



DOWNING COLLEGE CAMBRIDGE CONFERENCES & FUNCTIONS

NON-PACKAGE WEDDING BREAKFAST

1 January – 31 December 2010

- 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.