



# Lucy Cavendish College

## Cambridge Conferences & Events

### Fine Dining Menu

Please choose 1 dish from each category

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#### Starters

**Pineapple and Black Pepper Carpaccio**

Thin slices of pineapple marinated with black pepper accompanied with cured ham and figs

**Beetroot Cured Homemade Gravlax (F,Mu,Su)**

Cured slices of salmon fillet with mixed leaves and a dill & rapeseed oil dressing

**Crayfish and Avocado Cocktail (E,Mu,SF, Su)**

A variation on the old classic with crayfish instead of prawns

**Chapel & Swan Smoked Salmon (F,G,M)**

Locally sourced artisan fish with a simple side salad & brown bread and butter

**Beef Bresaola with Ponzu Dressing (G,So)**

Cured slices of beef with a citrus soy sauce with onion & mango salsa

**Bosworth Ash Goats' Cheese Salad (v) (M,Su)**

Specialist cheese accompanied by sundried tomato tapenade, finished with a truffle balsamic dressing

**Roast Carrot Soup (C,G)**

Thyme infused root vegetable soup with a prosciutto soldier

**Asparagus & Petit Pois Tartlet (v) (E,G,M)**

Creamy filled short pastry topped with dressed rocket

**Pea, Feta & Mint Salad with Caramelised Melon (v)**

Salad bound with grilled pepper dressing & charred soft fruit

**Pear and Apple Salad with Chicory and Blue Cheese (v) (M)**

Contrast of bitter chicory and sweet fruits drizzled with a creamy blue cheese dressing

**Mushroom Medley Bruschetta (v) (G, M)**

A trio of mushrooms bound in a creamy sauce atop crisp bread

**Caprese Salad (v) (M)**

Buffalo mozzarella, tomato salad served with rocket & basil pesto

**Italian Roasted Peppers (v) (M)**

Half a roasted pepper baked with a tomato, mozzarella and basil filling and finished with basil infused olive oil

**2 Course Lunch £24.50 - 3 Course Lunch £29.00 - 3 Course Dinner £35.00**

**All prices are + VAT (& 5% service) per person**



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### Fish Courses (Supplement £6.25 per person)

#### **Monk Fish wrapped in Smoked Bacon with Chilli Salsa (F)**

Firm white fish encased with smoky bacon contrasted with a tangy homemade salsa

#### **Roast Turbot (F & M)**

Pan roasted & finished with Puy lentils, samphire & seaweed

#### **Blackened Cod (F)**

Square cut cod dusted with our own seasoning served with wilted greens

### Main Courses

#### **Slow Roast Pork Belly (C, So)**

Locally sourced roasted pork belly finished with honey and tamari sauce

#### **Tuscan Style Pork**

Tenderloin of pork rolled in chilli flakes, rosemary, oregano and fennel seeds, simply roasted

#### **Flemish Beef (G,Su)**

Soft, slow cooked beef in dark ale with vegetables topped with orange gremolata (ideally served in winter)

#### **Eight Spiced Lamb (M)**

Trimmed fillet of lamb coated in a fragrant rub accompanied by a chilled cilantro mint sauce

#### **Lamb Rump Steak**

Roasted with Maldon sea salt & rosemary and finished with a gravy of its own juice

#### **Poached Supreme of Corn-fed Chicken, White Wine & Chive Sauce (C,M,Su)**

Plump breast, poached with cooking liquor based white sauce wrapped in serrano ham

#### **Cardamom and Black Pepper Free Range Chicken**

Supreme of chicken marinated in an aromatic mix and then oven roasted

#### **Supreme of Guinea Fowl with Mascarpone & Tarragon Sauce**

Breast of guinea fowl with a deliciously creamy sauce infused with fresh tarragon leaves

#### **Pan-Fried Duck with Ginger and & Hoisin Gravy (C, G, So, Se, Su)**

A plump duck breast accompanied by aromatic Asian style sauce

#### **Fillet of Salmon (F,M)**

Oven roasted fillet of Salmon, coated in a turmeric and chilli yoghurt

#### **Sea Bass with a Chermoula Dressing (C,E,F,M,Su)**

Moist fish with a Moroccan marinade

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### Vegetarian Main Courses

**Sweet Potato Pastry Tart with Plum Tomatoes and Mozzarella (M, Su)**

Soft potato base with juicy tomato and oregano speckled with torn cheese

**Pea and Mint Frittata with Goats Cheese Topped Roast Vine Tomatoes (E, M, Su)**

Fresh mint and peas pan fried with eggs sliced into wedges and served with a tomato accompaniment

**Vegetarian Kofta Ball Curry (C,Se)**

Homemade savoury vegan balls in a spiced curry gravy

**Flat Mushroom with Thyme, Goats Cheese and Tomato Confit (C,M)**

A large mushroom simply grilled with melting goats cheese garnished with slow cooked tomato

**Warm Spinach Roulade stuffed with Mediterranean Vegetables (E, M)**

Slices of light spinach roulade filled with cream cheese, grilled peppers, aubergines and courgettes

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### Desserts

**Coconut Ricotta & Blackberry Cheesecake (v) (E, G, M)**

Served on sweet beetroot coulis

**Sweet & Salty Cheesecake with Cherries & Berries (v) (G,M,Su)**

Soft, savoury hinted dessert with a fruit compote

**Cambridge Burnt Cream (v) (E,M)**

The original crème brûlée served with raspberries

**Salted Chocolate Delice & Vanilla Ice Cream (v)**

A chocolate pudding with a hint of rock salt served with a soft scoop of ice cream

**Chocolate Cheesecake Brownie (v) (E,G M N)**

A rich indulgent chocolate cake served with vanilla ice cream

**Classic Custard Tart (v) (E, G, M, Su)**

A classic vanilla infused set cream in a sweet pastry case

**Buttermilk Panna Cotta (G,M)**

A creamy dessert partnered with strawberries & streusel crumb

**Pear & Hazelnut Darts (v) (E,G,M,N)**

A delicate puff pastry tart with fruit & a hazelnut frangipane

**Exotic Fruit Pavlova (v) (E,M)**

Classic meringue base with cream and a mix of exotic fruits for colour and taste

**Chocolate & Ginger Torte (v) (E,G,M,Su)**

Decadent chocolate cake with two hits of ginger topped with chocolate ganache served with vanilla cheesecake cream

**Fig and Almond Tart (E,G,M,N)**

Honey roasted figs served in a sweet tart case

**Fresh Fruit Salad (v)**

A selection of juicy fruits both tropical and native

**Followed by Cafetière Coffee**

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### Allergens key:

- C:** contains celery
- Cr:** contains crustacean
- E:** contains egg
- F:** contains fish
- G:** contains gluten
- L:** contains lupin
- M:** contains milk
- Mo:** contains mollusc
- Mu:** contains mustard
- N:** contains nuts
- Se:** contains sesame
- SF:** contains shellfish
- So:** contains Soya
- Su:** contains sulphites
- P:** contains peanuts

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