

SIDNEY SUSSEX COLLEGE

SPRING - SUMMER DINNER MENU

2019



Conference Office, Sidney Sussex College

Email: conference@sid.cam.ac.uk

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Spring - Summer 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

Traditional Chilled Gazpacho, Basil Oil

Asparagus with Lemon Butter Tart with Parmesan Glaze

Treacle Cured Salmon, Avocado Mousse & Avruga Caviar

Goats Cheese with Heritage Tomato Salad and Basil Pesto

Classic Caesar Salad, Crisp Baby Gem Lettuce, Parmesan Cheese Flakes, Marinated Anchovy, Crisp Croutons and Garlic Mayonnaise

Blow Torched Mackerel with Wasabi Mayonnaise and Radish Salad

Terrine of Ham Hock with Piccalilli a Suffolk Cider Gel & Pea Shoots

Main Courses

Risotto of Wild Mushrooms, Fenland Leek, Cep Powder & Sweet Potato Crisps

Puff Pastry Vol au Vent filled with Spinach, Lightly Poached Egg, and Cornish Yarg Cheese Glaze with Warm Potato and Grain Mustard Salad

Fillet of Sea Bass, Crab Mash, Sweetcorn & Spinach Chowder

Sea Trout in a Tomato and Olive Crumb, Crusted Jersey Royal Potato Cake with Asparagus, Samphire and Butter Sauce

Roasted Breast of Guinea Fowl with Madeira Jus, Broad Beans and Lentils

Fillet of Suffolk Pork Loin, Apple Mash, Wilted Greens, Apple Reduction & Crackling

Rump of Marinated Lamb, Crushed Jersey Royal Potatoes, French Beans, Olive & Tomato Jus

Desserts

Poached Peach Mousse with a Pineapple and Coconut Salad, Raspberry Gel and Crème Fraiche

Glazed Apple Tartlet with Nutmeg and Honey, Norfolk Cider and Yoghurt Ice Cream and Compote of Blackberries

Toasted Brioche, Roasted Plums, Honey, Yoghurt and Crème Fraiche Ice Cream with Star Anise Syrup

Warm Lemon Crumbly Tart with Raspberry Sorbet

Spiced Orange Cake, Compote of Plums with Cinnamon Crème Fraiche

Chocolate Tiramisu Casket with Espresso Syrup and Amaretti Biscuits

Glazed Savarin filled with Summer Fruits, Ginger Syrup and Vanilla Crème Fraiche

Cheese

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

Additional Items

Hand Made Petits 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.