

# Banqueting Menu

## All Colleges

All guests will dine from the same set menu.

To make up your menu, please select one dish for each course and a vegetarian option if required.

Please note, we are unable to offer a choice menu.

Minimum of 3 courses

## Starters

### Smoked Chicken and Herb Terrine

with celeriac remoulade, toasted sourdough and dressed heritage tomato compote  
£8.75

### Smoked Salmon

with avocado purée, pickled cucumber, pink radish and croutons  
£9.00

### St Cuthbert's Cheese, Leek and Pancetta Tart

with caramelised onion purée, crisp shallots, pancetta and grain mustard dressing  
£7.75

*Can be adapted for vegetarians*

### Ballotine of Goats' Cheese

with toasted pine nuts and beetroot textures  
£8.00

### Crispy Sweet Potato and Cauliflower

#### Beignet

with marinated artichokes and romesco dressing

£7.75

*Suitable for vegan*

## Soup Menu

*All soups can be adapted for vegan diets*

### Roast Tomato, Red Pepper and Basil

with crumbled feta  
£5.75

### Carrot and Coriander

with crème fraîche  
£5.75

### Celeriac, Potato and Rosemary

with dill oil  
£5.75

### Leek and Potato

with truffle dumplings  
£5.75

# Banqueting Menu

## Main Courses

### Seared Chicken Breast

with potato and spring onion croquette, sweetcorn purée, charred baby leeks and poultry sauce  
£26.75

### Roasted Lamb Rump

with lamb shoulder shepherd's pie, pea and mint purée, broad beans and lamb sauce  
£30.25

### Pan-Fried Salmon

with crushed potatoes, tender stem broccoli, spinach, lemon and caper butter sauce  
£26.75

### Roast Pork Loin Escalope

With grain mustard mash, baby carrots, apple purée, Parma ham crisp and cider sauce  
£27.25

### Roast Chicken Breast

With fondant potato, carrot and anise purée, fine beans, kale and Madeira sauce  
£26.75

## Vegetarian Alternative

### Pumpkin Ravioli

with roasted butternut squash, sun touched tomato, asparagus, shaved parmesan and extra virgin olive oil  
£25.50

### Duchess Mushroom Tartlet

with parsnip purée, baby spinach, roast celeriac and cep sauce  
£25.50

*Can be adapted to for vegan diets*

### Jerusalem Artichoke Risotto

With roscoff onion, Jerusalem artichoke, baby leeks and chive oil  
£25.50

*Can be adapted to for vegan diets*

# Banqueting Menu

## Desserts

### Foret Noire

with Amaretto biscuit, cherries and cherry sorbet

### White Chocolate and Raspberry Truffle

with torched meringue & raspberry sorbet

### Chocolate and Salted Caramel Torte

with malted milk ice cream and chocolate crisp

### Passion Fruit and Mango Cheesecake

with passionfruit sorbet and coconut biscuit

### Treacle Tart

with caramel ice cream and brandy snap tuile

### Vegan Chocolate brownie

with poached fruits and sorbet

All priced at £8.50

### Freshly Brewed Coffee

& mints

£4.00



Denotes vegetarian

**Minimum spend per head is £41.00**

All prices are valid until 30 September 2024 and include VAT at the standard rate.