

Autumn/Winter Dining Menu

Starter

Confit of Gressingham Duck, Stewed Cranberry and Kumquat Relish, Sour Dough Bread
Cream of Broccoli and Butternut Squash Soup, Cambridge Blue Cheese Straws V
Game and Venison Terrine, Cranberry and Orange Compôte, Homemade Caraway Bread
Pan-Fried John Dory, Red Pepper Crumb, Chorizo and Roasted Winter Vegetable Risotto, Sweet Chili Oil
Potato Gnocchi, Pine Nut and Basil Oil, Spinach Leaves, Gran Moravia Shaved Cheese V
Sautéed Scallops, Lentil, Squash and Broad Bean Ragout with Dill, Red Wine Jus (*supplement of £2.60*)
Stilton Mousse, Pickled Pear, Shallot Purée and Caramelised Walnuts V

Main Course

Breast of Guinea Fowl, Potato Rösti, Salsify Roasted with Marsala, Shredded Leeks, Smoked Aubergine Purée, Spiced Juniper Jus
Butternut Squash, Sweet Potato and Lentil Tagine, Winter Fruit Couscous, Toasted Flatbread V
Girrolle Mushrooms and Roasted Beetroot Risotto, English Parsley, Green Beans, Leaf Spinach, Roasted Vine Tomatoes V
Pan-Fried Sea Bass, Fennel and Potato Cake, Wilted Spinach with Nutmeg, Ginger Wine Jus
Roasted Loin of Scottish Beef, Caramelised English Shallots, Dauphinoise Potatoes, Wild Mushrooms, Curly Kale, Burgundy Wine Jus
Sautéed Gressingham Duck Breast, Shredded Celeriac Rösti Potato, Baby Winter Vegetables, Liquorice Jus
Seared Spiced Fillet of Scottish Salmon, Fondant Potato, Roasted Seasonal Vegetables, Port Wine Butter Sauce

Dessert

Banana and Blackberry Crumble with Cream
Date and Walnut Sticky Toffee Pudding, Vanilla Pod Ice Cream
Honeycomb Cheesecake, Slow-Cooked Quince and Ginger Jam
Mulled Winter Fruits, Stem Ginger Ice Cream
Panettone Bread and Butter Pudding, Cinnamon Custard Sauce
Rich Chocolate and Orange Tart, Warm Spiced Wine Syrup

To Finish

Fairtrade Coffee & Chocolates

3 Courses £35.00 per person

3 Courses with 2 glasses of College wine £39.50 per person

Please select one dish for each course from the following choices for the group and, if required, a vegetarian option for starter and main course. Any other dietary requirements will be catered for separately. All of our desserts are suitable for vegetarians.

Additional Course

Fish Course – available on request

Sorbet – £3.10 per person

Selection of Cheeses with Grapes, Celery and Biscuits – £5.25 per person

All prices are subject to the addition of VAT at the standard rate, if applicable. Rates are valid until 31 December 2019.

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