



Autumn–Winter Gala Menu

Available September to February
(subject to seasonal availability)

£51.00 + vat per person

Please contact us if you require more information or wish to discuss this menu in more detail.

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*Please select one dish from each course
(Starter, Main, Dessert)*

Starters

Seared Pigeon Breast

with Roasted Pear, Sweet Mustard
dressed Watercress Salad, Balsamic
Vinegar
DF, GF

Duck Liver Pate

Gooseberry Chutney, Lambs Leaf Lettuce
dressed with Pomegranate Molasses
GF

Seared Mackerel

with Sour Apple Salad and Roasted
Beetroot
GF, DF

Gin cured Salmon

with Tonic Gel, served with a Chervil and
Pimento Salad
GF, DF

Roquefort, Watercress and Pear Salad

Walnuts, pickled garden radish
served with sourdough
Vegetarian

Butternut Squash Risotto

Confit Baby Leeks, King Oyster Mushroom
Scallops
GF, Vegetarian, available as Vegan

Chorizo and Pimento topped Bean Potage

GF, P, available as Vegan

Spiced Butternut Soup

Roasted Pumpkin Seeds
Sage Oil Drizzle
GF, Vegetarian, available as Vegan

Mains

All main courses come with a selection of Vegetables

Confit Belly of Pork

with Crispy Skin, Apple braised Red Cabbage
Caramelised Shallots, Madeira Jus

GF, DF, P, ALC

Roast Guinea Fowl Breast

Sweet roasted Beetroot, Crispy Pancetta
Herb roasted Baby New Potatoes
Wild Mushroom and Red Wine Jus

DF, GF, P

Slow roasted Lamb Shank

Garlic Broad Bean Mash, Sweet roasted Carrots
Red Wine Jus

GF

Herb Crust Roasted Cod

with Creamy Crayfish Bisque
Roasted New Potatoes, Wilted Spinach
Dressed Carrots and Broccoli

GF

Baked Sea Bream

Crushed Potatoes, Roasted Butternut Squash
with Sweet Bell Peppers, Wilted Spinach
Garlic roasted Vine Tomatoes, Salsa Verde

GF

Pesto and Goat's Cheese Gnocchi

Petit Pois, Broad Beans
Parmesan and Herb Crisp

Vegetarian, available as Vegan

Butternut Squash and Beetroot Wellington

with Spinach and Cashew Nuts
Vegan Cream Mushroom Sauce

Vegan

Cauliflower and Chickpea Steak

Pimento, Roasted Vine Tomatoes
Wilted Spinach dressed with Chervil Herb Oil

Vegetarian, GF, DF, available as Vegan

Squash and Artichoke Tart

Crushed New Potatoes, Fine Green Beans
Sweet roasted Carrots with Feta Crumb
Pimento Drizzle

Vegetarian, available as Vegan

Desserts

Chocolate Delice

with Coffee scented Whipped Cream
Brandy Snap Crumble, Winter Berry
Sauce

available as GF

Cherry and Earl Grey Tart

Griottine Cherry Compote
Whipped Vegan Cream

Vegan

Gin and Elderflower Cheesecake

Raspberry Gel, Biscotti Crumb

Mango Brûlée

Lime scented Cream, White Chocolate
Shard, Kiwi and Mint Salsa

GF

Cranberry and Orange Bread & Butter Pudding

Crème Anglaise, Brandy Snap Crumb

Chocolate Ganache Cake

Clementine Syrup, Raspberry Gel
Shortbread Biscuit

Apple and Quince Flan

Praline Crumb

Maple Syrup scented Whipped Cream

available as Vegan

English Cheese Board

Suffolk Gold, Westcombe Cheddar,
Shropshire Blue

with Biscuits, Grapes, Celery and Chutney

Coffee / Tea and Mints to follow

GF – Gluten Free, DF – Dairy Free

ALC – contains Alcohol, P – contains Pork