



Formal dining menus

We can accommodate the following number of guests in our three dining rooms:

Dining Hall: 60 - 450; Fellows' Dining Room: 18 - 60; Cockcroft Room: 4 – 18

Banquet menus

For numbers under 60

Menu 1

Starter

Pressed duck leg, fig and apple chutney

**

Squash velouté, sage oil
with a parmesan crisp

Main course

Lamb rump with baba ganoush, spiced bulgur
wheat and braised Romanesco

**

Chestnut and barley risotto with sautéed
wild mushrooms and baby rocket

Dessert

Dark chocolate tart, salted caramel,
pecan praline and Chantilly cream

Menu 2

Starter

Mackerel filet with horseradish mayonnaise,
baby beets and watercress

**

Mini tomato arancini with shaved, pickled
fennel and tomato fondue

Main course

Roast guinea fowl, pearl barley, charred sprouts
girolle mushrooms and Madeira jus

**

Butternut squash coulibiac, squash puree and
tenderstem broccoli

Dessert

Aerated sponge with aerated dark chocolate,
praline dust and orange mousse

Banquet menus continued

For numbers under 60

Menu 3

Starter

Pea and gammon salad with crispy egg
and pea soup

**

Fennel, orange and quinoa salad with
pomegranate dressing

Main course

Sea bass with Jerusalem artichoke, beans,
roasted garlic and red wine

**

Butternut squash, pine nut
and gorgonzola risotto

Dessert

Charred plums with whipped mascarpone,
brioche crumble and vanilla syrup

Menu 4

Starter

Cured salmon with oven roasted cherry
tomatoes, grated egg, rocket salsa and
gribiche sauce

**

Feta cheese with compressed water melon,
honey gel and basil

Main course

Beef fillet with braised oxtail, onions roasted
two ways and a mushroom jus

**

Wild mushroom gnocchi with rocket
and baby plum tomatoes

Dessert

Hazelnut chocolate mousse with coffee
mirror and malt ice-cream

All served with Fair Trade coffee and tea served with chocolate truffles

£44.00 + VAT for three courses

£36.50 + VAT for two courses

£4.00 + VAT supplement for Menu 4