



DOWNING COLLEGE CAMBRIDGE
CONFERENCES & FUNCTIONS

CHRISTMAS MENUS 2010

Prices are exclusive of VAT

MENU A
£34.00

Beetroot Gravadlax with Avocado, Roquette and Pine Kernels

or

Cream of Celeriac Soup with Focaccia Croûtes (v)

Roast Norfolk Turkey with Bacon Wrapped Chipolatas, Stuffing and Cranberry Sauce

or

Fettuccine, Butternut Squash and Toasted Pumpkin Seeds (v)

Christmas Pudding with Brandy Sauce

or

Selection of Downing Sorbets with Crushed Brandy Snap

MENU B
£37.50

Confit of Pork Rilette, Mâche Leaves with a Blackberry and Cabernet Sauvignon Dressing

or

Assiette of Tomato with a Basil Ice-Cream and Baby Leaves (v)

Turkey Tournedos with a Tarragon Mousse, Sweet Potato and Sherry Maple Endive

or

Seared Fillet of Gilt Head Bream with Parmesan Mash, Calamari and Carrot Salad

or

Pearl Barley Risotto, Baby Carrots, Shitake Mushrooms and Spiced Almonds

Christmas Pudding with Brandy Sauce

or

Gingerbread Cake with Elderflower Poached Pear and Marscapone Ice-Cream.



MENU C
£42.00

Cream of Mushroom Soup with Chestnut Confit (v)

Salmon Tartare on Plantain Crisps with Mixed Leaves and a Coriander and Lime Crème Fraîche

or

Mixed Beet Salad, Goats Cheese, Pistachio's and a Lemon Vinaigrette

Fillet of Beef with a Sauté of Cipolline Onions, Girolles and Sage

or

Pan eared Halibut Fillet with a Red Capiscum Broth, Clams and Mussels

or

Feuilleté of Artichoke and Wild Mushroom, Rosé Champagne Cream (v)

Christmas Pudding with Brandy Sauce

or

Chocolate and Coconut Tart with a Cherry Sherbet

Main courses are served with a Panaché of Fresh Seasonal Vegetables.

All menus are followed by Coffee and Mince Pies and include

Christmas Crackers & Festive Table Decorations

