

SIDNEY SUSSEX COLLEGE

AUTUMN-WINTER DINNER MENU

2018-2019



Conference Office, Sidney Sussex College

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Autumn - Winter Dinner Menu

Three courses including coffee and chocolate tablet

£ 42.00 + VAT

Please select only one dish from each course. We regret that we cannot offer a choice menu, with the exception of providing an alternative dish for vegetarian diners

Starters

Roasted Tomato Consommé, Micro Basil Leaves (v)

Jerusalem Artichoke Velouté, White Truffle Oil (v) (ve)

Roasted Fig, Goats Cheese, Onion Marmalade (v)

Leek and Gruyere Tart, Pickled Heritage Beetroot (v)

Seared Scallops, Parsnip Puree, Parsnip Crisps and Pomegranate Seeds

Natural Smoked Haddock, Poached Egg, Creamed Fenland Leeks, Beetroot Powder

Oak Smoked Scottish Salmon, Pickled Heritage Beetroot, Avocado Mousse and Caviar

Radwinter Game Terrine, Crispbreads, Redcurrant, Orange and Port Jelly

Warm Breast of Pigeon, Smoked Bacon Lardons, Puy Lentils

Smoked Breast of Chicken, Spiced Mayonnaise, Apricots, Toasted Almonds

Suffolk Pork and Apple Terrine, Pea Shoots, Apple Gel

Potted Ham Hock, Piccalilli

Main Courses

Gnocchi, Roasted Butternut Squash, Baby Spinach, Red Onion, Toasted Pine Nuts, Pumpkin Seeds (v)

Wild Mushroom and Caramelised Onion Open Tart, Poached Egg, Cornish Yarg Cheese Glaze, Roasted Vine Tomatoes, Rocket (v)

Tomato Polenta, Mixed Bean Cassoulet, Mozzarella Stuffed Courgette Flower (v) (ve)

Beetroot and Red Onion Risotto, Thyme Oil, Chestnuts, Crispy Vegetables (v) (ve)

Baked Loin of Cod, Cockle and Chorizo Salsa, Crushed Potato, Sprouting Broccoli

Fillet of Seabass, Brixham Crab Cake, Lemon Mash, Fennel Cream and Caper Berries

Salmon Baked in Paper with Lemon Butter, Mustard Crushed Potato, Wilted Winter Greens

Breast of Guinea Fowl, Thyme Butter, Baby Carrot and Lentil Cassoulet

Peppered Breast of Duck glazed with Honey, Horseradish Potato Cake, Pak Choi, Blackcurrant Jus, Cranberry and Pumpkin Seed Granola

Porchetta, Crispy Crackling, Mustard Cream, Mash, Winter Greens

Spiced Roast Rump of English Lamb, Croquette of Shoulder with Celery and Feta, Rosemary Jus

Fillet of Beef with a Mushroom Ketchup, Wilted Savoy Cabbage, Dauphinoise Potatoes, Fenland Carrots and Burgundy Jus (£5.00 Supplement)

Desserts

Exotic Fruit Platter, Passion Fruit Gel (ve)

Chocolate Brownie, Blood Orange Sorbet, Caramelised Banana, Rum Syrup (ve)

Warm Vanilla Rice Pudding, Marinated Prunes, Armagnac and Earl Grey Syrup, Rosemary and Lemon Shortbread (ve)

Almond Milk Panna Cotta, Pear and Pistachio Compote (ve)

Apple and Almond Slice, Poached Blackberries, Vanilla Crème Fraîche

Warm Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Pecan Nut Brownie, Milk Chocolate Mousse, Apple Jelly, Caramelised Apples

Spiced Pear Crumble, Chocolate Streusel Topping, Orange and Vanilla Crème Fraîche

Vanilla Iced Parfait, Roasted Almond, Raspberry Sorbet, Chocolate Crumb

Warm Chocolate Orange Stout Pudding, Orange Sauce, Cornish Clotted Cream

Spiced Apple Upside Down Cake, Rum Caramel and Vanilla Ice Cream

Cheese

Selection of Cheeses with Tomato Chutney, Grapes, Fenland Celery, Biscuits and Butter

Additional Items

Hand Made Petit Fours £3.00 +VAT

Sorbet Course (v) (ve) £3.75+VAT

A fourth course may be added from £7.00 +VAT per head. Please enquire for further details.

Food Allergies and Intolerances

Some of our ingredients contain allergens. Please speak to a member of staff for more information.