ST EDMUND’S COLLEGE
Fine Dining Menu Spring/Summer 2023

Starters.
Courgette, Leek and Goats Cheese Soup (V)
Mushroom and Cheddar Fritters with Escalivada (V)
Salmon Gravlax, Dill Oil, Radish and Rocket Salad (DF)
Pressed Chicken and Leek Terrine with Homemade Piccalilli and Baby Brioche
Torn Burrata with Bresaola, Heritage Tomatoes, Olive Crumb and Toasted Ciabatta
Baby Spinach, Grilled Asparagus and Pearl Barley Salad with Vegan Crème Fraiche and Chives (VG)

Mains.
Wild Mushroom Gnocchi, Toasted Pine Nuts, Sauce Chien (V)
Pan Fried Duck Breast, Duck Fat Dauphinoise, Glazed Chicory, Greens, Red Wine Jus (GF)
Slow Roasted Miso Glazed Aubergine, Spring Onion & Coriander Vermicelli, Ginger & Chilli Tenderstem (VG)
Pan Seared Fillet of Haddock, Pea Puree, Roasted Vine Cherry Tomatoes, Crushed New Potato Cake, Sauce Vierge (GF)
Pork Tenderloin with Honey Garlic Sauce, Spring Greens, Mustard Pommes Puree, Spiced Apple Compote (GF)
Beef Flat Iron, Onion Loaf, Purple Sprouting Broccoli, Duchess Potato, Peppercorn Sauce

Desserts.
Chilled Plum Soup, Vanilla Sauce, Toasted Almonds (GF)
Summer Fruits Crumble with Mango Sorbet (GF) (VG)
Strawberry Mousse, Mixed Nut Crumb, Prosecco Ice Cream (GF)
Warm Salted Caramel & Dark Chocolate Brownie, Orange Purée, Butterscotch Sauce (GF)
Coconut Mousse with Passion Fruit, Lime and Roasted Pineapple (VG)
Cherry and Almond Bakewell Tart with Cherry Puree and Toasted Nuts

Additional Cheese Course available £9 + vat per head

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