ST EDMUND’S COLLEGE

FINE DINING MENU

STARTERS
Chilled Pea soup, Goats cheese, White truffle (V)
Crab with avocado mousse and shaved asparagus
Braised oxtail Ravioli, Tomato Ragu
Chicken and Black pudding Terrine, Pickled wild mushrooms, Chargrilled Ciabatta
Cauliflower "risotto", Charred Cauliflower steak, Toasted Almonds (v)
Textures of Artichoke: Globe artichoke tart, Jerusalem artichoke puree, Artichoke crisps Herb vinaigrette (V)

MAIN COURSE
Pan Seared Sea Bass, Roasted tomato and mussel Sauce, White bean Puree, Asparagus
Guinea Fowl Boudin, Bonbon, Carrot puree, Pickled Radish, Walnut crumb, Jus
Beef fillet, slow braised beef Ragu, Celeriac Gratin, celeriac pure, jus
Lamb Cannon, Lamb Croquette, Potato Fondant, Tenderstem broccoli, Jus
Harissa roasted Carrots, Fennel, Smoked aubergine puree, Puy lentils, roasted shallots, harissa dressing (Vegan)
Feta Stuffed Aubergine, Kale, Whit bean puree, Tamarind Jus (v)

DESSERT
Rhubarb and Orange Trifle
Passionfruit Bavarois, Mango Sorbet, Coconut gel
Tart au Citron, Chantilly Cream (v)
Chocolate & Caramel Fondant, Honeycomb, Vanilla ice cream (v)
Mango and Coconut Mousse, Raspberry gel, Baby meringue, Hazelnut praline (Vegan)
Seasonal fruit platter, sorbet (Vegan)

Addition Cheese Course available £9 + vat per head

Fine Dining £42.50 + vat per head Monday – Friday
£49.50 + vat per head Saturday & Sunday