

Autumn/Winter Fine Dining Menus

available 2nd October 2022 - 11th March 2023

Please choose one of the set menus.

Dietary requirements will be catered for separately.

Ingredients may be subject to change according to availability.



Dinner Wine

College Wine Package

Includes half a bottle of Red / White Wine per person, Elderflower Pressé for non-alcohol drinkers & unlimited Still and Sparkling Water

Steward's Choice

Our Steward can choose bespoke wines to match your menu based on your per head budget.



Menu 1

Roast Butternut Squash, Sage and Feta Tarte Tatin

Heritage Beetroot, Pearl Barley, Herby Sourdough Croutons,
Toasted Pine Nuts, Crispy Pancetta and Aged Balsamic

Smoky Slow Cooked Belly Pork

Confit Pork Shoulder and Stroganoff Pig Cheek

King Oyster Mushrooms, Pressed Root Vegetables,
Roast Celeriac, and Crème Fraîche and Dill Mash

Baked Pumpkin Cheesecake

Gingerbread Ice Cream and Maple Syrup

Alternative Main & Starter for Vegetarian Guests

Roast Butternut Squash, Sage and Feta Tarte Tatin

Heritage Beetroot, Pearl Barley, Herby Sourdough Croutons,
Toasted Pine Nuts, Crispy Fried Shallots and Aged Balsamic

Wild Mushroom and Butterbean Wellington

Pressed Root Vegetables, Roast Celeriac, Breaded Portobello Mushroom,
Crème Fraîche and Dill Mash, Stroganoff Sauce

Menu 2

Confit Duck Terrine

Red Onion and Orange Tarte Tatin, Spiced Red Cabbage and Quince Jelly,
Burnt Apple Purée and Sourdough Crostini

Roast Loin of Cod wrapped in Pancetta

Smoky Mixed Bean and Sausage Cassoulet, Pressed Potatoes and Winter Greens

Warm Pear and Pumpkin Seed Frangipane Tartlet

Cider Toffee Sauce and Cinnamon Ice Cream

Alternative Main & Starter for Vegetarian Guests

Wild Mushroom and Chestnut Paté

Red Onion and Orange Tarte Tatin, Spiced Red Cabbage and Quince Jelly,
Burnt Apple Purée and Sourdough Crostini

Cauliflower Cheese Roulade

Fondant Potato, Chargrilled Heritage Carrots, Creamed Leeks and Winter Greens

Menu 3

Hot Smoked Salmon and Spinach Tartlet

Dill Mayonnaise, Lilliput Capers, Rocket

Golden Pan-Fried Guinea Fowl Breast

Sautéed Wild Mushrooms in a Creamy Madeira Sauce, Bubble and Squeak,
Roast Chestnuts and Pancetta, Chargrilled Heritage Carrots

Gin and Tonic Cheesecake

Lemon and Lime Curd, Kiwi Fruit, Pomegranate,
Dark Chocolate Shavings and Brandy Snaps

Alternative Main & Starter for Vegetarian Guests

Wild Mushroom and Dill Roulade

Crispy Fried Portobello Mushrooms, Rocket, Truffle Hollandaise

Rosemary Roasted Beetroot and Goats' Cheese Tartlet

Fondant Potato, Chargrilled Heritage Carrots, Sautéed Winter Greens,
Garlic and Chive Cream Reduction

Menu 4

Malt Whisky Cured Chalk Stream Trout

Pickled Beetroot, Dill Blinis, Horseradish

Treacle Glazed Beef Fillet

Beer Battered Onion Ring, Sour Creamed Potatoes, Sautéed Wild Mushrooms,
Glazed Pearl Onions, Chargrilled Baby Leeks, Beef Jus

Warm Sticky Orange Cake

Disaronno Ice Cream, Sour Cherry Coulis, Shortbreads

Alternative Main & Starter for Vegetarian Guests

Beetroot, Goats' Cheese, and Horseradish Terrine

Fig, Orange, and Port Chutney, Rosemary Granola, Sourdough Crostini

Smoked Brie and Wild Mushroom Tartlet

Chargrilled Baby Vegetables, Glazed Pearl Onions,
Rosemary Hasselback Potatoes, Creamed Leeks