



DOWNING COLLEGE CAMBRIDGE
CONFERENCES & FUNCTIONS
VEGETARIAN LUNCH /DINNER SELECTION

to accompany the Standard Conference Dinner and Gala Dinner menus

1 January – 31 December 2012

- STARTER**
- Fine Tart of Cèpes with an Aubergine Fondue
 - Assiette of Melon
 - Salad of Crisp Artichoke, Pequillo Peppers and Feta Cheese
 - Toasted Focaccia with Cherry Vine Tomatoes and Pesto
 - Medley of Tomato Tian with Bocconcini Mozzarella and Balsamic Reduction
 - Griddled Halloumi on a Mixed Leaf Salad with Slow Roasted Tomatoes

- MAIN COURSE**
- Risotto Primavera
 - Fettuccine of Wild Mushrooms
 - Globe Artichoke filled with Spinach and Wild Mushrooms wrapped in a Puff Pastry Lattice, Baby Vegetables
 - Mediterranean Vegetables marinated in a Red Basil Pesto wrapped in Filo Pastry with a Coriander Cream
 - Feuilleté of Creamed Leeks and Blue Cheese with a Confit of Baby Leeks
 - Butternut Squash Risotto Cake with Wilted Rocket

