

Starters

Select One

Puree of Minted Mangetout (V)

Cream of Wood Mushroom Soup with
Port, Garlic and Tarragon (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

Sauté 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

Escalope of Veal in Cream
of Mushroom

Contrefilet of Beef Wellington with Madeira
Sauce

Roasted Saddle of Lamb with Minted Cous-
cous 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 Tradi-
tional English Style
(late Nov-Feb only)



Lincoln College Menu B

Vegetarian

Select One

Mushroom Ravioli in Port, Garlic & Tarragon
(V),

Asparagus Risotto (V), *(VE)

Mushroom 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

Boulangère

Dauphinoise

Lyonnaise

Roast

Sauté

Parmentier

Rissolee

New

Please note wild rice will always be served
with the Stuffed Quail instead of potatoes.

Vegetables

Select Two

Broccoli

Glazed Carrots

Fine Beans

Glazed Celeriac

Mangetout

Cauliflower

Fennel

Sweets

Select One

Paris Brest with Strawberry
Coulis (V)

Crème Brûlée (V)

Tiramisu (V)

Summer Pudding
(July-Sept only) (V)

Chocolate Tart 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)



Lincoln College Menu B

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.

