



DOWNING COLLEGE CAMBRIDGE
CONFERENCES & FUNCTIONS

GALA MENUS

January – December 2018

STARTERS

(Please select one)

Potted Prawn and Brown Shrimp
Lemon, Baby Caper Dressing

Confit of Duck and Chicken with Pancetta
Apricot, Char Grilled Sour Dough

Smoked Trout Fishcake
Beetroot Slaw, Horseradish Foam, Red Vein Sorrel Cress

Ham Hock Pressing with Grain Mustard
Apple Piccalilli, Compressed Apple, Celery Cress, Focaccia Croute

Warm Baron Bigod Brie Fondant
Semi Dried Grapes, Pickled Walnuts, Chive Emulsion

MAINS

(Please select one)

Free Range Chicken Breast with Smoked Garlic and Herb Butter
Truffle Mash, Green Beans, Split Jus

Mini Rack and Pressed Shoulder of Lamb
Pea and Mint Purée, Crushed Parsley Potatoes, Baby Carrots

Pulled Pork Rissolé, Black Pudding Crumb
Gooseberry and Apple, Sage Mousseline, Tender Stem Broccoli

Breast of Gressingham Duck
Butternut Squash Purée, Seasonal Cabbage, Fondant Potato

Pan Fried Fillet of Sea Bass
Pancetta Arancini with Spring Onion, Ragout of Edamame Beans and Cherry Tomato

Fillet of Scottish Salmon
Fennel Purée, Crushed Potato, Braised Baby Fennel, Red Amaranth Cress, Lemon Oil

Medallion of Dry Aged Fillet of Beef with an Oxtail Bon Bon
Shallot Purée, Compote of Wild Mushrooms, Buttered Spinach, Baby Heritage Carrots
(supplement of £5.00 per person)

DESSERTS
(Please select one)

Passion Fruit Tartlet topped with Meringue and Freeze Dried Raspberries,
Raspberry Compote, Limoncello Sorbet (v)

Banana Parfait
Almond Tuile, Dark Chocolate Sauce, Candied Banana (v)

Hot Chocolate Fudge Cake
Butterscotch Sauce and Raspberry Clotted Cream (v)

Bailey's Crème Brûlée
Almond Shortbread

Trio of Desserts
Hazelnut and Chocolate Macaron, Madagascar Crème Brûlée, Lime Meringue Pie

Clotted Cream Panna Cotta
Caramelised Apple, Rustic Crumb, Blackberry Curd (v)

A selection of English and Continental cheese served with celery, grapes and cheese biscuits
(supplement of £3.00 per person)

All menus are followed by Coffee & Chocolates

£41.55 for three courses

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 one week prior to the event

ADDITIONAL COURSES

Please ask for our chef's seasonal choice of fish dishes and sorbets if you require four courses

English and Continental Cheeseboard served with celery, grapes and cheese biscuits
£65 per platter for 10 people

(Prices are exclusive of VAT)

(v) Suitable for vegetarians

