



Somerville College

Summer Dinner/Banquet Menu 2021

Please select 1 item from each course for your entire party

Three Course £32.50pp excl vat

Four Course £41.25pp excl vat

Starter

Pickled mackerel with beetroot and wood sorrel
Chicken, mango and papaya Thai style salad
Sticky BBQ pulled pork on garlic ciabatta with pickled shallots
Chicken with caper berry and roasted plum tomato salad

Vegetarian/Vegan Starter

Heritage tomato tart, served with black olive caramel, goats cheese mousse, shaved fennel and basil
Pea, mint and feta arancini cakes with a roasted tomato and black olive dipping sauce
Forager's soup served with smoked potato Parmentier and a leek rondel (vegan)
Summer vegetable salad, chargrilled courgettes marinated in roasted garlic, sautéed wild mushrooms,
fresh English peas and pickled baby carrot, served with a basil pesto (vegan)

Interim Course

Sea bass with tomato, olive and basil
Grilled sea bream with courgette spaghetti and tomato essences
Crab scotch egg with a watercress and herb salad and brown crab mayo
Cornish sardines on toasted focaccia with roasted peppers and herb pesto
Pan roasted asparagus with garlic and white bean hummus, spring onion and hazelnut pesto (vegan)
Avocado and citrus salad (vegan)

Main Course

Chargrilled rib eye steak with polenta chips, roasted vine cherry tomatoes and a peppercorn sauce
Lemon and tarragon poached chicken breast with garlic pome puree, summer vegetables
and a chicken jus
Asian duck with sea buckthorn, pak choi and crispy noodles
Sea bass on a bed of pea, parmesan and spinach risotto with tomato essences
Pork and black pudding wellington with creamed potato, cabbage, apple puree served with a cider jus

Vegetarian/Vegan Main course

Spinach and mozzarella tortellini with tomato essences and lightly pickled baby vegetables
Summer vegetable risotto with torched goat's cheese and basil pesto
Salt baked celeriac tarte tatin with summer salad and walnut pesto (vegan)
Courgette and cumin fritter with a roasted courgette and aubergine salad,
roasted vine tomatoes and chimichurri sauce (vegan)

Dessert

Summer fruits in elderflower jelly with elderflower curd and mini meringues
Baked lemon cheesecake with summer fruit compote
Mango parfait with coconut sorbet and a strawberry and mango salad
Strawberry tart with vanilla ice-cream and a vanilla balsamic reduction
Chocolate and cherry brownie with vegan ice-cream and raspberries (vegan)
Tiramisu with vegan ice-cream and a strawberry, mint and mango salad (vegan)

Includes bread rolls and butter, filter water, after dinner coffee and Somerville chocolates.
Full white linen service.