



Lucy Cavendish College

Cambridge Conferences & Events

Fine Dining Menu

Please choose 1 dish from each category

Starters

Roasted tomato soup with garlic oil

Spiced tomato soup finished with garlic olive oil

Pear, apple salad, chicory and blue cheese

Matchsticks of pear and apple on a bed of crunchy chicory and stilton salad

Forest mushroom medley bruschetta

Wild mushrooms in a velvety sauce draped over toasted ciabatta

Roasted beets, rocket and citrus salad with walnuts and feta

Trio of beetroot, served with an orange and rocket salad, topped with Greek cheese and caramelized walnuts

Salad of autumnal vegetables, goats curd and cob nuts

Roasted parsnip, carrot and squash, quenelle of creamy goat's curd and hazelnuts

2 Course Lunch £28.35 - 3 Course Lunch £33.40 - 3 Course Dinner £40.60

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



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Main Courses

Roasted hake, pancetta, charred baby onions and madeira sauce

Square cut Hake, roasted with thyme and served with Italian bacon and shallots

Pan-fried duck breast with ginger and hoisin glaze

Breast of Duck glazed with a ginger and hoisin sauce, and garnished with spring onions, mange tout and baby corn

Belly of Pork served with a black cherry and orange sauce

Pork, gently roasted until soft and tender, served with a black cherry and blood orange sauce

Roasted venison in black treacle and yeast with a port sauce

Vegetarian/Vegan

Beetroot wellington

Thyme and Fennel Roasted beetroot encased inside a light puff pastry served with sweet red pepper sauce and purple basil pesto oil

Roasted harissa cauliflower steak, warm coriander hummus and dukka

Rubbed Cauliflower steak with a mild spicy chilli paste and garlic, served on a bed of crushed chickpeas and topped with a blend of spiced nut crumb

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Desserts

Maple and pecan pudding

Pouding Chomeur! A signature syrup sponge pudding of Quebec with toasted Pecan and maple syrup and served with clotted cream

Sticky toffee pudding

Date and sticky toffee sponge pudding served with ice cream

Chocolate and ginger torte served with liquorice ice cream

A decadent dessert with a triple hit of ginger, served with a lightly flavoured liquorice ice cream

Gooseberry, elderflower and lime cheesecake

Gooseberries soaked in elderflower and lime top this silky creamy cheesecake

Quince frangipane tart with ginger curd

Almond frangipane tart with the wonderful flavour of quince, served alongside a ginger curd

Spiced maple pumpkin pie

Traditional autumn dessert of spiced pumpkin and maple custard tart

Followed by Cafetiere Coffee

Cheeseboard (Supplement £8.00 per person)

A selection of cheeses with grapes, celery sticks, biscuits and chutney

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