2021
Suggested
Dinner Menu
Starters

Beef Bresaola, lemon thyme, chilli and heritage tomato salad, micro basil

Smoked duck, mango and pomegranate salad, toasted walnut, balsamic glaze

Wild game & white pudding free range Scotch egg, celeriac remoulade, sorrel salad

Soy and wasabi marinated sea bass, coriander purée, mirin pickled daikon, alfalfa sprouts, crispy shallot

Cambridge blue cheese beignet, caesar salad, micro celery (v)

Smoked tofu brandade, puy lentil, roasted red pepper, spring onion oil (v)
Mains

Castle estate fillet of beef, truffle potato mash, spiced cauliflower, tenderstem broccoli, bone marrow sauce

Local breast of guinea fowl, haggis bon bon, parsnip purée, savoy cabbage, game broth

Corn fed chicken supreme, lemon thyme fondant potato, sweetcorn purée, caramelised baby leek & courgette, chardonnay jus

Cannon of lamb, crushed celeriac & swede, roasted baby carrot, wilted spinach, redcurrant jus

Chervil & lemon crusted supreme of hake, crushed charlotte potato, squash purée, steamed green beans, warm butter sauce

Roasted autumn root tart tatin, sweet potato fondant, roasted baby carrot, wilted spinach, toasted pumpkin seed (v)

Wild mushroom risotto, toasted pine nut and sunflower seed dukkah, parsnip crisp, tarragon oil (v)
Puddings

Bailey’s Cambridge burnt cream, scorched figs, vanilla shortbread

Roasted Yorkshire rhubarb, parkin, stem ginger ice cream,
grand marnier sauce

Set coconut custard, lemon meringue, white chocolate soil,
coconut sorbet, baby mint

Chocolate fondu tart, chocolate and olive oil ganache,
caramelised pecans, Greek yoghurt

Mango and ginger mille feuille, mango sorbet,
crispy mango crumb, micro coriander
Booking Information

- The catering department may review your menu selections and service style for your event once final numbers have been confirmed, to maximise your guests’ enjoyment.

- Please order on behalf of your guests, choosing one item per course, along with one vegetarian alternative. Guests will be served the meat options unless they pre-specify that they are vegetarian.

- Please note some of our dishes contain nuts, seeds & other food allergens. Should you have dietary concerns, please highlight and we will discuss options with you.

- If the suggested menu does not meet your requirements, we can bespoke a menu for you.

- Final numbers of guests & all dietary requirements must be notified a minimum of 2 weeks prior to the event.

- Late changes in numbers of guests will be accommodated where possible. Any reduction in numbers notified less than 14 days prior to your event will incur a 100% cancellation fee as per our terms and conditions.

- ALL changes to numbers attending an event will require the re-issue of a contract and a mandatory signature from the client before they will be accepted.

- Room hire for evening dinner bookings allows use of your main room until 22:30 unless previously agreed. Guests may then relocate to the bar until 23:00 should they so wish.

- If you feel your event is classed as VAT exempt, a signed exemption form must be submitted to the Conference and Events Office prior to your event (Please note VAT is always charged on alcoholic drinks).

All prices are exclusive of VAT.
You will be subject to the VAT rate at the point of invoicing.

Please see our full terms & conditions for more details.