnip Rosti, Broccoli & Port Sauce.  
Quail with Roast Potato, Baby Carrots, Savoy Cabbage, Cauliflower Cheese & Gravy.  
Norfolk Chicken with Truffle Mousse, Oyster Mushrooms, Baby Leek, Green Beans & New Potatoes.  
Sea Bass Fillet, Dill New Potatoes with Spinach, Tiger Prawn, Fennel & White Wine Ragout.  
Salt & Vinegar Crusted Cod, Crushed Peas, Triple Cooked Chips & Tartar Sauce.

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#### Vegetarian Main Courses

Roasted Celeriac, Lentil & Chard Pithivier with Parsnip Rosti, Oyster Mushrooms, Baby Leeks & Onion Jus.  
Pearl Barley & Spinach Scotch Egg, Mash Potato & a Leek, Savoy & Pea Fricassee.  
Charred Butternut Squash with Quinoa, Goat's Cheese & Artichoke Farce, Kale & Red Pepper Sauce  
Wild Mushroom & Truffle Risotto with Vegan Parmesan, Pea Shoots & Rapeseed Oil (Vegan).

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## Desserts

Milk Chocolate & Hazelnut Praline Tart with Sour Cream Ice Cream.

Lemon Cheesecake with Tarragon Sorbet.

Raspberry & Elderflower Trifle.

Apple Crème Brûlée with Vanilla Shortbread.

Stem Ginger Sticky Toffee Pudding with Toffee Sauce & Clotted Cream.

Chocolate Orange & Avocado Cheesecake (Vegan).

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## Additional Courses

Selection of British Cheeses with Assorted Crackers, Grapes & Chutneys:

**£5 per person (minimum of 10 people).**

Selection of Sliced Exotic Fruit:

**£3.50 per person (minimum of 10 people).**

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## Option 1

3 Courses with Coffee & Chocolate Truffles **£43.50 per person + VAT**

## Option 2

3 Courses with Coffee & Chocolates Truffles, Two Glasses of College Label Wine **£48.50 per person + VAT**

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### Please note:

Everyone must dine from the same menu with the same starter, main course & dessert apart from those with special dietary requirements.

All prices are subject to the addition of VAT (if applicable) at the standard rate. Prices are valid until 31 December 2020.

Registered Charity Number 1137542

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