



DOWNING COLLEGE CAMBRIDGE CONFERENCES & FUNCTIONS

GALA MENUS

January – December 2022

STARTERS

(Please select one)

Cambridge Blue Cheese Mousse, Poached Pear,
Gingerbread Crumb and Port Reduction **(v)**

Spiced Chickpea Cake,
Poached Duck Egg, Pickled Shallots, Coriander Cress **(v)**

Grilled Crottin Cheese
Tomato and Basil Chutney, Mini Baguette **(v)**

Heritage Tomato Puff Pastry
Tapenade, Basil Pesto Dressing, Basil Cress **(ve)**

Celeriac and Truffle soup with Wild Mushrooms **(ve)**

Pressed Ham Hock with Piccalilli and Pea Shoots

Antipasti Platter with Parma Ham, Milano Salami, Sun Blushed Tomatoes, Olives,
Parmesan Shavings, Artichokes and Balsamic Onions

Salad of Smoked Chicken, Feta, Baby Leaves with a Mustard Dressing

MAINS

(Please select one)

Beetroot, Hertfordshire Goat's Cheese and Fennel Fondant **(v)**

Carrot and Caraway Panisse
Blistered Cherry Tomatoes, Courgette Ribbons and Salsa Verde **(v)**

Cep Gnocchi
Baby Spinach, Semi Dried Cherry Tomatoes, Vegetarian Parmesan **(v)**

Shallot Tatin
Crispy Basil Tofu, Cauliflower Couscous, Baby Vegetables, Roast Tomato Sauce **(ve)**

Roasted Butternut Squash, Garlic, Sage and Sun-Dried Tomato Risotto,
Kale, Cranberries and Pumpkin Seeds **(ve)**

Ballotine of Chicken with Bacon, Apricot & Spinach Mousse, Purée Potato
And Seasonal Baby Vegetables



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Breast of Gressingham Duck, Morello Cherries, Tender-Stem Broccoli with Fondant Potato

Slow Cooked Pressed Shoulder of Lamb, Tender Lamb Rump,
Celeriac & Sage Dauphinoise, Kale, Carrot Purée and Redcurrant Jus

Supreme of Salmon, Crushed Leek & Ginger Potato,
Lemon & Chive Butter Sauce

Fillet of Beef, Potato Mousseline, Green Beans, Caramelised Onions,
King Oyster Mushrooms and Madeira Jus.
£5.50 supplement per person

Pan seared Fillet of Halibut, Shrimp Butter Sauce,
Roast Cauliflower Purée, French Beans, and Chive Potatoes.
£5.50 supplement per person

DESSERTS

(Please select one)

Orange & Lemon Treacle Tart, Vanilla Ice Cream, Caramel Sauce **(v)**

Strawberry Cheesecake Mille Feuille **(v)**

Trio of Desserts - Chocolate Brownie, Crème Brûlée and Passion Fruit Meringue Tart **(v)**

White & Dark Chocolate Marquise **(v)**

Madagascan Vanilla Brûlée with Lemon Shortbread Biscuit

Bitter Chocolate Tart with Caramelised Oranges **(v)**

All menus are followed by Coffee & Chocolates

£44.25 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 ten days to the event

English and Continental Cheeseboard served with Celery, Grapes and Cheese Biscuits
£70.00 per platter for 10 people

(Prices are exclusive of VAT)
(V) suitable for vegetarians, (ve) suitable for vegans