



Madingley Hall

Catering & Events Manager: **Paul Wright MIH**

Head Chef: **Mark Walker**

**3 Courses**

**£36.00 per person inc VAT**

**4 Courses**

**£40 per person inc VAT**

**Please select one item/dish from each course for the whole group  
Vegetarian options will be suggested to compliment menu items chosen  
(All prices quoted are inclusive of linen napkins, coffee and Madingley mints)**

**Canapés**

**£9.00 per person inc VAT**

A selection of 3 canapés per person

**Soup**

Spiced carrot and lentil with crème fraiche and dill .

Pea, mint and spring onion soup with parmesan tuilles.

Chilled fennel gazpachio with olive ciabatta croutons.

**Starters**

**Vegetarian Options**

Twice baked goats cheese soufflé with celery and raisin salad and toasted walnuts

Ham hock terrine with parsley jelly and pea shoots

Serrano ham, olive, feta and rocket salad with crostini

Fanned smoked duck with pea and mint puree, asparagus (until season ends) and Norfolk cress

Tian of east coast crab with baby watercress and caper dressing.

Twice baked goats cheese soufflé with celery and raisin salad and toasted walnuts

Lentil and vegetable terrine with parsley jelly and pea shoots

Bruchetta of olive, feta and rocket salad

Breaded camembert with roast figs and walnuts

Tian of avocado, cherry tomatoes, roast peppers and baby watercress

**Fish**

**Vegetarian Options**

Monkfish with lemongrass crushed new potatoes, fennel and watercress salad

Grilled mackerel with salsa cruda, pea shoots and salted cucumber ribbons

Cod brandade with pumpkin croutons

Roast sea bass with lentil and chorizo cassoulet

Crab risotto with tempura baby vegetables and dill puree

Open roast summer vegetable lasagne

Chicory, watercress, Cambridge blue and apple salad

Deep fried risotto and mozzarella balls with Cumberland sauce

Tempura battered baby vegetables, dill puree and corn and lemon dressed salad

Polenta and lentil cakes with cucumber and yogurt sauce

## Mains

Fillet of beef topped with Cambridge blue cheese on parmesan scalloped potatoes, roast cherry vine tomatoes and pepper corn sauce

Pork fillet wrapped in parma ham served with sage and onion croquettes, cider sauce with creamed cabbage

Roast Suffolk corn fed chicken with garlic, rosemary and pancetta, dauphinoise potatoes and seasonal vegetables

Racks of lamb with summer bean dressing, crushed new potatoes and wholegrain mustard sauce

Duck breasts with a sweet and sour sauce black cherry sauce, fondant potatoes and cumin roast baby carrots

### Vegetarian Options

Mushroom and herb savoury profiterole with a spicy tomato chutney

Vegetable stuffed butternut squash with a lemon and goats cheese topping

Leek and apple roulade with stilton sauce

Broccoli and herb crepes

## Desserts

Chocolate and pistachio mousse with pistachio ice cream

Norfolk strawberry tiramisu with strawberry cheesecake ice cream

Lemon tart with fresh raspberries and mascarpone cream

Rhubarb cheesecake with summer berries

Summer berry meringue roulade

Chocolate and raspberry brownie with caramel sauce and mint and chocolate ice cream

## Cheeseboard

**£5.00 per person inc VAT**

A selection of English cheeses served with celery, grapes and biscuits

## Fruit Baskets

**£3.00 per person inc VAT**

A selection of seasonal fruits, local wherever possible

**Madingley Hall  
Madingley  
Cambridge  
CB23 8AQ**

**01223 746222**