

## Starters

Beetroot and fennel Cured salmon, confit fennel, beetroot puree, buttermilk sauce split with chervil

Soup of the Day
Chicken liver Pate with house chutney, brioche and salad

## Mains

Haddenham Pork chop served with wilted greens, café de paris butter and a lemon and chive mash potato
Grilled Aubergine with a harissa sauce, roasted chickpeas and a salsa verde, pomegranate molasses and feta cheese
Pan seared fish of the day with sauteed potatoes, grilled vegetables and a champagne sauce

## Desserts

Banana Bread and Butter pudding with an orange crème anglaise Belgian waffles with fresh fruits and vanilla ice cream New York Cheesecake with a berry coulis

Tea \& Coffee


## Starters

Soup of the day with sourdough bread Confit salmon with buttermilk dressing, fresh horseradish, dill and pickled carrots
Pork knuckle ballotine with cheese fondue sauce and crispy potato terrine

## Mains

Roasted chicken supreme served with truffle mash potato, sauteed wild mushrooms and roasted carrots
Loin of Cod, steamed mussels, white bean cassoulet served with bacon Wild mushroom and truffle lasagne

## Desserts

## Crème Brute

Pear frangipani tart with chocolate ice cream Chocolate brownie with vanilla ice cream

Tea \& Coffee


## Starters

Prawn raviolo served with coconut and kefir lime leaf bisque Seared beef carpaccio, parmesan crisp, pickled mustard seeds and tarragon emulsion
Pearl barley risotto, puffed wild rice, black garlic, wild mushrooms and parmesan velouté

## Mains

Poached brill with nori, sea vegetables, new potatoes, and lemon butter sauce Duo of pork, Loin wrapped in Parma ham with Morteau sausage farce, braised and glazed cheek, carrot puree and potato fondant
Dauphinoise pithivier served with fondant potato, seasonal vegetables and a roasted vegetable jus

## Desserts

Chocolate tart with milk ice cream
Selection of local cheese with crackers, grapes, chutney and celery Mango and passionfruit cheesecake with dulse de leche and Maldon sea salt ice cream

Tea \& Coffee

$£ 16.50$ for 4 cold and two hot or $£ 24$ for 6 cold 3 hot and 2 dessert

## Hot Options

Croquette with jamon
Vegetable Spring roll
Fish goujons with tartare sauce
Wild mushroom and truffle arancini
Tempura prawn tacos with a lime and coriander salsa
Arrosticini (BBQ Lamb skewers)
Panko crusted cheese fondue with a chilli jam
Picanha (top rump of beef) roasted over the fire with a garlic and herb butter Hot and spicy chicken wings Vegetable samosa

## Cold Options

## Smoked salmon and crème cheese mousse

 Crab rillettes Hummus and grilled vegetable Mini caprese Smoked beef tartar with a lemon aioli Coronation Chicken with a mango chutney Seared tuna with a peanut mole and avocado Chicken and duck parfait with a grape jelly Beef carpaccio with a parmesan espuma Mini Vegetable tart
## Desserts

Mini chocolate eclairs
Chocolate truffles
Lemon posset
Fruit kebab
Chocolate mousse
Mini fruit tarts
Lemon drizzle
Carrot cake



FITZWILLIAM

2 soft drinks \&
3 bottles of beer
or 3 glasses of wine
125 ml
£32pp

DARWIN

Prosecco on arrival
2 soft drinks
$\& 3$ bottles of beer
or

3 glasses of wine 125 ml

TRINITY

Champagne on arrival

2 soft drinks \&
3 bottles of beer
or
3 glasses of wine 125 ml
£45pp

Not including 10\% service charge


