



Madingley Hall

conferences, meetings and events

Autumn /winter menus 2016

(One choice from each course for the group)

Starters

*Smoked trout, mackerel, and salmon terrine indulged with
Pomegranate dressing*

*Assorted roasted pepper and onions, along with the local goat's cheese
and pesto sauce*

*Ham hock terrine garnished with pine nuts, pears and blue cheese
salad*

*Selection of cured meats with balsamic onions, soda bread
accompanied with salad*

*Crumbed camembert with orange and red onion chutney, embellished
with a selection of Norfolk's fresh micro cress*

Seafood chowder accompanied with sour dough bread

Fish course

Cod bon bons on a prawn curry

Sea bass with cauliflower puree and butter herb gnocchi

*Piri-piri fish of the day with crushed new potatoes marinated with
sweetcorn salsa.*

Thai style seatrout with stir fry pak choi

Crispy cod accompanied with braised peas, bacon and lettuce

All fish dishes can be served as starters or as main courses

Vegetarian

Courgette, feta and mint frittata

Wild mushroom and taleggio risotto

Roasted vegetable and hummus slice

Pumpkin, feta and kale slice

Lentil and vegetable cannelloni

Spicy yogurt tortillas with pea and pots

Main

Lemon roast chicken stuffed with spinach, wrapped in Prosciutto with butternut squash puree garnished with lemon sauce

Beef medallions topped with pate, port and stilton sauce, fondant pots and seasonal vegetables

Roasted duck breast with black cherries, ginger crumb and garlic dauphinoise pots

Braised pheasant alongside with lemon sauce and combined pea and mint risotto

Herb crusted pork fillets with sweet pot mash, greens, cider garnished with chestnut sauce

Braised lamb neck with roasted winter squash and garlic herb dressing

Desserts

Peanut butter and chocolate cheesecake

Salted caramel popcorn pots

Lemon panna cotta with raspberry compote and honey shortbreads

Passion fruit and lime tart with thyme mascarpone

Chocolate and ginger torte with Greek yogurt enriched with honey ice-cream

Cambridge burnt cream with berry compote