



ST EDMUND'S COLLEGE

Autumn/Winter Fine Dining Menu

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)

Main Course

- 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

Dessert

- 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