



THE QUEEN'S COLLEGE

Spring/Summer Banquet Menu 2016

Soups

Light Tomato broth with a paysanne of vegetables.
Pea soup with sesame cod fillet and mint cream.
Saffron and lemon soup.
Roasted pepper Gazpacho with garlic croutons.
Roast Butternut squash soup with chilli oil and croutons.
Summer minestrone.

Second course

Asparagus, Parma ham and poached duck egg with a mustard dressing
Smoked duck breast, red chard salad with celeriac remoulade and rustic bread.
Twice baked cheese soufflé with a pear and walnut salad
Smoked mackerel, spring/summer salad with ham cakes and dill crème fraiche.
Pan fried fillet of Brill with Asparagus and warm tomato herb dressing
Warm scallop salad with crispy pancetta.

Main course

Roast rack of lamb with aubergine caviar, rosemary jus, fondant potato, fine green bean and Chantenay carrots
Peppered Duck breast with wild mushroom risotto cakes, roasted cherry vine tomatoes, Broccoli and cauliflower florets and a balsamic sauce
Pan fried breast of corn-fed chicken with roasted wild mushrooms and Jerusalem artichokes, served with a mashed butter nut squash
Fillet of beef on a mushroom 'croute', served with haggis stuffed tomato, whisky sauce, chateau potatoes, and petit pois a la Francais
Peppered loin of venison with a shallot and balsamic sauce served on a potato rosti and spinach
Apricot and ginger glazed salmon on a bed of spiced egg noodles with sesame stir fried vegetables and baby sweet corn.

Vegetarian main course

Aubergine cannelloni with Mediterranean tomato sauce and fine flageolet beans.
Blue cheese, asparagus and spinach risotto.
Stuffed baby squash.
Balsamic red onion and goats cheese tart.
Asparagus and scrambled egg feuilletts.
Spiced chick pea cakes with a coriander salsa.

Dessert

Vodka and vanilla Pannacotta served with a salad of minted strawberries.
Chocolate torte served with a raspberry coulis, fresh raspberries and mascarpone cheese.
Fig and Orange syllabub trifle.
Lemon posset with raspberries and vanilla biscuits.
Exotic fruit salad with rum and raisin ice cream.
Coconut cheese cake with a mango and passion fruit sauce.
Steamed orange sponge with a hot orange sauce and marmalade ice cream.

Coffee and Mints

Prices

3 course meal – soup , main , dessert and coffee £35.00
3 course meal – second course , main , dessert and coffee £38.00
4 course meal – soup , second course, main, dessert and coffee £49.50
