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 brulée 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 bavarois
- 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