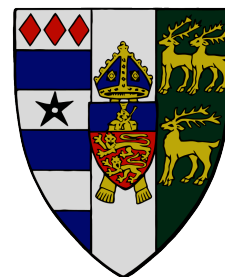


# LINCOLN COLLEGE

## MENU A



### Starters

*Select One*

Carrot and Cream Soup (V)  
Cream of Mushroom Soup (V)  
Celeriac Soup (V)  
Cream of Courgette Soup (V)  
Avocado and Prawn Salad  
Goats Cheese en Croute with Salad (V)  
Asparagus Salad (V)  
Smoked Salmon Mousse  
Deep Fried Goujons of Plaice  
Salmon Hollandaise  
Mushrooms Hollandaise (V)

### Main

*Select One*

Supreme of Guinea Fowl with Leeks and Bacon, and Red Wine Jus  
Sauté of Guinea Fowl with Puy Lentils and Red Wine Jus  
Roast Contrefilet of Beef Bordelaise  
Roast Contrefilet of Beef with Yorkshire Pudding and Horseradish Sauce  
Sirloin Steak au Poivre  
Supreme of Chicken Chasseur  
Coq au Vin  
Supreme of Chicken Kiev  
*(max. 36 people)*  
Fillet of Salmon Béarnaise

### Sweets

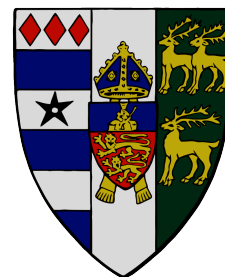
*Select One*

Lemon Tart with Fruits of the Forest Compote  
Chocolate Profiteroles  
Passion Fruit Charlotte with Strawberry Coulis  
*(contains gelatine)*  
Chocolate Charlotte with Crème Anglaise  
*(contains gelatine)*  
Strawberry Vacherin  
Warm Pear and Almond Tart with Pouring Cream  
Raspberry Cheesecake  
Fresh Fruit Salad and Cream

PLEASE SEE PAGE 7 FOR VEGETARIAN MAIN OPTIONS

# LINCOLN COLLEGE

## MENU A



### Potatoes

*Select One*

Roast

Sauté

Parmentier

New

### Vegetables

*Select Two*

Broccoli

Glazed Carrots

Mangetout

Cauliflower

*Please note wild rice will  
always be served with  
the Chicken Kiev instead  
of potatoes.*

**PRICE: £30.00 + VAT**

*Please note there is an additional £5 per person charge on Saturdays.*

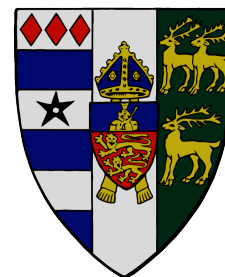
*We are happy to cater for any dietary requirements your guests may have (e.g. pescetarian, gluten free, non-dairy, nut allergies, vegan, etc.). Please inform us of any requirements when booking so that we can ensure an appropriate meal is prepared.*

### **Beverages**

*Still & sparkling water will be provided with the meal, and coffee and chocolates served after dinner. Please consult the drinks packages for wine and port options.*

# LINCOLN COLLEGE

## MENU B



### Starters

*Select One*

Puree of Minted Mangetout (V)  
Cream of Wood Mushroom Soup with Port, Garlic and Taragon (V)  
Cream of Asparagus Soup (V)  
Butternut Squash Soup (V)  
Melon and Parma Ham  
Deep Fried Brie Salad (V)  
Warm Chicken Liver Salad  
Fillet of Smoked Rainbow Trout  
Grilled Fillet of Sole Bonne Femme  
Saute of Monk Fish Provençale  
Grilled Fillet of Sea Bass Mediterranean Style

