



Spring–Summer Gala Menu

Available March to August
(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

Smoked Chicken Tian

with avocado & micro leaf salad
dressed with heritage tomato salsa
DF, GF

Leek & Ham Hock Terine

Infused leeks dressed with sweet pickled
vegetables, micro leaf salad, crispbread
drizzled with honey mustard dressing
DF, available as GF

Hot smoked salmon

with British asparagus, dill oil and
hollandaise sauce
GF

Cured Mackerel

Sweet pickled cucumber, red pepper
sorbet, micro leaf salad, dressed with
fresh horseradish
GF

Beetroot topped Creamy Risotto

with spinach and spring herbs, parmesan
and salt & pepper asparagus
GF, Vegetarian, available as Vegan

Pea Feta Salad

Lamb's leaf salad with mint dressing and
croutons
Vegetarian, available as Vegan

Seared Red Mullet

with piquant tomato chutney, seared
spinach and chive oil
GF, DF

Creamy Broccoli Soup

parmesan & pumpkin seed crisp
with dill oil
GF, Vegetarian, available as Vegan

Walnut & Rocket Salad

with garlic scented chestnut mushrooms,
sweet pickled English radish and
croutons
DF, Vegan

Mains

All main courses come with a selection of vegetables

Braised pressed Ox Cheek

with Madeira & porcini mushroom jus, roasted root vegetables and dauphinoise potatoes
GF, ALC

Roast Rump of Lamb

with crispy belly, mint & pea broth, sweet roasted carrots, roasted broccoli and Jersey Royal potatoes
DF, GF

Seared Corn fed Chicken

Caramelized shallots, roasted root vegetables, fine green beans, garlic roasted new potatoes, Amontillado jus
DF, GF, ALC

Crispy Skin Hake Fillet

with tomato & Kalamata olive salsa, dry roasted Mediterranean vegetables with saffron, crayfish herb rice
DF, GF

Pan seared Sea Bass

with dry baked ratatouille, roasted lime & piquant tomato sauce, roasted broccoli, garlic butter new potatoes
GF

Curried Yoghurt and Gram Flour Cauliflower

Saffron rice, coriander leaf salad, with pomegranate and chervil dressing
GF, Vegetarian

Asparagus and Mascarpone Tart

Ranchero salsa, roasted broccoli and butternut squash, herb new potatoes
Vegetarian

Butternut Squash and Pumpkin Seed Gnocchi

with a coconut cream garlic sauce, cauliflower beignet and chive oil
DF, Vegan

Summer Pea and Cep Mushroom Tart

Sautéed green beans, roasted cherry vine tomatoes, Jersey Royal potatoes and a tomato & cashew nut dressing
DF, Vegan

Desserts

Chocolate Pavé

with pistachio ice cream and Madagascan vanilla tuille

Raspberry Cream Roulade

raspberry crème anglaise with biscotti crumb

Dark Chocolate Indulgence Tart

with vanilla ice cream and balsamic strawberries

Rhubarb Crème Brûlée

with ginger crumble and pulled raspberries

Baked Vanilla Mascarpone Cheesecake

with summer berry compote and praline crumble

Raspberry and White Chocolate Panna Cotta

with pulled raspberries and vanilla shortbread

Lime and Avocado Tart

with vegan praline ice cream and raspberry compote
DF, Vegan

Chocolate Pistachio Tart

with chocolate sauce and vegan pistachio ice cream
DF, Vegan

Pimms Summer Pudding

Earl Grey scented cream and summer berry compote
DF, ALC, Vegan

Traditional Cheese Board

with biscuits, grapes, celery and chutney

Coffee / Tea and Mints to follow

GF – Gluten Free, DF – Dairy Free, ALC – Alcohol