The Queen's College

Autumn/Winter Banquet Menu

**Soups**
- Cauliflower and saffron soup
- Roast red pepper and tomato soup
- Wild mushroom soup with mushroom ravioli
- Celeriac and apple soup
- Spicy parsnip soup

**Starters**
- Duck with hoisin sauce and pancakes on a bed of mixed leaves
- Parma ham with figs
- Chicken and blue cheese mousse on a bed of leeks
- Pumpkin ravioli with herb butter
- Poached egg Florentine

**Fish**
- Smoked eel with potato pancakes and horseradish crème fraiche
- Beetroot stained gravadlax with celeriac remoulade and rye bread
- Grilled cod with bitter leaves
- Scallops with a chilli oil dressing
- Timbale of avocado and prawns
- Fillet of sea bass with basil crème fraiche
- Saltimbocco of brill on a bed of wild mushrooms

**Mains**
- Marmalade roasted breast of duck on a bed of wild mushroom risotto cake with broccoli and carrots
- Grilled breast of guinea fowl with lime and ginger, crushed new potatoes with green beans lyonnaise
- Loin of venison with a peppercorn crust shallot and balsamic sauce, rosti potato, braised red cabbage and spinach
- Tournedos Rossini, with Pont Neuf potatoes, minted peas and onion rings (£7.50 supplement)
- Roast rack of lamb with Flageolet puree with roasted trio of peppers
- Traditional whole saddle of lamb on the bone with Roast Chateau potatoes and panache of seasonal vegetables

Prices exclude VAT
Vegetarian Mains
Polenta with mushroom and Gorgonzola with endive and orange salad
Rolled crepe with spinach and ricotta
Wild mushroom tart
Goats cheese and pear costata with chilli lime dressing, Rosti potato and spinach
Layered fajitas with mixed salsa torte
Tomato and dolcelatte pissaladiere with salad

Puddings
Chocolate and chestnut truffle torte with vanilla mascarpone
Bombe Alaska
Crème brulee
Chocolate pot
Lemon posset with Viennese biscuit

Coffee and Mints
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Prices
3 course meal – soup, main, dessert and coffee £35.00
3 course meal – starter or fish, main, dessert and coffee £38.00
4 course meal – soup, second course, main, dessert and coffee £49.50

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