### Main

*Select One*

Roasted Gressingham Duckling in Orange  
Roasted Gressingham Duckling in Cherry and Brandy Sauce  
Roasted Gressingham Duckling à la Anglaise  
Quail Stuffed with Minced Veal and Bordelaise Sauce  
*(max. 36 people)*  
Escalope of Veal in Cream of Mushroom  
Contrefilet of Beef Wellington with Madeira Sauce  
Roasted Saddle of Lamb with Minted Couscous Stuffed Tomato and Red Wine Jus  
Pan Fried Fillet of Pork with Asparagus  
Grilled Fillet of Halibut Bonne Femme  
Supreme of Pheasant Served in the Traditional English Style  
*(late Nov-Feb only)*

### Sweets

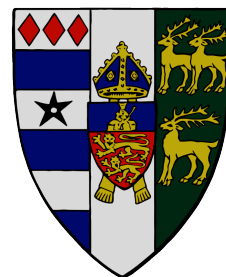
*Select One*

Paris Brest with Strawberry Coulis (V)  
Crème Brûlée (V)  
Tiramisu (V)  
Summer Pudding  
*(July-Sept only)* (V)  
Chocolate Tort with Crème Anglaise (V)  
Strawberry Band (V)  
Apple Band (V)  
Souffle Milanaise  
*(contains gelatine)*  
Vanilla Panna Cotta with Fruits of the Forest Compote  
*(contains gelatine)*

PLEASE SEE PAGE 7 FOR VEGETARIAN MAIN OPTIONS

# LINCOLN COLLEGE

## MENU B



### **Potatoes**

*Select One*

Boulangere  
Dauphinoise  
Lyonnaise  
Roast  
Sauté  
Parmentier  
Risssolee  
New

### **Vegetables**

*Select Two*

Broccoli  
Glazed Carrots  
Fine Beans  
Glazed Celeriac  
Mangetout  
Cauliflower  
Fennel

*Please note wild rice  
will always be served  
with the Stuffed Quail*

**PRICE: £38.00 + VAT**

*Please note there is an additional £5 per person charge on Saturdays.*

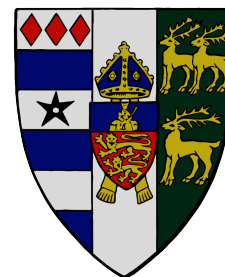
*We are happy to cater for any dietary requirements your guests may have (e.g. pescetarian, gluten free, non-dairy, nut allergies, vegan, etc.). Please inform us of any requirements when booking so that we can ensure an appropriate meal is prepared.*

### **Beverages**

*Still & sparkling water will be provided with the meal, and coffee and chocolates served after dinner. Please consult the drinks packages for wine and port options.*

# LINCOLN COLLEGE

## MENU C



### Starters

*Select Two*

Consommé Julienne (V)  
Wood Mushroom Consommé (V)  
Purée of Minted Mangetout (V)  
Celeriac Soup (V)  
Butternut Squash Soup (V)  
Red Onion and Goats cheese  
Tart with Roquette Salad (V)  
Asparagus Salad (V)  
Warm Chicken Liver Salad  
Selection of Smoked Fishes  
Pan Fried Scallops Wrapped in  
Pancetta  
Fillet of Sole Dulgéré  
Fillet of Sea Bass  
Mediterranean Style  
Fillet of Halibut Bonne Femme

### Main

*Select One*

Fillet of Beef Wellington with  
Madeira Sauce  
Fillet of Beef with Wood  
Mushrooms, Asparagus and  
Red Wine Jus  
Roast Loin of Veal with Breaded  
Salsify and Artichoke Purée  
Saddle of Spring Lamb with Sauce  
Beurre Blanc and Red Wine Jus  
*(late March-July only)*  
Saddle of Roast Venison with  
Poached Pear Halves Filled  
with Red Currant Jelly and  
Sautéed Chestnuts  
*(game season only)*  
Roast Partridge served in the  
Traditional English Style  
*(Oct-Feb only)*  
Magret of Gressingham Duckling  
Served with a Kumquat  
Marmalade  
Roast Grouse Served in the  
Traditional English Style  
*(Sept-late Nov, subject to  
availability and price)*

