



DOWNING COLLEGE CAMBRIDGE CONFERENCES & FUNCTIONS

GALA DINNER

- MENU A**
- Starter** Cream of Cauliflower Soup with Salt Cod Beignets
- Main Course** Pan Fried Fillet of Seabass on a Celeriac Mash accompanied with Sauce Vierge
- Dessert** Apple Tarte Tatin with Caramelised Baby Apples and Granny Smiths Sorbet
- MENU B**
- Starter** Medley of Wild Mushrooms on Toasted Focaccia, Aioli and Mache (v)
- Main Course** Fillet of Pork rolled in Pistachios with Tarragon Infused Fondant Potatoes, Armagnac and Apricot Jus
- Dessert** Lemon Curd Cheesecake
- MENU C**
- Starter** Home Smoked Duck Breast with an Aubergine Puree, Red Pepper and Basil Compote
- Main Course** Seared Fillet of Bream with Baby Squid, Saffron Cocotte Potatoes
- Dessert** Pecan and Bourbon Tart with Cornish Sea Salt and Caramel Ice Cream
- MENU D**
- Starter** Roast Breast of Pigeon on Watermelon, Port Wine Glace and Foie Gras Foam
- Main Course** Fillet of John Dory with a Puy Lentil Salsa, Crisp Potato Macedoine and Pancetta Jus
- Dessert** Caramel Mousse and Chocolate Torte

*Main courses are served with a Panaché of Fresh Seasonal Vegetables
and all menus are followed by Coffee & Chocolates
(v) Suitable for Vegetarians*

Please ask for our choice of fish dishes, sorbets and cheese if you require four courses.

GALA DINNER

- MENU E** **Starter** Lemon Sole and Prawn Terrine with a Saffron Sauce
- Main Course** Beef Fillet Tournedos rolled in Chilli Flakes,
Dauphinoise Potato and Sautéed Artichoke
- Dessert** Iced Lemon Parfait with a Citrus Compote
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- MENU F** **Starter** Pressed Mediterranean Vegetable Terrine, Olive
Tapenade, Basil Jelly and Parmesan Crisp
- Main Course** Pan Fried Duck Supreme with a Beetroot Risotto
and Jus
- Dessert** Praline, Chocolate and Amaretto Torte
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- MENU G** **Starter** Tian of Tomato, Buffalo Mozzarella and Creamed
Avocado with Set Balsamic Reduction (v)
- Main Course** Rack of Lamb with Salsa Verde Mousse, Confit of
Shallot Mash Potato
- Dessert** Strawberry and Coconut Bavaois
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- MENU H** **Starter** Seared Scallop on an Apple Risotto with Crisp Pancetta
and a Sweet Corn Velouté
- Main Course** Corn Fed Chicken Supreme lined with Truffle
Butter, Wilted Spinach, Potato and Fennel Darphin
- Dessert** White and Dark Chocolate Cheesecake

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£ 34.30 (exclusive of VAT)

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