



Lucy Cavendish College

Cambridge Conferences & Events

Fine Dining Menu

Please choose 1 dish from each category

Starters

Pineapple and Black Pepper Carpaccio (Vegan option available)

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

Beetroot Cured Salmon (F,Mu,Su)

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

Crayfish and Avocado Cocktail (Cr,E,Mu, Su)

A variation on the old classic with crayfish instead of prawns

Seared Tuna with Ponzu Dressing (F,G,So)

Sliced loin of tuna 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 (Vegan option available) (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

Salad of Roasted Piccolo Parsnips, Carrots, Curd & Salsa Verde (Vegan option available)

Cumin infused vegetables, red fruit radish salad with a sharp cows' milk curd

Pear and Apple Salad with Chicory and Blue Cheese (Vegan option available) (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 £25.50 - 3 Course Lunch £30.00 - 3 Course Dinner £36.50

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 with Brown Shrimp Velouté (C, Cr, F & M)

Oven roasted & accompanied by a velvety samphire sauce

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

Braised Ox Cheek (C, Su)

Soft, slow cooked beef ragú

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

Kofta Ball Curry (Vegan) (C,Se)

Homemade savoury vegan balls in a spiced curry gravy

Crispy Tempeh (Vegan) (C,G,So)

Panko & crispy shallot coated slices of marinated soy with a yellow, coconut curry sauce

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

Baked Rhubarb & Custard Cheesecake (v) E,G,M,Su)

Tart fruit & vanilla custard set on a ginger biscuit base

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

White chocolate & Cranberry Bread & Butter Pudding (v) (E,G,M,So, Su)

A classic, rich dessert, served warm with crème Anglaise

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

Chocolate & Raspberry Brownie (Vegan) (G)

A moist, rich, vegan friendly dessert accompanied by vegan salted caramel ice cream (p)

Followed by Cafetière Coffee

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Cheeseboard (Supplement £7.50 per person)

A selection of cheeses with grapes, celery sticks, biscuits and chutney (C, M, G, E, Su)

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
- So: contains Soya
- Su: contains sulphites
- P: contains peanuts

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