



Special Dietary Requirements

We strive to offer a selection of dishes that are suitable replacements to the menu chosen for your main group; however it is not possible for the College to offer a range of choices for each course in your menu. Please choose one starter, one main course and one savoury (where applicable) to satisfy all dietary requirements in your group. The price of the special diet alternative is the same as the main menu chosen.

Starter Courses

The following dishes are suitable only for starter courses

Carpaccio of fennel and orange

Wafer-thin sliced fennel and orange dressed in horseradish vinaigrette and topped with watercress

This dish is suitable for vegan and gluten-free diets

Smoked mozzarella with celeriac and white radish remoulade

Sliced, smoked mozzarella served with remoulade, apple and chicory salad and pumpkin seed oil dressing

This dish is suitable for gluten-free diets

Roasted beetroot salad

Sweet roasted beetroot served with endive, shaved pear and apple and horseradish dressing

This dish is suitable for vegan and gluten-free diets

Cambridge blue and cucumber pâté

Pâté flavoured with Cambridge blue cheese, crème fraîche, chervil and cucumber served with crisp breads and dressed cucumber ribbons

This dish may be adapted to be suitable for gluten-free diets

Slow-roasted tomato soup

*Mixed tomato soup garnished with tomato tartare and celery salt
Can be served hot or chilled*

This dish is suitable for vegan and gluten-free diets

Watercress and scallion soup

*Creamy soup served with parmesan ice-cream and black pepper sablé
Can be served hot or chilled*

This dish may be adapted to be suitable for vegan and / or gluten-free diets

Starter/Main Courses

The following dishes are suitable for starter and/or main courses

Sweet corn fritters

*Sweet corn with roasted spices and spring onions in a light batter, pan-fried
and served with salsa and guacamole*

This dish may be adapted to be suitable for vegan diets

Wild mushroom tart

*Mixed wild mushrooms sautéed with garlic, brandy, tarragon and cream served in a pastry case and
finished with walnut oil*

This dish contains nuts, and may be adapted to be suitable for vegan diets

Spiced sweet potato cakes with chilli jam

*Hand-made potato cakes served with chilli jam, wasabi crème
fraîche and shredded curly endive*

This dish may be adapted to be suitable for vegan and/or gluten-free diets

Arancini

*Parsley risotto balls stuffed with blue cheese, rolled in pankro breadcrumbs and fried
served with tomato chutney and dressed roquette*

Leek and Wensleydale cheese cakes

*Crushed potatoes with sautéed leeks, thyme and crumbled cheese made into little cakes
and served with harissa*

This dish may be adapted to be suitable for vegan and/or gluten-free diets

Wild rice, chestnut and squash pilaf

*Braised vegetables and wild rice with roasted squash, sautéed chestnuts and almonds
served with watercress*

This dish contains nuts and is suitable for vegan and gluten-free diets

Baked beetroot gnocchi

Served with citrus butter, roasted mushrooms and fennel

This dish may be adapted to be suitable for vegan and/or gluten-free diets

Stuffed Portobello mushrooms

*Feta, olive, sundried tomato and mixed seed filled mushroom,
drizzled with sesame oil and baked. Served with balsamic syrup*

This dish contains nuts and is suitable for gluten-free diets and can be adapted for vegan diets

Aubergine croquet-monsieur

Smoked cheddar layered between roasted aubergine slices, bread crumbed and baked

Served with lemon dressed roquette and roasted garlic oil

Main Courses

The following dishes are suitable only for main courses

Mediterranean vegetable pithivier

Marinated char-grilled peppers, aubergine and courgettes layered with pinto bean hummus, wrapped in puff pastry and baked served with roasted tomato jus

This dish is suitable for vegan diets

Thai yellow curry

Lightly spiced coconut curry flavoured with lime, lemon grass and ginger simmered with Thai aubergines, sweet potato and tofu. Served with steamed rice

This dish contains nuts and is suitable for vegan and gluten-free diets

Root vegetable pudding

Turnips, swede, parsnips and sweet potato bound together in a rich port jus wrapped in vegetable suet and herb pastry and steamed

This dish is suitable for vegan diets

Spinach and ricotta pie

Sautéed spinach, black pepper and nutmeg mixed with ricotta cheese and herbs wrapped in filo pastry, baked and served with carrot and star anise puree

Glazed tofu with butter beans

Maple and cumin glazed tofu with artichoke, carrot, shallot and white wine braised butter beans

This dish is suitable for vegan and gluten-free diets

Wild mushroom and puy lentil shepherds pie

Wild mushrooms, puy lentils and vegetables braised in a red wine jus topped with potato and celeriac mash

This dish is suitable for vegan and gluten-free diets

Savoury Courses

The following dishes are only suitable for savoury courses

Welsh rarebit

Small grilled triangle of toast topped with mature Cheddar cheese, egg yolk and mustard paste, lightly grilled

Aubergine Charlemagne

Ramekin of lightly spiced sautéed aubergine
This dish is suitable for vegan and gluten-free diets

Stuffed devilled prune

Prune stuffed with spiced mango and nibbed almonds wrapped in leek
This dish is suitable for vegan and gluten-free diets

Scotch woodcock

Ramekin of scrambled eggs topped with capers and cornichon
This dish is suitable for gluten-free diets