



DOWNING COLLEGE CAMBRIDGE CONFERENCES & FUNCTIONS

STANDARD CONFERENCE DINNER

1 January – 31 December 2012

- MENU A**
- Starter** Gazpacho Soup with Basil Infused Rolls (v)
- Main Course** Rump Cap Pavé of Lamb with a Ratatouille Gateau, Cranberry Jus
- Dessert** Chocolate Tart with Mascarpone
- MENU B**
- Starter** Trio of Melon with Parma Ham and Fresh Raspberry Vinaigrette
- Main Course** Seared Fillet of Salmon with Lemon Infused Crushed New Potatoes and Chervil Cream
- Dessert** Sticky Toffee Pudding with Kiwi and Ginger Sorbet
- MENU C**
- Starter** Plum Tomato Galette with Basil Dressing (v)
- Main Course** Pan Seared Sirloin Steak, Medley of Sautéed Mushrooms and a Pink Peppercorn Sauce
- Dessert** Lemon and Thyme Pannacotta, Strawberry Jelly and Balsamic Reduction
- MENU D**
- Starter** Smoked Aubergine and Roasted Cumin Soup (v)
- Main Course** Poached Supreme of Corn Fed Chicken with Courgette Spaghetti and a Chive Beurre Blanc
- Dessert** Cappuccino Crème Brûlée with Cantucci Biscuit

*All 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

STANDARD CONFERENCE DINNER

- MENU E** **Starter** Salad of Feta Cheese, Pequillo Pepper and Asparagus (v)
- Main Course** Oven Roasted Hake Fillet with a Persillade Crust and Red Wine Jus
- Dessert** Banana Tarte Tatin with Calvados Ice Cream
- MENU F** **Starter** Minted Pea and Gorgonzola Risotto with Micro Leaves (v)
- Main Course** Daube of Gammon with a Soft Herb Mash and Caperberry Sauce
- Dessert** Iced Mixed Berries with a Hot White Chocolate Sauce
- MENU G** **Starter** Chicken Liver Parfait, Truffle Chemise with Toasted Focaccia
- Main Course** Paupiettes of Lemon Sole with a Muscat Grape Hollandaise
- Dessert** Cassis Délice with a Mixed Berry Compote
- MENU H** **Starter** Capricorn Goats Cheese, Poached Pear and Walnut Salad (v)
- Main Course** Char Grilled Pork Loin Steaks in a Chinese Marinade with Wilted Bok Choi and Shittake
- Dessert** Rustic Apple and Blackberry Crumble with Cornish Clotted Cream

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£ 32.00 (exclusive of VAT)

