



MAGDALENE COLLEGE - CAMBRIDGE

Buckingham Dining Menus 2024

*Please note, all guests must dine from the same menu with the same starter, main course & dessert.
We will cater for guests with special dietary requirements.*

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.

Main Courses

Pork Belly, Dumpling, Braised Cabbage, Anise & Squash.

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.

Beef Fillet, Truffle Mash, Wilted Chard, Wild Mushroom, Roast Shallot, Madeira Jus. (£4.50 supplement per person)

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.

Option 1

3 courses with coffee & chocolate truffles.
£52.00 per person

Option 2

3 courses with coffee & chocolates truffles, two glasses of College label wine.
£58.00 per person

Additional Courses

Selection of British cheeses with assorted crackers, grapes & chutneys.
£7.50 per person (minimum of 10 people).

Please note that all Dinners must commence at 19.30.

**All prices are subject to the addition of VAT at the standard rate.
Prices are valid until 31 December 2024.**