



ST EDMUND'S COLLEGE

Autumn / Winter Fine Dining Menu 2024

Starters

Oxford Blue Mousse, Candied Walnuts, Butternut Puree, Frisée (V)
Balsamic and Orange Glazed Chicory Tarte Tatin, Herb Gremolata (VG)
Twice Baked Tomato and Smoked Cheese Soufflé, Basil Pesto Dressing (V)
Maple Glazed Ham Hock, Chargrilled Asparagus, Sherry Velouté (GF)
Venison Bolognese Arancini, Rustic Ragu, Autumn Truffle, Shaved Parmesan
Miso Glazed Pigeon, Sesame and Carrot Purée, Spring Onion, Potato Blini
Chicken, Rocket, Honey Roast Apricot, Toasted Nut and Pomegranate Salad
with a Cranberry and Sage Dressing (GF)

Main Course

Baked Skrei Cod, Clam and Potato Chowder, Squid Ink Cracker, Sapphire
Butternut Squash and Parsnip Pithivier, Fondant Potato, Cavolo Nero, Pine Nut and Kale Pesto (VG)
Wild Mushroom Risotto, Roasted Oyster Mushroom, Truffled Crumb, Crispy Kale, Herb Oil (VG)
Braised Lamb Shank, Sticky Red Cabbage, Parmesan Crusted Dauphinoise, Lamb and Rosemary Reduction (GF)
Slow Cooked Beef Feather Blade, Caramelised Onion Purée, Smoked Mash, Thyme Carrot, Crispy Leek, Red Wine Jus (GF)
Wine-Soaked Guinea Fowl, Smoked Pancetta, Sauteed Wild Mushrooms, Pommes Purée, Jus (GF)
Slow Cooked Pork Belly, Herby Pommes, Apple Ketchup, Glazed Carrot, Pickled Tender Stem (GF)

Dessert

Banoffee and Date Sponge, Salted Caramel Glaze, Banana Crumb, Honey and Pecan Shards (GF)
Tarte au Citron, Shortbread Crumble, Textures of Raspberry, Baby Mint
White Chocolate Delice, Raspberry Sorbet, Freeze Dried Raspberries
Anise Pear Tarte Tatin, Chantilly Cream, Gooseberry Gel, Toasted Hazelnuts
Seasonal Fruit Plate with Raspberry Sorbet (VG)
Toffee and Hazelnut Torte, Caramelised Apple Compote, Apple Crisp, Crème Chantilly
Biscuit Pannacotta, Salted Caramel Swipe, Maple Popcorn, Toasted Biscuit Crumb, Macerated Strawberry, Baby Basil

£47.85 per head + VAT Monday to Friday
£53.85 per head + VAT Saturday & Sunday

Additional Cheese Course available at £7 per head + VAT