



## DOWNING COLLEGE CAMBRIDGE CONFERENCES & FUNCTIONS

### DOWNING COLLEGE WEDDING MENUS

1 January – 31 December 2011

*Downing College places great emphasis on the provenance of its meats and poultry and the source of these products is detailed on menu items where appropriate. Wherever possible, our produce is sourced from local suppliers and growers, and our fish comes only from sustainable sources.*

**MENU A**      **Starter** Poached Pear, Shaved Fennel and Endive Salad with Cambridge Blue Cheese

**Main Course** Soanes Free Range Chicken Supreme with Charred Asparagus and a Confit Tomato Butter Sauce

**Dessert** Rustic Apple Crumble with Cardamom Ice Cream

**MENU B**      **Starter** Home Smoked Duck Breast, Chestnut Puree, Mizuna and Raspberry Vinaigrette

**Main Course** Pan Fried Sea Bass Fillet with an Olive Oil Mash, Sautéed Squid and Chorizo

**Dessert** Rhubarb and Almond Tart with Cornish Clotted Cream

**MENU C**      **Starter** Tiger Prawn, Sauté of New Potatoes and Tempura Vegetable Salad with Oriental Dressing

**Main Course** Roast Loin of Pork with a Pistachio Pesto, Suffolk Cider and Pancetta Café au Lait

**Dessert** White and Dark Chocolate Cheesecake with Bitter Chocolate and Orange Sauce

*Main courses are served with a Panaché of Fresh Seasonal Vegetables and all menus are followed by Coffee & Chocolates*

**£38.30 (exclusive of VAT)**



**MENU D**      **Starter** Marinaded Artichoke Hearts, Pequillo Pepper and Feta Salad

**Main Course** Loin of Seasonal Denham Castle Lamb with Confit of Shoulder, Pearl Barley Risotto and Glazed Shallots

**Dessert** Vanilla Bean Panna Cotta with Caramelised Pineapple and Sorbet

**MENU E**      **Starter** Salade Lyonnaise with Seared Pigs Cheek

**Main Course** Salmon and Creamed Wild Rice Wellington, Wilted Spinach and Sauce Nantaise

**Dessert** White Chocolate Mousse in a Milk Chocolate Cup with a Mango Salsa

**MENU F**      **Starter** Ceviche of Baby Octopus, Mixed Leaves, Cucumber and Cherry Tomatoes

**Main Course** Guinea Fowl with an Apple and Toasted Hazelnut Farce, Sage and Hazelnut Split Jus

**Dessert** Strawberry and Coconut Bavarois

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**MENU G**      **Starter** Black Treacle Cured Salmon with Bitter Leaves and a Russet Apple Remoulade

**Main Course** Slow Roast Prime Rump of Scottish Beef, Wild Mushroom Pithivier, Roasted Garlic and Green Peppercorn Sauce

**Dessert** Cherry Soup with Mascarpone Ice Cream and Crushed Brandy Snap

**MENU H**      **Starter** Warm Asparagus, Parma Ham and Pecorino Salad with Caper Dressing

**Main Course** Seared Halibut Fillet with a Pepperoni and Butter Bean Cassoulet

**Dessert** Pecan and Bourbon Tart with Cornish Sea Salt and Caramel Ice Cream

**MENU I**      **Starter** Natural Smoked Haddock and Crisp Boneless Chicken Wings with Poached Egg and Frisée

**Main Course** Denham Estate Venison Loin with Pumpkin and Orange Mash, Caramelised Button Onions and Sauté of Chestnut Mushrooms

**Dessert** Summer Pudding with Lemon Chantilly

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**MENU J**

**Starter** Ragstone Goats Cheese and Pickled Beetroot with Baby Leaves and Balsamic Dressing

**Main Course** Butter Poached Radwinter Game Pheasant Supreme with Clonakilty White Pudding and Wilted Greens

**Dessert** Spiced Pear and Walnut Crème Brulee with Walnut Shortbread

**MENU K**

**Starter** Fillet of Red Mullet with Creamed Salt Cod, Saffron and Pink Peppercorn Infused Dressing

**Main Course** Lamb Cutlets in Honey Panko Breadcrumbs with Ratatouille, Celeriac and Mint Jus

**Dessert** Caramelised Lemon and Chilli Tart with Poached Berry Compote

**MENU L**

**Starter** Denham Estate Smoked Venison Loin with an Apple, Sultana and Soused Fennel Salad

**Main Course** Roasted Cod Fillet with Harissa Infused Crushed New Potato, Cocktail Cordoba Olives and Rocket

**Dessert** Elderflower Poached Pear with Bitter Chocolate Sorbet

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