



DOWNING COLLEGE CAMBRIDGE
CONFERENCES & EVENTS

GALA DINNER MENU

Starters

Ocean Trout Tartare
chilled cucumber, tomato consommé & keta caviar

Assiette of Salmon & King Prawns
gravadlax, smoked salmon & poached salmon

Sweet Pea Panna Cotta
light crab mousse, mango sorbet, brown crab toast

Chicken, Wild Mushroom & Spinach Timbale
with herb oil

Smoked Duck Breast
Cherry purée, fresh dates & focaccia

Heirloom Tomato Salad with Gazpacho (v)
black olive tapenade & bocconcini mozzarella

Poached Hens Egg on Toasted Focaccia (v)
Hollandaise sauce & wild mushrooms

Compressed Watermelon (v)
Olive Tapenade, Mozzarella & Balsamic

Celeriac & Truffle Soup (ve)
with wild mushrooms

Mushroom Pate (ve)
pickled wild mushrooms, focaccia croute

Mains

Pan-Roasted Salmon Supreme
baby beetroot, cavolo nero, pancetta, sherry & saffron sauce

Grilled Fillet of Sea Bream
basil risotto, roasted cherry tomatoes & salsa rossa

Pan-Fried Turbot
turbot fritter, chowder & broccoli
£6.50 supplement



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Fillet of Scottish Beef

pressed potatoes, braised leeks & a horseradish emulsion
£6.50 supplement

Sous Vide Rump of Lamb

fried gnocchi, sauerkraut, fine beans & rosemary jus

Roasted Breast of Duck

caramelised chicory, potato Dauphinoise & Rosemary Jus

Ballotine of Chicken

chanterelle mousse, broccoli, pommes puree & mushroom sauce

Wild Mushroom Risotto (v)

truffled Baron Bigod cheese

Sweet Potato & Beetroot Gnocchi (ve)

butternut squash puree, courgette spaghetti, pesto emulsion & vine-roasted tomato

Goat Cheese en Croute (v)

Borlotti beans, grilled courgettes & salsa verde

Desserts

Salted Chocolate Delice

coffee mousse & rum crème fraiche

Mille-Feuille of Peach and Raspberry

puff pastry & citrus cream

Mango Bavarois with Mango Sorbet

mango jelly & genoise sponge

Chocolate & Griottine Cherry Fondant

cherry yoghurt ice cream & chocolate sauce

Espresso Crème Caramel (ve)

with biscotti crumb



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Trio of Chocolate

White Chocolate Crème Brulee, Dark Chocolate Tart, Milk Chocolate Mousse in a Dark Chocolate Cup
fresh mint and cherry coulee

Pineapple Tart-Tatin

with Coconut & Cardamon Ice Cream

English and Continental Cheeseboard

served with Celery, Grapes & Cheese Biscuits

£105.00 per platter for 10 people

Please select ONE starter, ONE main and ONE dessert for the entire group. To ensure we can cater for all guests, specific dietary requirements must be provided at least ten days to the event

£45.15 for three courses

(Prices are exclusive of VAT)

(V) suitable for vegetarians, (ve) suitable for vegans