

## Summer Dinner Menu 1

### Starters

**Spiced sweet potato and cumin pancakes, pickled coconut & cucumber salad, vegan yoghurt dressing (ve)**

**Goat's cheese and walnut croquette, tomato chutney, beetroot salad (v)**

**Cream of asparagus soup, crumbled goats cheese, rocket pesto (v)**

**Pimms cured chalk stream trout, cucumber confit, freeze dried strawberry and granny smith apple**

**Warm salad of confit belly pork, sous vide pineapple, pickled carrot and mouli, barbecue dressing**

**Bread crumbed ox cheek, red pepper chutney and crisp shallot rings**

### Main courses

**Butternut squash, black olive and feta cheese frittata, tomato, basil and chilli relish (v)**

**Red quinoa and cauliflower wellington, shimeji mushrooms, sweetcorn puree and rainbow chard (ve)**

**Breast of corn-fed chicken, lemon thyme potato rosti, peas, smoked pancetta and balsamic onions**

**Fillet and cheek of Suffolk pork, grain mustard mashed potato, hispi cabbage, & heritage baby carrot**

**Breast of Gressingham duck, leg croquette, sweet potato puree, red chicory tart tatin**

**Cod fillet, salt cod brandade, lemon spinach, heritage tomato vierge**

**Fillet of mackerel, samphire, beetroot and horseradish potato croquette**

### Desserts

**Pain perdu, macerated summer berries, yoghurt sorbet and edible candied flowers**

**English strawberries, prosecco sorbet, lemon and elderflower curd, black sesame meringue**

**Pistachio iced parfait, raspberry sorbet, Chambord gel, candied filo pastry**

**White chocolate and orange delice, orange sorbet, candied zest**

**Vegan maple and cashew cheesecake, pecan brittle (ve)**

Please contact us with any queries or requests regarding allergens, we can often adapt dishes when needed. We can cater for most dietary requirements if we are advised at least two weeks before your event.

There may be a surcharge.

Please note food is prepared in an environment where nuts are present.

All meals are prepared using the finest and freshest local produce and include seasonal herbs from the College gardens wherever possible.

V- Vegetarian Ve- Vegan GF-Gluten Free

## Summer Dinner Menu 2

### Starters

**Asparagus spears, tomato, truffle and black olive roulade, gazpacho dressing (v)**

**Heritage tomato panzanella, bocconcini mozzarella, crisp focaccia and baby basil (v)**

**Watercress and spinach soup, lemon crème fraiche (v)**

**Sweet potato mulligatawny soup curry oil and puffed wild rice (ve)**

**Smoked loin of tuna, charred octopus, green chili yoghurt,**

**Bouillabaisse with brown shrimp, cods cheek and rouille croute**

### Main courses

**Risotto primavera stuffed beef tomato, salsa verde and pea shoot salad (ve)**

**Black olive and tarragon gnocchi, tomato fondue, sprouting broccoli, balsamic sticky walnuts (v)**

**Loin and shoulder of lamb, stilton potato gratin, lemon spinach and caponata**

**Sous vide loin of beef, semi dried cherry tomato, asparagus and ratte potatoes, balsamic jus**

**Loin of venison, Romano pepper mash, cabbage dumpling, blackberry jus**

**Fillet of stone bass, squid ink linguini, saffron and chive broth, broad beans and peas**

### Desserts

**Passionfruit meringue tart, bitter chocolate sorbet, white chocolate soil**

**Baked yoghurt and orange cheesecake, fresh raspberries caramelised oatmeal crumb and raspberry gel**

**Poached peaches, brandy snap cannoli, raspberry cream, sauce and sorbet**

**Bitter chocolate and mango bavarois, nougatine biscuit and amaretto gel**

**Vegan matcha panna cotta, passionfruit, papaya and toasted coconut shards**

Please contact us with any queries or requests regarding allergens, we can often adapt dishes when needed. We can cater for most dietary requirements if we are advised at least two weeks before your event.

There may be a surcharge.

Please note food is prepared in an environment where nuts are present.

All meals are prepared using the finest and freshest local produce and include seasonal herbs from the College gardens wherever possible.

V- Vegetarian Ve- Vegan GF-Gluten Free