



Somerville College
Autumn and Winter Dinner/Banquet Menu 2021

Please select 1 item from each course for your entire party

Three Course £32.50pp excl vat

Four Course £41.25pp excl vat

Starter

Game terrine with parsnip crisps, pickled wild mushroom and piccalilli gel
Pigeon breast with Jerusalem artichoke puree, pickled wild mushroom and artichoke crisps
Smoked duck breast served with a beetroot relish, orange and watercress salad
Beetroot cured salmon with pickled candy beetroot, balsamic roasted golden beets and lemon gel

Vegetarian/Vegan Starter

Crispy panko blue cheese with chicory marmalade, pickled walnuts and watercress
Chargrilled artichoke, goats cheese mouse, roasted carrot, carrot ribbons, smoked almond and a sherry caramel.
Jerusalem artichoke crisps with pickled salsify and shallot salad dressed with lovage oil (vegan)
Charred leeks served with shallot marmalade, crispy potatoes, watercress gel and horseradish (vegan)

Interim Course

Sea bream with cauliflower, roasted squash and lentil salad served with salsa Verdi
Cured mackerel, lightly pickled cucumber, sweet chilli and ginger sauce and coriander cress
Sea trout with creamed cauliflower, dill, capers and a red wine syrup
Spiced hake with curried mussels and spinach
Onion bhaji with a spiced roasted cauliflower, puree mango and red chilli salsa (vegan)
Chargrilled artichoke, roasted carrots with smoked almonds and a sherry caramel (vegan)

Main Course

Braised ox cheek with mash, parsnips, crispy shallots and dill pickles
Breast of duck served with duck croquette, celeriac puree, fondant potato, roasted carrot, 5 spice jus
Seared venison haunch, slow cooked venison croquette, potato rosti, winter greens and a juniper jus
Roasted partridge breast, potato rosti, roasted onions, rainbow chard, red wine jus.
Sea bass on a bed of butternut squash risotto with crispy leeks and salsa Verdi

Vegetarian/Vegan Main Course

Butternut squash risotto with wild mushrooms, leeks, crispy sage and a mushroom jus
Sag panier with pumpkin rosti, cauliflower pakora, yogurt dressing and coriander cress
Braised portobello mushroom with spelt, baby gem, tofu dressing and a pumpkin seed pesto (vegan)
Soy roasted shiitake mushroom and salsify served with stir fry spicy red cabbage, noodles and a mushroom broth (vegan)

Dessert

Crème brulle tart with shortbread powder and vanilla ice cream
Pineapple upside down cake with a spiced rum caramel and clotted cream
Almond and pear strudel with crème anglaise
Chocolate and passion fruit bavaois
Chocolate and cherry brownie with ice cream (vegan)
Sticky toffee pear pudding with ice cream (vegan)

Includes bread rolls and butter, jugs iced water, after dinner coffee and Somerville chocolates.

Somerville Placemat & Linen Napkin Service