



MAGDALENE COLLEGE - CAMBRIDGE

Dining Menus 2017

Starters

Venison Carpaccio & Tartar Black Garlic, Cherry & Ewes Cheese
Duck Terrine, Rhubarb, Ginger & Muscatel
Pork Cassoulet Ballotine, Celeriac Remoulade & Confit Duck Leg
Seared Scallops, Butter Bean & Truffle Puree, Apple & Watercress
Poached Cod, Pickled Cucumber, Pea & Wasabi Puree & Black Quinoa
Prawn Mousse Tortellini, Saffron Consommé, Samphire & Bonito Flakes
Goats Curd, Heirloom Tomatoes, Pickled & Deep Fried Shallots with Red Pepper Puree **V**
Ravioli of Wild Mushroom, Fennel Oil, Dried Black Olives & Toasted Pine Nuts **V**
Pea & Sorrel Velouté, Mint Oil & Rye Bread **V**

Main Courses

Norfolk Black Chicken, Confit Leg Presse, Charlotte Potatoes, Caramelised Cauliflower Puree & Cumin Oil
Corn Fed Chicken Fillet, Sweet Potato Fondant, Broad Bean, Leek,
Pea & Tarragon Fricassee & Charred Baby Leeks
Beef Fillet, Confit Ox Cheek, Butternut Squash Puree, Burnt Shallots & Purple Broccoli
Sumac Lamb Cutlet, Iman Bayildi, Saffron & Cauliflower Puree, Roast Salsify & Fennel
Seared Duck Breast, Curried Lentils, Aubergine Puree & Baby Courgettes
Pork Tenderloin, Madeira Glazed Pig Cheek, Celeriac, Rainbow Chard & Toasted Hazelnuts
Stone Bass, Coriander & Black Bean Ragout, Roasted Plantains, Smoked Habanero & Sweet Corn Puree
Roast Cod with Baby Gem Lettuce, Tomato, Lilliput Capers & Sweet Potato

Vegetarian Main Courses

Black Quinoa & Roasted Squash Wellington, Squash Puree, Cavalo Nero & Heritage Carrots **V**

Deep Fried Hen Egg, Asparagus, Peas, Broad Beans & Black Truffle & Cepe Puree **V**

Feta & Mint Falafel, Tagine Filled Pepper, Aubergine Puree & Braised Fennel **V**

Vegan Menu

Asparagus, Trompette Noir Mushrooms, Peas & Truffle Oil

Smoked Red Pepper Calaspara Risotto, Courgette Ribbons & Parsley Vierge

Blueberry & Elderflower Jelly with Cucumber & Basil Sorbet

Desserts

Orange Blossom Panna Cotta, Mint Oil, Puffed Wild Rice, Raspberries & Lemon Balm

Irish Cream & Dark Chocolate Cheesecake with Ginger Nut Base, Vanilla Milk Jelly & Coffee Ice Cream

Passion Fruit Tart, Maple Toasted Hazelnuts & Chocolate Sorbet

Coconut & White Chocolate Fondant with Alphonso Mango & Candied Chilli

Pistachio, Apricot & Ginger Bakewell Tart, Greek Yoghurt & Rhubarb

Additional Courses

Selection of Artisan Cheeses with Assorted Crispbreads,
Crackers, Grapes & Chutney **£50.00 (per board for 10 people)**

Selection of Sliced Exotic Fruit **£35.00 (per board for 10 people)**

Option 1

3 Courses including Coffee & Chocolate Truffles **£40.50 per person plus VAT**

Option 2

3 Courses including Coffee & Chocolates Truffles,

Two Glasses of College Label Red or White Wine **£45.50 per person plus VAT**

Please note, everyone must dine from the same menu with the same Starter, Main Course and Dessert apart from those with particular dietary requirements.

Prices are valid until 31 December 2017 and are subject to the addition of VAT at the standard rate.