



ST EDMUND'S COLLEGE

Autumn / Winter Fine Dining Menu

Starters

Moroccan Chicken & Chickpea Soup
Warm Goats Cheese Salad, Roasted & Puree Beetroot, & Walnuts with a Shallot Dressing (v)
Crab & Fennel Scone, Shaved Radish, Coriander Oil
Spinach & Ricotta Ravioli, Sage Cream, Beurre Noisette (v)
Wild Mushroom Risotto with shaved Asparagus (vegan)
Ham Hock Terrine, Apple & Pickled Shallot Salad, Pork Scratchings

Main Course

Grilled Plaice with Roasted Pumpkin, Wild Mushrooms, Shallot & Caper Dressing
Guinea Fowl 'Coq au Vin' with Smoked Pancetta, Button Mushrooms,
Pommes Puree & Red Wine Jus
Spiced Rump of Lamb with Giant Cous-Cous, Hummus, Harissa & Smoked Aubergine
Beef Fillet, Basil & Lemon Courgettes, Soft Herb Polenta, Beef Jus.
Confit Butternut Squash, Thyme & Baron Bigod Pithivier, Seasonal Vegetables, Kale Pesto (v)
Smoked Tofu, Roasted Apple Puree, Tender Stem Broccoli,
Fondant Potato & Celeriac Broth (vegan)

Dessert

Sticky Pineapple & Ginger Cake, Toffee Sauce (v)
Chocolate & Caramel Fondant, Honeycomb, Vanilla Ice Cream (v)
Earl Grey Pannacotta, Shortbread, Macerated Strawberries
Chocolate Mousse, Pistachio Brittle, Raspberry Gel (vegan)
Seasonal Fruit Platter, Sorbet (vegan)

Additional Cheese Course available £9 + vat per head

Fine Dining £43.50 + vat per head Monday – Friday
£49.50 + vat per head Saturday & Sunday