



Lucy Cavendish College

Cambridge Conferences & Events

WEDDING BREAKFAST MENU

Please choose 1 dish from each category

Starters

Chapel & Swan Smoked Salmon with Lime & Ginger Tiger Prawns (F,G,M,SF)

Locally sourced artisan fish with home cured shellfish

Crayfish Salad with Dressed Leaves (SF,E,Mu)

A variation of a prawn cocktail using plump crayfish tails

Caprese Salad (v) (M)

Buffalo mozzarella, tomato salad served with rocket & basil pesto

Goats' Cheese & Red Onion Tartlets with a Walnut Salad (v) (M,G,Su,N-Walnuts)

Sweet red onions with creamy goats cheese accompanied with a nutty salad

Beef Bresaola with Ponzu Dressing (G,So)

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

Smoked Chicken with Orange, Watercress & Pear Salad (Su)

Sweet fruits and peppery watercress cut through the smokiness of the chicken in this simple salad

Mushroom Medley Bruschetta (v) (G,M)

Creamy garlicky wild mushroom sauce on crusty Italian bread

Caesar Salad (v) (G,M,E)

Little gem and romaine lettuce with a creamy parmesan dressing and croutons

Welsh Rarebit Stuffed Portobello (v) G,Mu,M,Su)

A cheese & ale savoury sauce with a hint of mustard served on an oven baked mushroom

Roasted Italian Peppers with Tomato, Garlic and Basil, served warm (v) (M)

Half a sweet pepper filled with plum tomato, sliced garlic, a basil leaf then drizzled with basil infused oil

Edamame, Feta & Mint Salad topped with Grilled Melon (v) (So,M)

Salad bound with grilled pepper dressing & charred soft fruit

Papaya & Sinodun Hill Cheese Salad with Brazil Nut Dressing (v) (M,N-Brazil)

Exotic fruit & soft cheese drizzled with nutty oil

Mongolian Beef Ramen (So,Se)

Hearty noodle soup with marinated beef

If any of your party has a food allergy or intolerance please let us know
£50.50 + VAT (& 5% service) per person



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Main Courses

Lamb with a Pistachio & Seaweed Crust (G,N-Pistachio)

Local cut of lamb with a salty, nutty coating

Succulent Pork Escalope served with Normandy Calvados Apple & Cream Sauce (M,Su,Mu)

Boneless pork steak pan fried served with a French apple brandy sauce

Pork Dijonaise (M,C,Mu)

Pan-fried pork loin steak served with a creamy bacon, celery & Dijon mustard sauce

Sautéed Supreme of Chicken served with a Rich Cream Tarragon Sauce (M)

Plump chicken breast pan fried accompanied with fresh tarragon infused cream

Parmesan Chicken Breast with Parma Ham (M,G)

Tenderised breast seasoned with thyme and parmesan and wrapped in air-dried ham

Italian Herb Coated Guinea Fowl (M,Su)

Fennel seed, oregano, black peppercorn & sea salt rub with a creamy white wine sauce

Chicken wrapped in Cured Ham with Fresh Mango Salsa

Air cured ham wrapped around a fresh cut of chicken with a fresh flavoured salsa

Gressingham Duck Breast with Blackberry Sauce (M,Su)

Breast of Gressingham duck slowly braised and served with a rich gravy of juicy berries

Sautéed Supreme of Guinea Fowl served with a Bacon, Prune & Onion Cream Sauce (M,Su)

Pancetta and sweet onion go very well to keep this breast moist and succulent

Baked Fillet of Salmon wrapped in Serrano Ham with a Mustard Cream Sauce (F,Mu,M)

Air cured ham wrapped around a fresh cut of salmon with a gently piquant sauce

Lime & Coriander Duck with Tamarind Honey Sauce (So)

Large breast of duck marinated with citrus & herb, finished with Asian Inspired Sauce

Steamed Sea Bass with Honey, Ginger & Chinese Greens (F,So,Se)

Fresh fillet of fish with a sweet and sour garnish

All Mains are served with a selection of seasonal vegetables and potato

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Vegetarian Main Courses

Broccoli, Redcurrant & Stilton Flan (G,M)

Sweet fruit creamy blue cheese and sliced broccoli work in this savoury tart made using crème fraîche savoury custard

A Whole Red Pepper stuffed with Chick Peas & Roasted Vegetables (C)

Sweet bell pepper filled with a delicately spiced chick pea and vegetable mix

Vegetarian Strudel served with a Wild Mushroom Sauce (G,M,Su)

Puff pastry encases fresh garden vegetables served with a stroganoff style creamy mushroom sauce

Spinach & Sun Dried Tomato Roulade (M,Su,C)

A light dish of baby spinach and juicy sun dried tomatoes rolled with ricotta and finished with rich tomato & garlic sauce

Italian Aubergine Millefeuille (C)

Savoury version of the classic sweet using eggplant and plum tomatoes

Tomato & Basil Arancini (C,G)

Breaded rice balls with a rich tomato filling

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Desserts

Baileys Tiramisu (v) (G,M,Su,E)

Traditional Italian dessert with coffee and Irish Liqueur

Salted Caramel & Chocolate Brownie served with a Crème Anglaise (v) (E,G,M,So)

Rich square of indulgence with fresh custard sauce

Cambridge Burnt Cream (v) (E,M)

The original crème brûlée served with raspberries

Salted Chocolate Delice & Vanilla Ice Cream (v) (M,E,G,So)

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

Mango & Coconut Panna Cotta (M,Gelatine)

Italian set cream infused with coconut with an exotic fruit cordon

Sticky Toffee Pudding served with a Pecan Nut Sauce (v) (G,E,M,Su,N-Pecan)

Individual warm dessert with a rich pecan butterscotch style sauce

Peanut Brittle Tiramisu (v) (P,G,M,E,Su)

Traditional Italian dessert topped with sweet and salty crushed peanuts

Exotic Fruit Pavlova (v) (E,M)

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

Piquant Lemon Roulade (v) (M,E)

A meringue roulade with a lemon curd and cream filling

Warm Fig and Almond Tart (v) (E,G,M,N)

Honey roasted figs served in a sweet tart case

Summer Pudding served with a Rich Summer Fruit Sauce & Chantilly Cream (seasonal) (v) (G,M)

Classic British dessert with plump juicy fruits encased in sweet syrup soaked bread

Chocolate Espresso & Walnut Meringue Roulade (v) (E,Su,N-Walnut)

A coffee, cream and nut filled, rolled meringue

Fresh Fruit Salad (v)

A selection of juicy fruits both tropical and native

Followed by Cafetière Coffee or Tea

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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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