

DOWNING COLLEGE CAMBRIDGE

# MENU

## STANDARD CONFERENCE DINNER

### MENU A

**Starter** Bouquet of asparagus tied with Scottish salmon served with a fine herb gribiche and basil rolls

**Main Course** Fillet of beef Wellington served with a classic chasseur sauce

**Dessert** Baskets of golden brown sugar with strawberries, raspberries and grand marnier cream

### MENU B

**Starter** Apple and walnut risotto topped with grilled goats cheese

**Main Course** Escalope of veal zingara

**Dessert** Chocolate amaretto torte

### MENU C

**Starter** Fresh minestrone soup with paprika cheese straws

**Main Course** A trio of lamb cutlets with a sweet potato rosti and Cumberland sauce and mint jelly

**Dessert** Apple Delice served with quenelle of calvados ice cream

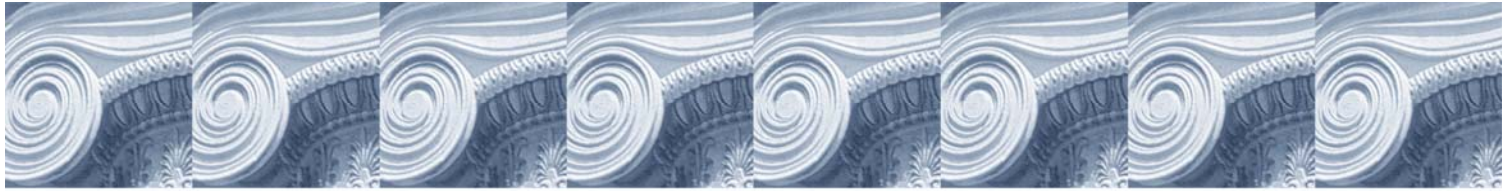
### MENU D

**Starter** Salmon and basil terrene with passion fruit cream

**Main Course** Pan fried butterfly chicken with wild mushroom and roasted pepper moussaline

**Dessert** Iced peach mousse with archers cream

***Main courses are served with a Bouquetière of Fresh Seasonal Vegetables  
and all menus are followed by Coffee & Mints.***



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*£ 25.50 plus vat at 17.5%*

### MENU E

**Starter** Almond potted smoked chicken with mixed grapes set on sliced garlic bread

**Main Course** Salmon fillets with a spinach and rocket risotto topped with parmesan shavings

**Dessert** Meringue swans filled with clotted cream and fresh seasonal berries

### MENU F

**Starter** Smoked fillet of scotch beef with wasabi sushi

**Main Course** Poached trout medallions with fresh asparagus tips with an orange citrus sauce

**Dessert** Passion fruit nougatine terrene with mango sauce and cream

### MENU G

**Starter** Asparagus cannelloni baked in a white wine cream sauce

**Main Course** Galantine of Pousson with chesnut stuffing braised in a olive, baby bell pepper sauce

**Dessert** Soft Fruit and Mascopone trifle

### MENU H

**Starter** Mille-feuille of wild mushrooms with roasted cherry tomatoes and a chive butter sauce

**Main Course** Oven roasted rack of welsh lamb coated with a grain mustard crumb accompanied with a blackberry and burgundy jus

**Dessert** Downing college crème Brulee with raspberries

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