



DOWNING COLLEGE CAMBRIDGE CONFERENCES & FUNCTIONS GALA MENUS

January – December 2020

STARTERS (Please select one)

Mushroom Parfait, Wild Mushrooms, Pickled Heritage Carrots,
toasted Sippets (v)

Suffolk Blue Cheese Mousse, Poached Pear,
Gingerbread Crumb, Port Reduction (v)

Celeriac & Truffle Soup, Crispy Thyme Croutons, Parmesan Shavings (v)

Green Pea Soup, Cheese Sandwich (v)

Poached Hens' Egg, Wild Mushrooms,
Toasted Sour Dough, Truffle Hollandaise (v)

Chargrilled Provence Vegetable Pressing, Tapenade,
Saffron Onion Shells, Pepper Gel (ve)

Crab & Fennel Salad, Mango Salsa, Lemongrass Jelly, Wasabi Yoghurt

Tian of Sea Trout, Dijon Mustard & Honey Marinade,
Brown Crab Emulsion, Cucumber & Dill Remoulade

Seared Scallops, Charred Sweetcorn & Lime Salsa, Sweetcorn Purée, Carrot Crisps

Smooth Duck Liver, Thyme & Armagnac Paté,
Pickled Shallot, Amaranth Cress & Frisée Salad, toasted Sippets

Crispy Ham Hock Croquette, Feta, Aphelia Pea Salad and Beetroot Foam

Antipasti Platter

Parma Ham, Milano Salami, Sun Blushed Tomatoes, Olives,
Parmesan Shavings, Artichokes, Balsamic Onions,

Chicken & Coriander Pressing, Mango Gel, Micro Cress

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

Beetroot Cured Trout, Cucumber, Dill Blinis

Salad of Crayfish, Sesame, Lime, Papaya & Coconut, Ponzu Dressing and toasted Seeds

MAINS
(Please select one)

Beetroot, Hertfordshire Goat's Cheese & Fennel Fondant,
Beetroot & Raisin Purée **(v)**

Truffle & Parmesan Gnocchi, toasted Seeds, Wilted Greens,
Roasted Tomato Sauce **(v)**

Portobello Mushroom & Caramelised Red Onion Tart,
Frekeh & Roast Pepper, Crispy Carrot Julienne **(ve)**

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

Spiced Sweet Potato & Black Bean Cake,
Sag Aloo & Masala flavoured Tofu **(ve)**

Fried Polenta Cake, Wild Mushrooms, Wilted Spinach,
Tarragon, Mushroom Ketchup **(ve)**

Roast Breast of Corn Fed Chicken, Primavera Risotto

Ballotine of Chicken, Apricot & Spinach Mousse,
Rösti Potato, Seasonal Baby Vegetables

Pan Fried Breast of Guinea Fowl,
Lardons of Bacon, Mushrooms, Potato, Madeira Jus

Breast of Gressingham Duck, Morello Cherries,
Tenderstem Broccoli, Fondant Potato

Orange Glazed Confit Duck Leg,
Braised Red Cabbage, Noisette Potatoes

Tenderloin & Slow Cooked Belly of Pork,
Carrot & Parsnip Terrine, Potato Purée

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

Braised Beef Cheeks, Potato Mousseline, Baby Vegetables, Red Wine Jus

Loin of Venison, Rhubarb & Ginger Compôte,
Fondant Potato, Squash Purée
(£5.00 supplement per person)

Fillet of Beef, Dauphinoise Potato, Green Beans,
Caramelised Onions, King Oyster Mushrooms, Madeira Jus
(£5.00 supplement per person)

MAINS CONTINUED...

Herb Crusted Supreme of Cod, Clam Chowder, Mashed Potatoes, Peas

Sea Bream, Roasted Fennel Rösti, Seasonal Greens,
Lemon & Dill Crème Fraiche

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

Fillet of Sea Bass Niçoise, French Beans, Tomato, New Potato,
Egg, Olives and a Mustard Dressing

Pan seared Fillet of Halibut, Shrimp Butter Sauce,
Roast Cauliflower Purée, French Beans, and Chive Potatoes
(£5.00 supplement per person)

DESSERTS (Please select one)

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

Chocolate & Mandarin Marquise (v)

Strawberry Cheesecake Mille Feuille (v)

Chocolate & Orange Fondant, Mascarpone Ice Cream (v)

Chocolate Fudge Cake, Butterscotch Ganache (v)

White Chocolate & Blueberry Crème Brûlée, Shortbread Biscuit (v)

Trio of Desserts - Tiramisu, Crème Brûlée, Passion Fruit Meringue Tart (v)

Trio of Desserts - Strawberry & Tarragon Tart, Chocolate & Raspberry Mousse, Coconut Financier (v)

Mocha Paris-Brest, Coffee Ice Cream (v)

Dark Chocolate Mousse, Cherry Compote (v)

Mango & Passion Fruit Mousse, Coconut Tuile (v)

Apple & Vanilla Crumble, Tonka Bean Ice Cream (v)

Goats Cheese Panna Cotta, Lemon Curd,
Limoncello Sorbet, Meringue Shards

Brown Sugar Tart, Dressed Berries

Coconut & Raspberry Sponge, Raspberry Sorbet (ve)

Passion Fruit Brûlée, Coconut Sorbet (ve)

Chocolate & Raspberry Parfait (ve)

All menus are followed by Coffee & Chocolates

£42.95 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

£68.00 per platter for 10 people

(Prices are exclusive of VAT)

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

