

An invitation to

CONGREGATION DINNERS

ALL GRADUATING STUDENTS AND SUPPORTERS WELCOME!





Book now!

CONGREGATION DINNER MENUS

Congregation Dinners are open to all graduating students and their guests along with guest of the College, and will include a Sparkling Wine Reception at 6:30pm in the Bar & JCR, followed by a three course dinner, with after dinner tea & coffee in the Ann Dobson Hall.

Tuesday

Roasted red pepper soup with basil and pecorino pesto (v)

Glazed pork mini joint with glazed carrots, spring greens, dauphinoise potatoes and red wine jus OR

Wild mushroom and caramelised onion duchess tart, spring greens, glazed carrots and red wine jus (v)

Cassis Cheesecake with macerated blackberries, blackberry and kirsch sorbet

Wednesday

Warm tart of buffalo mozzarella and heritage tomatoes with dressed chard

Corn fed chicken breast with fondant potato, carrot and anise purée, tenderstem broccoli and thyme jus OR

Butternut squash and garden herb risotto cake with carrot and anise purée, tenderstem broccoli and hollandaise sauce (v)

White chocolate and raspberry truffle with raspberry sorbet

Thursday

Goat's cheese and potato terrine with piccalilli, golden beets and toasted brioche (v)

Honey roasted duck breast with truffle mash, charred baby leeks, pancetta crisp and port jus OR

Mediterranean vegetable pithivier, sautéed greens, caramelised shallots, truffle tomato sauce (v)

Chocolate orange delice with vanilla cream and chocolate crumb