### Sweets

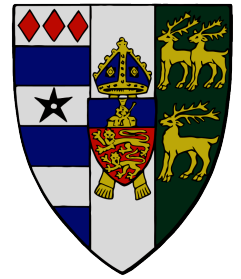
*Select One*

Chocolate Roulade with  
Blueberries and Raspberry Coulis  
(V)  
Raspberry Band (V)  
Chocolate Soufflé (V)  
Soufflé Grand Marnier (V)  
Soufflé Drambue (V)  
Caramelized Oranges with Orange  
Sorbet and Palmiers  
*(max. 36 people)* (V)  
Apple Charlotte with Blackberry  
Sorbet and Calvados Ice Cream  
*(max. 36 people)* (V)  
Chocolate Tart with  
Cointreau Cream (V)  
Poached Plums in Amaretto with  
Sweetened Mascarpone (V)  
Roast Yorkshire Rhubarb Stacks  
with Ginger Ice Cream and  
Brandy Snap  
Trio of Sorbets with a Compote of  
Raspberries, Blackberries, and  
Blueberries

PLEASE SEE PAGE 7 FOR VEGETARIAN MAIN OPTIONS

# LINCOLN COLLEGE

## MENU C



### Potatoes

*Select One*

Chateau  
Fondant  
Parisienne (*max 36 people*)  
Robert  
Boulangere  
Dauphinoise  
Lyonnaise  
Rissolée  
Roast  
Sauté  
Parmentier  
New

*Please note wild rice will always be served with the Chicken Kiev instead of potatoes*

### Vegetables

*Select Two*

Tender Stem Broccoli  
Broccoli  
Sprouting Broccoli (*seasonal*)  
Glazed Carrots  
Glazed Celeriac  
Mangetout  
Fennel  
Cauliflower  
Carrot and Celeriac Purée  
Roast Parsnips (*seasonal*)  
Parsnip Purée (*seasonal*)  
Curly Kale (*seasonal*)  
Runner Beans (*seasonal*)  
Cocktail of Baby Vegetables

**PRICE: £46.00 + VAT**

*Please note there is an additional £5 per person charge on Saturdays.*

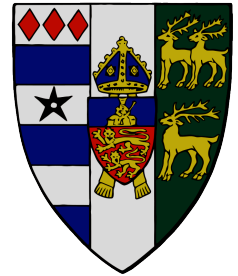
*We are happy to cater for any dietary requirements your guests may have (e.g. pescetarian, gluten free, non-dairy, nut allergies, vegan, etc.). Please inform us of any requirements when booking so that we can ensure an appropriate meal is prepared.*

### **Beverages**

*Still & sparkling water will be provided with the meal, and coffee and chocolates served after dinner. Please consult the drinks packages for wine and port options.*

# LINCOLN COLLEGE

## VEGETARIAN MENU



If you have selected a non-vegetarian starter for your meal, you may also select one other starter that is vegetarian in order to accommodate any vegetarians attending.

Then select one main course from the following:

Stuffed Aubergines

Mushroom Risotto

Asparagus Risotto

Butternut Squash Risotto

Spinach Roulade with Provençale Sauce

Mushroom and Courgette Stroganoff (*served with rice*)

Goats Cheese and Red Onion Tart

Roast Peppers stuffed with Minted Couscous and Pine Nuts

Roast Peppers stuffed with Rice and Mushroom Duxelle

Vegetable Wellington

Roast Vegetables on a Bed of Quinoa

Root Vegetable Bourguignonne

*If you have selected a sweet that contains gelatine, please also select another sweet to accommodate any vegetarians attending.*

*We are happy to cater for any dietary requirements your guests may have (e.g. pescetarian, gluten free, non-dairy, nut allergies, vegan, etc.) please inform us of any requirements when booking so that we can ensure an appropriate meal is prepared.*