



## 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**

Chicken and ham terrine with  
piccalilli and dressed endive

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Textures of beetroot with whipped  
goat's cheese and walnut dressing

##### **Main course**

Slow cooked shoulder of lamb with creamed  
sweet potato, pistachio puree, red wine jus  
and a sweet potato crisp

\*\*

Crispy smoked tomato polenta with  
wilted spinach and confit garlic

##### **Dessert**

Dark chocolate and rapeseed ganache with  
shortbread and blueberry compote

#### **Menu 2**

##### **Starter**

Little gem leaves with chicken Caesar  
and avocado

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Mozzarella, fresh peas and broad beans  
with lemon and pea shoots

##### **Main course**

Pan fried seabass, with wilted lettuce,  
herb gnocchi, confit onions

\*\*

Asparagus risotto with parmesan foam  
and a crispy hen's egg

##### **Dessert**

Strawberry delice, with pistachio puree,  
raspberry macaron and chocolate soil

## Banquet menus continued

*For numbers under 60*

### **Menu 3**

#### **Starter**

Smoked haddock bonbon  
with pea puree  
\*\*

Local asparagus, duck egg dressing  
and rocket

#### **Main course**

Seared chicken with cauliflower, cavolo  
nero, onion seeds and shallot jus  
\*\*

Braised mushrooms with spelt, baby gem  
lettuce and a tofu dressing and  
pumpkin seed pesto

#### **Dessert**

White chocolate with strawberries,  
balsamic and hazelnuts

### **Menu 4**

#### **Starter**

Salmon arancini with spicy  
pepper compote  
\*\*

Courgette flower, red pepper and basil  
sauce

#### **Main course**

Aged sirloin steak, thyme rösti, balsamic  
tomato fondue, cep mushrooms and jus  
\*\*

Warm salad of beetroot with toasted  
barley, watercress and a filo shard

#### **Dessert**

Apple cremeux with honeycomb,  
mascarpone and elderflower

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

**£44.00 + VAT for three courses**

**£36.50 + VAT for two courses**