

Westminster Banqueting Menu

£48.00 per person

All prices include VAT

Please choose one starter, main and dessert for your group, and a vegetarian option if necessary.

Dishes marked with a * have a supplement charge.

Starters

- 🌿 Cured sea trout with garden peas, nasturtium and a langoustine ravioli *
- 🌿 Scallops, braised beef in pale ale, butternut squash and a sage brown butter *
- 🌿 Slow-cooked guinea fowl leg, Iberian ham and a red currant salad
- 🌿 Home-smoked Scottish salmon, matured single malt whisky, pickled vegetables, lemon mayonnaise *
- 🌿 Cured mackerel, tempura mussels, beetroot purée and pickled fennel
- 🌿 Smoked duck breast, duck liver parfait and a fennel and orange salad with melba toast
- 🌿 Chicken and leek terrine, with spring leaf salad, onion compote and toasted brioche
- 🌿 Open Camembert, fig and onion tart with frisée salad and a Balsamic glaze
- 🌿 Quinoa, rocket, pomegranate and heritage tomato salad with a lemon and Balsamic dressing (Vegan)
- 🌿 Spicy carrot and lentil soup (Vegan)

Main Courses

- 🌿 Sous-vide beef medallion, braised cheek, fondant potato, baby carrots, caramelised onions, wilted baby spinach and a red wine jus**
- 🌿 Pan-fried duck breast, duck leg spring roll, confit fig, fennel, baby vegetables, galette potatoes and a five spice jus **
- 🌿 Guinea fowl breast with black pudding stuffing, fondant potato, roasted butternut squash, apple purée, kale, baby turnips and a Madeira jus
- 🌿 Corn fed chicken suprême, vegetable medley, Boulangère potatoes, tomato and mascarpone sauce finished with rocket oil
- 🌿 Pork fillet with a honey and mustard glaze, potato and onion terrine, carrot purée, baby vegetables and a cream and mustard sauce
- 🌿 Lamb shank, creamed potato, braised cabbage, baby carrots and a red wine jus
- 🌿 Salmon with samphire and mussels, crushed new potatoes and a warm butter sauce
- 🌿 Monkfish wrapped in Parma ham, grilled asparagus, galette potatoes and red pepper essence **
- 🌿 Leek and Dolce latte tart, baby vegetables, cherry tomatoes, pea puree, crispy leeks and a cream sauce (V)
- 🌿 Aubergine terrine, with a rich tomato sauce, artichoke heart, braised baby fennel, baby turnip and sauce vierge (Vegan)
- 🌿 Wild mushroom Gnocchi finished with Parmesan and shaved truffle, baby vegetables and a pomegranate salad with chive oil dressing (V)

🌿 Roasted vegetable stack, sautéed Jerusalem artichokes, butternut squash purée, split lentils, salsa verde and a Brussel sprout and sun-dried tomato salad (Vegan)

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Desserts

- 🌿 Eton mess cheesecake, with strawberry coulis and a fruit of the forest compote
- 🌿 Coffee porter cake, malt and pecans with a hazelnut ice cream
- 🌿 Deconstructed apple crumble, Champagne and green apple sorbet, apple purée, crème anglaise and toffee sauce
- 🌿 White wine poached pear, berry compote and a fennel and ginger ice cream
- 🌿 Salted caramel and milk chocolate tart and pear sorbet
- 🌿 Pistachio semifreddo, meringue and an almond biscuit
- 🌿 Chocolate and coconut mousse with raspberry sorbet, raspberry compote and a dried fruit crumble
- 🌿 Blueberry and lime custard tart with vanilla ice cream
- 🌿 Chocolate fondant, peanut butter mousse and raspberry sorbet 🌿
Lemon and passion fruit tart with black berry coulis

Followed by

- 🌿 Freshly brewed Fairtrade tea and coffee with chocolate mints

Supplements and optional extras

- 🌿 Supplement - * £4.50 per person
- 🌿 Supplement - ** £7.50 per person
- 🌿 Cheese and biscuits - £7.00 per person
- 🌿 Cheese and a glass of port - £9.50 per person
- 🌿 Homemade petit fours - £2.50 per person

A number of our dishes can be adapted to suit dietary requirements, please speak to the Conference and Events Team to discuss your requirements. Some dishes have already been adapted to suit.

V- Vegetarian

