



St Edmund's College

Fine Dining Menu 2017

Starters

Seasonal Soup (V)

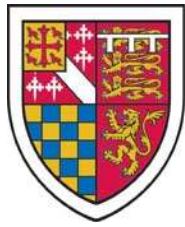
*Wild Mushroom Risotto
with aged Parmesan & Asparagus (V)*

*Smoked Duck Salad
with Textures of Beetroot & Compressed Pear*

*Pan Seared Squab Pigeon Breast
with Apple & Celeriac Remoulade & Walnut
Dressing*

*Beer Battered Monkfish Scampi
with Spring Pea Purée & Wild Garlic Mayonnaise*

*Beef Sirloin with Pickled Walnut Salsa Verde
& Chargrilled Shallots*



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Main Courses

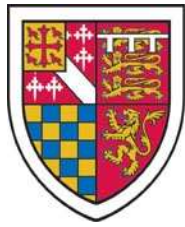
*Seared Fillet of Lamb
with Beer Braised Shallots, Carrot Purée & Port
Jus*

*Fillet of Beef with
Beluga Lentils, Celeriac Purée & Root Vegetable
Crisps*

*Claret Soaked Guinea Fowl with
Truffle Pommés Purée & Roasted Pancetta
Lardons*

*Pan Seared Atlantic Cod with
Tomato, Squid and Cannellini Bean Cassoulet*

*Three Cheese Beignets with
Provençal Vegetables, Pea Shoots & Basil Oil*



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Desserts

*Strawberry & Lavender Panna cotta
with Olive Oil Shortbread*

Tea & Cake

*(Earl Grey Ice Cream served on Poached
Strawberries with Mini Victoria Sponge, Double
Cream Mousse)*

*Warm Chocolate & Ale Cake
with Homemade Malt Ice-Cream*

*Braeburn Apple Mousse with
Blackberry Gel, Apple Crisp & Blackberry Parfait*

*Dark Chocolate Tart
with Homemade Rum & Raisin Ice Cream*

Seasonal Fruit Platter & Fresh Sorbet

Our fine dining menu is available from £38.50 +vat per head
Monday – Friday
From £45.50 +vat per head Saturday & Sunday