

Summer Exclusive Package

Number One

Reception:

Sparkling Wine on the Back Lawn

Followed by

Dinner in the Magnificent Hall

Menu:

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Open Roast Squash Tart, Fig & Red Onion Jam,
Brie & Lavender Honey

Corn Fed Chicken, Crispy Pancetta,
Sweet Potato, Basil Gnocchi & Parmesan
Local Baby Carrots & Mange Tout

Vegetarian Alternative:

Aubergine, Spinach & Ricotta Cannelloni, Polenta,
Globe Artichoke & Borlotti Beans

Espresso & Hazelnut Cylinder, Hazelnut Tuille,
Vanilla Latte Ice Cream

Fair Trade Coffee
College Mint Chocolates

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Wines:

(Half a bottle of wine per person)

King's College House White, St. Magdalena, Sudtirol Alto Adige, Pinot Grigio, 2007, (Italy)
King's College House Red, Vega Del Castillo, Navarra, 2006, (Spain)

£45.00 + VAT per person

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Number Two

Reception:

Sparkling Wine on the Back Lawn

Followed by

Dinner in the Magnificent Hall

Menu:

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Carpaccio of Salmon Cinq Poivre, Grilled Asparagus & Truffle Hollandaise

Vegetarian Alternative:

Terrine of Smoked Aubergine, Mozzarella, Cherry Tomato Marmalade,
Pequilo Jelly, Purple Basil

Suffolk Duck Breast, Confit Leg & Potato Rosti,
Baby Red Cabbage, Celeriac Puree, Red Plums & Star Anise

Vegetarian Alternative:

Giant Saffron Ravioli with Confit Cherry Tomatoes, Oyster Mushrooms & Rocket
Celeriac Puree, Lemon Thyme Butter Sauce

Raspberry Tasting - Parfait, Bakewell Tart, Cheesecake & Jelly

Fair Trade Coffee
College Mint Chocolates

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Wines:

(Half a bottle per person)

Alpha Zeta Chardonnay, Veneto, 2006, (Italy)
Amalaya de Colome, Bodegas Colome, Salta, 2004/05, (Argentina)

£55.00 + VAT per person

Summer Exclusive Package

Number Three

Reception:

Champagne and Canapés on the Back Lawn

Followed by

Dinner in the Magnificent Hall

Menu:

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Parma Ham with Spring Pea Mousseline, Poached Quail Egg & Black Pudding Crouton

Vegetarian Alternative:

Pea Veloute with Smoked Cherry Tomatoes, Poached Quail Egg & Wild Shoots

Fillet of Scottish Beef, Ox Cheek Ravioli, Shallot Puree,
Spinach, Summer Girolles, Madeira Jus

Vegetarian Alternative:

Filo Tart of Wild Mushrooms, Spinach, Fine Asparagus,
Young Leeks, Duck Egg Bearnaise

White & Dark Chocolate Fondant, Mango Parfait, Mango & Chilli Jam

Honey Baked Picodon Cheese with Spiced Pear Puree and Onion Crostino

Fair Trade Coffee
College Mint Chocolates

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Wines:

(Half a bottle per person)

Chardonnay, Rustenberg, Stellenbosch, 2006, (South Africa)

Chateau Patache d Aux, Cru Bourgeois Superieur, Medoc, 2005, (France)

King's College Port – Smith Woodhouse, LBV, 2001 - (1 glass served with Cheese)

£75.00 + VAT per person