

# 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.

## MENU 1

### Mandarin Glazed Belly Pork

Tiger Prawns, Lemon and Cracked Black Pepper Calamari 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

*Alternative Starter and Main for Vegetarian Guests*

### Lightly Spiced Butternut Squash and Romano Pepper Tarte Tatin (v)

topped with crumbled Goats' Cheese and Baby Rocket Leaves

### Oxford Blue Oat Cake (v)

Celeriac Purée, Poached Pear, Crunchy Thyme Potatoes with Chargrilled Baby Carrots and Leeks

## MENU 3

### Ham Hock and Spring Onion Terrine

Crispy Black Pudding, Pickled Beetroot, 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

*Alternative Starter and Main for Vegetarian Guests*

### Chargrilled Asparagus and Poached Duck Egg Baby Leaf Salad (v)

Crunchy Portobello Mushrooms and Truffle Mayonnaise

### Roasted Red Pepper and Manchego Roulade (v)

Rosemary and Garlic Roast Potatoes, Chargrilled Vegetables and a Sweet Romano Pepper Purée

## MENU 2

### Summer Salad

Heritage Tomatoes, Marinated Anchovies, Citrus and Basil Bocconcini, Quail Eggs, Parma Ham and Rosemary Croutons 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

*Alternative Starter and Main for Vegetarian Guests*

### Summer Salad (v)

Heritage Tomatoes, Marinated Olives, Citrus and Basil Bocconcini, Quail Eggs, Artichoke Hearts and Rosemary Croutons served with Tiger Bread

### Smoked Mature Cheddar and Spinach Tartlet (v)

Pressed Root Vegetables, Sea Salt and Black Pepper Roasted New Potatoes Chargrilled Baby Leeks and a Roast Garlic Cream Reduction

## 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



## 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

