Dining at Pembroke College

**SUSTAINABLE** — using local suppliers helps us to maintain the smallest carbon footprint possible

**UNIQUE** — seasonal menus are creatively designed by our in-house Chefs using fresh, locally sourced ingredients

**HOMEMADE** — 95% of our menu elements are made onsite in our 5* hygiene-rated kitchen

**PROFESSIONAL** — welcoming Event Managers & Front of House staff ensure a seamless & wonderful experience for all
Spring/Summer Fine Dining Menu

available 1st August 2021 - 2nd October 2021

£46.00 per person + VAT

Please choose from one of the set menu options below.

Please note that dietary requirements will be catered for separately. Ingredients may be subject to change according to availability.

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**MENU 1**

**Mandarin Glazed Belly Pork**
Tiger Prawns, Lemon and Cracked Black Pepper Calabrian and Oriental Salad

**Sweet Red Onion Glazed Duck Breast**
Crispy Confit Duck Leg drizzled with a Cherry and Port Reduction, Baby Carrots and Leeks, Cauliflower Cheese, Fondant Potato and a Madeira Jus

**White Chocolate and Basil Mousse** (v)
served with Strawberry Ice Cream and Raspberry Mille Feuille

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**MENU 2**

**Summer Salad**
Heritage Tomatoes, Marinated Anchovies, Citrus and Basil Bocconcini, Quail Eggs, Parma Ham and Rosemary Crostons
served with Tiger Bread

**Herb Crusted Rack of Lamb**
Chargrilled Baby Carrots, Watercress Pesto, Roasted Garlic Mayonnaise and a Warm Spelt Salad

**Baked Lemon, Ginger and Blueberry Tart** (v)
Crème Fraîche Ice Cream, Blueberry Compote and Vanilla Shortbreads

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**MENU 3**

**Ham Hock and Spring Onion Terrine**
Crispy Black pudding, Pickled Beetroots, Radishes and Piccalilli Purée

**Pan Fried Sea Bass Fillet with Pea and Mint Orzotto**
served with Seared Scallop, Chargrilled Tiger Prawns, Tenderstem and Parmesan

**Mocha Mousse** (v)
Malted Pumpkin Seed Macaron, Caramel Ice Cream and Dark Chocolate Shards

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**MENU 4**

**VEGAN MENU**

**Jerusalem Artichoke Soup** (ve)
with Truffle Oil and Wild Mushroom Bruschetta

**Sweet Potato and Sage Ravioli** (ve)
Pressed Root Vegetables, Glazed Pearl Onions with a Lightly Spiced Butternut Squash Sauce

**Baked Lemon Meringue Cheesecake** (ve)
with Blueberry Sorbet, Lemon Curd and Lavender Shortbreads

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**DINNER WINE**

**College Wine Package**
£12.00 per person + VAT

Includes half a bottle of red / white wine per person, Elderflower Pressé for non-alcohol drinkers & unlimited Still and Sparkling Water

**Steward’s Choice**
Price on discussion

Let our experienced Steward choose bespoke wines to match your menu

Please enquire with your Event Manager about wine upgrades