

# Fine Dining

Autumn/Winter 2025



Murray Edwards  
College  
University of Cambridge

The Cambridge Meeting Space

## Fine Dining Menu

*£55.00 per person*

Our food is prepared using the finest and the freshest local produce. Where possible we use seasonal herbs, vegetables and fruit from our College gardens.

We cater for most dietary requirements and ask that we are advised at least two weeks before your event. There may be a surcharge. Food is prepared in an environment where nuts are present.

Prices are exclusive of VAT unless otherwise stated.

Our Head Chef has carefully selected the below dishes for this season's fine dining menu.

### Please Select:

- One meat or fish dish for the starter & main
- One vegetarian or vegan dish for the starter & main
- One dessert option for your entire group

## Amuse Bouche

*£3.20 supplement*

Jerusalem Artichoke Soup, Chive, Truffle Oil (VG)

Seared Scallops, Black Pudding Celeriac and Apple Purée

Smoked Chicken, Caesar Salad

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## Starters

Salt Baked Heritage Beetroot Salad, Whipped Tofu, Olive Toast (VG)

Celeriac and Apple Soup, Thyme Cheese Straw (V, VGO)

Goats Cheese and Caramelised Onion Arancini (V)

Pressed Smoked Chicken and Pork Terrine, Beer Chutney with Toasted Brioche

Smoked Haddock Fish Cake, Cauliflower Purée and Sautéed Chard

Salad of Buffalo Mozzarella, Parma Ham and Cider Poached Pear

Hot Smoked Sea Trout, Lemon, Rocket and Baby Basil

V – Vegetarian, VG – Vegan, VGO – Vegan Option Upon Request

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## Main Course

Curried Parsnip Wellington, Wild Mushroom Sauce (V)

Roasted Celeriac, Braised Red Chard, Caper Gremolata, Pomegranate (VG)

Cauliflower and Red Onion Cake, Tomato and Herb Dressing (V, VGO)

Grilled Stone Bass, Garlic and Parsley Potatoes, Fennel Confit

Baked Hake, Rosti Potato, Butter Sauce, Crispy Carrots and Leeks

Roast Pork Belly, Celeriac, Roasted Apples with Creamed Potatoes

Cornfed Chicken Ballotine, Black Garlic Potato with Mushroom Butter Sauce

Duck Breast, Fondant potato, Celeriac Purée, Black Berry Jus

## Palate Cleanser

£3.20 Supplement

Mango Foam

Sicilian Lemon Sorbet

V – Vegetarian, VG – Vegan, VGO – Vegan Option Upon Request



## Desserts

Chocolate Pudding, Chantilly Cream, Pistachio Crumb (VG)

White Chocolate and Blueberry Cheesecake (V)

Blood Orange Tart, Caramelised Oranges, Crème Fraiche (V)

Crème Brûlée, Marinated Cherries, Vanilla Shortbread (V)

Passion Fruit Martini Pavlova, Chantilly Cream (V)

Dark Chocolate Tart, Chocolate Mousse, White Chocolate Ice Cream (V)

Apple Tart Tatin, Salted Caramel, Vanilla Ice Cream (V)

## Cheese Boards

### House Cheese Selection

*£5.95 Supplement*

Cheddar, Brie and Stilton with Grapes and Crackers

### English Cheese Selection

*£9.50 Supplement*

Selection of English Cheeses with a Seasonal Chutney, Grapes and Crackers

## Followed By

Fair Trade Tea & Coffee and Clipper Herbal Teas and Petit Fours