



Residential Conference Dining Menu 2020
(Please choose one from the following options)

Menu 1

Beef Tomato Carpaccio, Shaved Pecorino, Toasted Pine Nuts & Basil (V)

Cod Supreme with Mustard & Herb Crust, Potato Cake, Mange Tout & Parsley Butter Sauce
Quinoa, Mushroom & Herb Wellington, Potato Cake, Mange Tout & Parsley Butter Sauce (V)

Glazed Lemon Tart with Orange Mascarpone

Tea or Coffee & College Mint Chocolates

Menu 2

Goats Cheese with a Pea, Mint, & Radish Salad (V)

Saffron Chicken Fillet, Roasted Garlic Mash, Fine Beans & Black Olive Dressing
Saffron Risotto Cake with Braised Fennel, Green Beans & Black Olive Dressing (V)

Passion Fruit Posset & Shortbread

Tea or Coffee & College Mint Chocolates

Menu 3

Smoked Salmon, Watercress, Cream Cheese & Caviar Bruschetta Avocado,
Feta & Beetroot Bruschetta with Lemon Oil (V).

Slow Roasted Dingley Dell Pork Belly with Buttered Fondant, Parsnips, Kale & Cider Sauce.
Lentil 'Cottage Pie' Tart with Buttered Fondant, Parsnips, Kale & Cider Sauce. (V)

Chocolate & Raspberry Truffle Torte with White Chocolate Shavings

Tea or Coffee & College Mint Chocolates

Menu 4

Roasted Red Pepper & Tomato Soup with Basil Crème Fraiche (V)

Peppered Braised Beef Steak in Mushrooms & Brandy, Steamed Potato, Chantenay Carrots.

Roasted Butternut Squash Stuffed with Quinoa, Leek & Artichoke served with

Wilted Spinach & Blue Cheese Sauce (V)

Baked Vanilla Cheesecake with Blueberry Compote

Tea or Coffee & College Mint Chocolates

Menu 5

Classic Caesar Salad, Anchovies, Parmesan & Olive Oil Croutons

Classic Caesar Salad, Olives, Vegetarian Parmesan & Olive Oil Croutons (V)

Chalk Stream Trout Supreme, Saffron Potato, Crushed Peas & Baby Leek

with a Prawn & White Wine Velouté.

Westcombe Cheddar & Chard Tart, Saffron Potato, Crushed Peas & Baby Leek with a Chive Velouté (V)

Crème Brûlée with Ginger Snap Biscuit

Tea or Coffee & College Mint Chocolates