



# 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 £26.50 – 3 Course Lunch £31.20 – 3 Course Dinner £37.95

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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