

## Starters

Select One

Carrot and Orange Soup (V)  
Cream of Mushroom Soup (V)  
  
Celeriac Soup (V)  
  
Cream of Courgette Soup (V)  
Deep Fried Battered Calamari  
with Garlic Mayo  
  
Smoked Chicken Salad  
  
Duck & Orange Pate Salad  
  
Pan Fried Crab Cakes with  
Sweet Chilli Dipping Sauce  
  
Avocado and Prawn Salad  
  
Goats Cheese en Croute  
with Salad (V)  
  
Asparagus Salad (V)



## Main

Select One

Supreme of Guinea Fowl  
with Leeks and Bacon,  
and Red Wine Jus  
  
Supreme of Guinea Fowl with Puy  
Lentils and Red Wine Jus  
  
Roast Contrefilet of Beef  
Bordelaise  
  
Roast Leg of Lamb with White Onion  
Tart, Mint Sauce & Red Wine Jus  
  
Roast Poussin with Bacon Roll,  
Chipolata Sausage, Bread Sauce &  
Parsley & Thyme Stuffing  
  
Fillet of Pork in a Cream of Mushroom  
Sauce  
  
Sirloin Steak au Poivre  
  
Supreme of Chicken Chasseur  
  
Coq au Vin  
  
Fillet of Salmon Béarnaise



# Lincoln College Menu A

## Vegetarian

Select One

Mushroom Ravioli in Port, Garlic & Tarragon  
(V),  
  
Asparagus Risotto (V), \*(VE)  
  
Butternut Squash Risotto (V), \*(VE)  
  
Spinach Roulade with Provençale Sauce (V)  
  
Mushroom and Courgette Stroganoff  
(served with rice) (V), \*(VE)  
  
Goats Cheese and Red Onion Tart (V), \*(VE)  
  
Roast Peppers stuffed with Minted Couscous  
and Pine Nuts (V), \*(VE)  
  
Vegetable Wellington (V), \*(VE)  
  
Root Vegetable Bourguignonne (V), \*(VE)

\* these dishes can be made vegan if  
needed

## Side Dishes

### Potatoes

Select One

Roast  
Sauté  
Parmentier  
New

### Vegetables

Select Two

Broccoli  
Glazed Carrots  
Mangetout  
Cauliflower



## 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  
(contains gelatine)

Apple & Blackberry Crumble with  
Vanilla Ice-cream

Bread & Butter Pudding with  
Pouring Cream

# Lincoln College Menu A

We are happy to cater for any dietary requirements your guests may have (e.g. pescatarian, 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.

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:

When Vegetarian attendees equal or outnumber the total number a vegetarian starter and sweet must be selected.

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

## 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.

