



# Lincoln College Menu C

## Starters

Select Two

Consommée Julienne (V)

Wood Mushroom Consommée (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 Pan-  
cetta

Fillet of Sole Dulgéré

Fillet of Sea Bass  
Mediterranean Style



## 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

## 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

## Potatoes

Select One

Chateau

Fondant

Robert

Boulangère

Dauphinoise

Lyonnaise

Rissolée

Roast

Sauté

Parmentier

New

## Vegetables

Select Two

Tender Stem Broccoli

Broccoli

Sprouting Broccoli  
(seasonal)

Glazed Carrots

Glazed Celeriac

Mangetout

Fennel

Cauliflower

Carrot and Celeriac Pu-  
rée

Roast Parsnips  
(seasonal)

Parsnip Purée

## Sweets

Select One

Chocolate Roulade with  
Blueberries and Raspberry Coulis  
(V)

Raspberry Band (V)

Chocolate Soufflé (V)

Soufflé Grand Marnier (V)

Soufflé Drambuie (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



# Lincoln College Menu C

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.*

