



MAGDALENE COLLEGE - CAMBRIDGE

Wedding Dining Menus 2022

Starters

Prosciutto Ham, Poached Egg, Asparagus & Wholegrain Mustard.
Chicken Liver Parfait, Plum, Claret Jelly & Fennel Bread.
Potted Beef, Celeriac & Apple Remoulade, Beer Bread.

Fragrant Spiced Sea Bream, Fried Onion, Samphire, Yoghurt & Grapefruit.
Battered Coley, Pea Brulée, Roquette, Citrus Dressing.
Scallop, Cucumber, Mint, Radish & Lime.

Parsnip Soup, Curry & Spiced Homemade Onion Bread.
Homemade Pasta, Truffle, Parmesan & Parsley.
Baked Goat's Cheese, Local Honey, Charred Beetroot & Sourdough.

Mains

Pork Belly, Dumpling, Braised Cabbage, Anise & Squash.
Beef Fillet, Truffle Mash, Wilted Chard, Wild Mushroom, Roast Shallot, Madeira Jus.
Duck Breast, Parsnip, Poached Rhubarb, Edamame Bean, Vanilla Jus.
Lemon Chicken Fillet, Bubble & Squeak, Roasted Shallots & Asparagus.
Chicken, Chive & Chestnut Mushroom Risotto, Fried Leeks, Parmesan Tuile.

Sea Bass, Toasted Buckwheat, Parsnip, Raisins & Riesling.
Chalk Stream Trout, Squash, Chard, Asparagus & Dill Béarnaise.
Hake with Pomme Puree, Prawns & Mussels, Leeks, Wholegrain Mustard & Cider.

White Wine & Truffle Risotto, Jerusalem Artichoke, Pecorino & Endive.
Goat's Cheese, Mint & Lemon Brik Pastry with Leek, Pea & Asparagus Fricassee, Poached Egg.
Vegan Chargrilled Aubergine Cannelloni with Spinach & Wild Rice, Cherry Tomato Ragout, Mozzarella.
Vegan Butterbean, Quinoa, Orange & Pine Nut Croquettes with Hispi Cabbage, Poppy Seed & Fennel Slaw.

Desserts

Chocolate Marquise with Cherry, Kirsch Jelly & Popping Candy.
Chocolate Fondant, Salted Caramel Ice Cream & Banana Crunch.
Lemon Mousse, Raspberry & White Chocolate.
Passion Fruit Curd & Amaretto Meringue Pie.
Orange Posset, Forced Rhubarb & Honeycomb.
Apple & Vanilla Compote, Toasted Oat Crumb & Basil Cream.

Additional Courses

Selection of British Cheeses with Assorted Crackers, Grapes & Chutneys.
£5 per person (minimum of 10 people).

Registered Charity Number 1137542