

Sample Served Supper Menu

The menus for Served Conference Suppers are chosen by our Head Chef and make the most of local, seasonal ingredients. These give you examples of the types of dishes you can expect, but your exact menu will be determined by the Chef.

Supreme of Chicken with Grain Mustard & Leek Cream Sauce
With a Timbale of Rice
And Snow Peas

Burnt Trinity Crème

Gigot of Lamb with a Garden Herb & College Port Sauce
With Dauphinoise Potatoes
And Braised Red Cabbage

Profiteroles with Caramel Sauce

Seared Breast of Duck with Cherry Sauce
With a Stir Fry of Noodles
And Oriental Vegetables

White Chocolate Torte with Raspberry Milkshake and Biscotti Biscuit

Baked Fillet of Sea Bass with a Vierge Dressing (olive oil & herbs)
With a Potato & Watercress Salad
And Cherry Tomatoes

Fresh Fruit Pavlova
