

# Dinner Menus



Madingley Hall

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

Head Chef: **Mark Walker**

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, but exclusive of VAT)

## Canapés

**£2.40 per person ex VAT**

A selection of 3 homemade canapés per person

## Soup

Fennel and ginger with citrus crème fraiche

Celeriac and pear with chives

White onion with truffle oil and garlic croute

## Starters

### Vegetarian Options

Vanilla cured salmon with gherkin & shallot salsa, homemade soda bread & Norfolk cress

Celeriac pastelles with sweet & sour parsnips

Asian beef salad with crispy noodles

Asian Vegetable & avocado salad with crispy noodles

Smoked ham hock terrine with pease pudding & Cumberland sauce

Deep fried risotto & mozzarella balls with Cumberland sauce & baby salad leaves

Twice baked pear & blue cheese soufflé with apple & raisin chutney

Serrano ham, manchego cheese, quince jelly & chilli dressing

Salted almonds, manchego cheese, quince jelly & chilli dressing

## Fish

### Vegetarian Options

Tiger prawns with crispy chorizo & baby leeks

Roast vegetable & hummus wrap with chilli oil dressing

Scallops with cauliflower puree & crispy pancetta

Stir fry tofu with pak choi & pickled cucumber

Lemon grilled monkfish with potato pancakes & minted peas

Potato pancakes with minted peas & spinach fritters

Sea bass with gremolata & lemon risotto & mussel chowder

Lemon & gremolata risotto with tempura vegetables

Smoked haddock ravioli with wilted spinach & sauce verde

Sundried tomato ravioli with wilted spinach & sauce verde

## Mains

### Vegetarian Options

Roast rump of lamb with Provençale gateaux, wilted spinach, basil & jus

Fillet of beef with Cambridge blue cheese, beetroot salad, fondant potatoes, a peppercorn sauce & local purple sprouting broccoli

Guniea fowl with leek & mushroom fricassee, truffle crushed new potatoes & local roasted vegetables

Venison medallion marinated in orange & juniper, root vegetable puree, savoy cabbage & sauce périgueux

Roast duck with wilted pak choi, black bean & ginger dressing, fig & mint cous cous

Celeriac pasteles with sweet & sour parsnips

Three bean medallions with shitake mushrooms

Mushroom & leek fricassee with toasted pinenuts

Potato & leek roulade with roast fenland vegetables

Glazed onion tatin with Provençale vegetables

## Desserts

White chocolate Eton mess cranberry cookie towers

Raspberry chocolate brownie with crème anglaise

Rhubarb tiramisu with biscotti biscuit

Banana mousse with rum & raisin ice cream

Turkish delight panna cotta with homemade honeycomb & mini marshmallows

## Cheeseboard

**£2.50 per person ex VAT**

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

## Fruit Baskets

**£1.50 per person ex VAT**

A Selection of seasonal fruits, local wherever possible

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