



## Wedding Breakfast Menu

Please choose 1 dish from each category

### Starters

**Home cured chalk stream trout with lime and ginger tiger prawns**

*Lucy Cavendish cured beetroot river trout served with marinated tiger prawns in lime and ginger*

**Crayfish salad with dressed leaves**

*Our take on a traditional Prawn cocktail, using crayfish, served with Marie Rose sauce and crisp salad leaves*

**Burrata with pickled cherries and walnuts**

*Mozzarella with cream served alongside sweet and sour cherries, walnuts and dressed rocket*

**Roasted beets, rocket and citrus salad**

*Trio of beetroot, served with an orange and rocket salad*

**Forest mushroom medley bruschetta**

*Wild mushrooms in a velvety sauce draped over toasted ciabatta*

**Edamame, feta and mint salad topped with grilled watermelon**

*Chunks of watermelon and marinated Greek cheese in fennel seed, served with a salad of Edamame and mint*



# Lucy Cavendish College

## Cambridge Conferences & Events

### Main Courses

#### **Rib eye of Beef with garlic herb butter**

*Seared rib eye of beef served simply with a garlic and herb butter*

#### **Chicken with wild mushrooms and tarragon**

*Succulent breast of chicken stuffed with wild mushrooms and served with a chicken and tarragon Jus*

#### **Lamb with a pistachio and seaweed crust**

*Fillet of Lamb rolled in seaweed and pistachio crumb, served with Harissa roasted aubergine*

#### **Italian herb coated fillet of pork**

*Seasoned fillet of Pork with Oregano, Thyme, and fennel seed served with a pink peppercorn sauce*

#### **Gressingham duck breast with blacky cherry and orange sauce**

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

#### **Guinea fowl served with a Pancetta, prune and charred onion sauce**

*Pan-fried Guinea fowl supreme with a sweet Bacon, prune and baby onion gravy*

#### **Roasted spiced hake with lime butter sauce and samphire**

*Lightly Indian spiced Hake with lime butter sauce and crunchy samphire*

#### **Seabass with honey, ginger and Chinese greens**

*Roasted Sea bass with honey, soy and ginger dressing served with pan-fried Pak choi*

### Vegetarian Main Courses

#### **Vegetarian moussaka with apple tzatziki**

*Layers of soft aubergine, and chargrilled vegetables enveloped in a rich tomato, served with a crisp apple, mint and yogurt dressing*

#### **Pea and Yorkshire Fettle croquettes**

*Crisp cheesy croquettes with a feta like cheese, served with a mint dip*

#### **Vegan Baked polenta with wild mushrooms and thyme**

*Rosemary Polenta with girolle mushrooms, vegan cheese and thyme and truffle oil*

£55.65 + VAT (& 5% service) per person



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### **Vegan Smoked Tofu Galette**

*A domed puff pastry pie filled with roasted smoked tofu, figs and walnuts*

### Desserts

#### **Luscious lemon meringue roulade**

*Crunchy meringue with lemon curd and whipped cream*

#### **De-constructed Eton mess**

*Meringue kisses, served alongside cut raspberries and strawberries and cream*

#### **Fresh Fruit salad**

*A selection of juicy fruits, both exotic and native*

#### **Chocolate and ginger torte**

*A decadent dessert with a triple hit of ginger*

#### **Salted caramel delice**

*Rich dark chocolate mousse with vanilla ice cream*

#### **Summer pudding**

*Traditional Bread pudding filled with summer berries, served with clotted cream*

#### **White chocolate and ricotta cheesecake**

*Baked cheesecake using ricotta cheese and white chocolate and served with a caramel sauce*

#### **Cambridge burnt cream**

*The original crème Brulé served with raspberries*

### Cheeseboard (Supplement £8.00 per person)

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

£55.65 + VAT (& 5% service) per person