



Lucy Cavendish College
University of Cambridge

Autumn/Winter Dining Menu

£48.00 per head

Price subject to VAT if applicable.
Price includes service charge.

Starters

Fiery Bean Soup (CELEERY)

Spiced cannellini bean soup garnished with roasted cherry tomatoes and a garlic olive oil

Pear, Apple & Chicory Salad (MILK, SULPHITES, MUSTARD)

Poached pear served with a crunchy chicory, apple and gorgonzola cheese salad.

Forest Mushroom Bruschetta (GLUTEN)

A selection of wild forest mushrooms in a velvety sauce draped over toasted ciabatta

Beetroot, Rocket & Citrus Salad (NUTS (WALNUTS), MILK, SULPHITES)

Trio of beetroot, served with an orange and rocket salad, topped with Greek cheese and caramelized walnuts.

Autumnal Vegetable Salad (MILK, SULPHITES, MUSTARD)

Roasted parsnip, carrot and squash, quenelle of creamy goat's curd, topped with hazelnuts.



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Main Courses

Roasted Hake (SULPHITES, CELERY)

Hake, roasted with thyme and served with pancetta and shallots.

Ginger & Hoisin Duck Breast (GLUTEN, SOYA, SULPHITES, CELERY)

Pan-fried duck, glazed with a ginger and hoisin sauce, served with spring onions, mange tout and baby corn.

Cherry & Orange Pork Belly (SULPHITES, CELERY)

Tender pork belly, served with a black cherry and blood orange sauce.

Roasted Venison (SULPHITES, CELERY)

Slow cooked venison in black treacle and marmite, served with a rich port infused sauce.

Chicken Cassoulet (CELERY)

Succulent breast of cornfed chicken, alongside a cassoulet of borlotti beans, vine tomatoes and peppers

Beetroot Wellington (VEGETARIAN, VEGAN, GLUTEN, CELERY)

Thyme and Fennel Roasted beetroot in puff pastry, served with sweet red pepper sauce and purple basil pesto oil.

Roasted Harissa Cauliflower (VEGETARIAN, VEGAN, NUTS (ALMONDS), SESAME)

Cauliflower steak with mild chilli and harissa, served with crushed chickpeas and topped with a spiced nut crumb.

Spinach & Feta Pie (VEGETARIAN, GLUTEN, MLK)

Wilted spinach and crumbled Greek feta, in filo pastry and served with a chestnut mushroom sauce.



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Desserts

Maple & Pecan Pudding (NUTS (PECAN), EGGS, MLK, GLUTEN)

Syrup sponge pudding with toasted pecans and maple syrup, served with clotted cream.

Chocolate & Ginger Torte (NUTS (ALMONDS), EGGS, MLK, SOYA, SULPHITES)

Decadent chocolate torte, with ginger three ways, served with vanilla ice cream.

Gooseberry, Elderflower & Lime Cheesecake (GLUTEN, MLK)

Creamy, silky cheesecake, topped with elderflower and lime infused gooseberries.

Pumpkin Pie (EGGS, GLUTEN, MLK)

Spiced pumpkin and maple custard tart

Cavendish Burnt Cream (MLK, EGGS, SOYA, SULPHITES)

A white chocolate twist on a 'Cambridge Burnt Cream' with orange and Grand Marnier brûlée.

All guests must dine from the same menu.
Please choose one option for each course.
A vegetarian alternative may be selected if required.

Price valid until 30th September 2025