



DOWNING COLLEGE CAMBRIDGE

# MENU

## WEDDINGS & FINE DINING

### MENU A

**Starter** Poached salmon fillets with rocket & balsamic glaze

**Main Course** Fillet of lamb set on a sautéed leek & rosemary rosti served with a burgundy sauce & parsnip crisps

**Dessert** Summer pudding with seasonal berries & clotted cream

### MENU B

**Starter** Hot poached asparagus with a walnut & truffle oil dressing & fresh herbs

**Main Course** Sea bass fillets served with a beurre blanc tomato and thyme sauce

**Dessert** Iced Grand Marnier bavaois topped with fresh orange

### MENU C

**Starter** Pork & Brandy terrine topped with fresh redcurrants served with melba toast

**Main Course** Herb crusted fillets of Scotch beef served with a shredded leek & peppercorn sauce

**Dessert** Meringue baskets filled with mint cream & chocolate dipped strawberries set on a fresh mint coulis

### MENU D

**Starter** Goats cheese salad with crispy pancetta with roasted bell peppers topped with roasted olives

**Main Course** Chicken supreme stuffed with pistachio & wild mushroom mousaline served with a saffron sauce

**Dessert** A champagne seasonal berry syllabub

*All main courses are served with a Selection of Fresh Seasonal Vegetables and all menus are followed by Coffee & Chocolates.*