



ST EDMUND'S COLLEGE
Example Fine Dining Menu

Current Seasonal Menu available upon Request

Starters.

Honey Roasted Parsnip Soup, Vegetable Crisps, (VE)
Shallot Tarte Tatin, Watercress Veloute, Crumbled Hazelnut (VE)
Baked Cheddar Mushrooms with Toasted Brioche and Spinach Salad (V)
Cranberry and Brie Parcel with Stuffing and Sourdough (V)
Confit Duck Leg Croquette, Apricot Chutney, Chargrilled Gem Lettuce, Parsley Gremolata (DF)
Chicken and Leek Terrine, Homemade Piccalilli, Watercress and Radish Salad
Home Cured Salmon, Dill Dressed Cucumber, Pickled Radish Salad (GF, DF)

Mains.

Spiced Butternut Squash Wellington, Parmentier Potato, Asparagus, and Vegan Jus (VE)
Loaded Pumpkin Steak, Wild mushroom and Confit artichoke, Pommes Puree, Salsa Verde (VE, GF)
Rump of Lamb, Soft Herb Polenta, Sautéed Leeks, Black Garlic Buttermilk, and Chive Oil
Roasted Guinea Fowl, Romesco Purée, Chargrilled Tenderstem, Braised Cabbage, Jus (GF, DF)
Grilled Sea Bass, Leek Fondue, Potato Thyme Shallot Pressing, Roasted Baby Carrots, Sauce Vierge (GF)
Chargrilled Beef, Braised shallot, Clapshot, Roasted Mushroom, Pancetta, Onion Jus

Desserts.

Seasonal Fruit Platter, Homemade Sorbet (VE)
Vegan Chocolate Mousse, Pistachio Brittle Raspberry Gel (VE)
Dark Chocolate Torte, Vanilla Crème Fraiche
Caramel Pannacotta, Gingerbread, Pistachio Tuile
Fig and Almond Frangipane Tart, Honey Oats, Vanilla Ice Cream
Lemon Meringue Pie, Raspberry Sorbet

£47.85 per head + VAT Monday to Friday
£53.85 per head + VAT Saturday & Sunday

Additional Cheese Course available at £7 per head + VAT