



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

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

Prices exclude VAT