**St Catharine’s College Cambridge**

**Wednesday 15th May**

- Salmon and dill terrine with toasted sourdough
  
  or
  
  - Grilled goats cheese crostini with tomato, lime and coriander salsa
  
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  - Minute steak with red wine sauce
  
  or
  
  - Wild mushroom risotto cake with mushroom sauce
  
  Horseradish rosti
  
  Wilted spinach
  
  Roasted vine tomatoes
  
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  - Chocolate Amaretto Tart with crème fraiche
  
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  - Cheese & biscuits
  
  ***
  
  Coffee

- Grilled goats cheese crostini with tomato, lime and coriander salsa
  
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- Minute steak with red wine sauce
  
  or
  
  - Wild mushroom risotto cake with mushroom sauce

**Thursday 16th May**

- Pressed chicken terrine with apple chutney on toasted brioche
  
  or
  
  - Goats cheese & beetroot salad
  
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  - Honeyed duck breast & a caramelised orange sauce
  
  or
  
  - Basil and plum tomato tart, balsamic reduction & tenderstem broccoli
  
  Butter fondant
  
  Sauté savoy cabbage
  
  Sticky baby onion’s
  
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  - Sticky toffee apple pudding with butterscotch sauce
  
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  - Cheese & biscuits
  
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  Coffee & chocolates

- Goats cheese & beetroot salad
  
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**Sunday 19th May**

- Leek & potato soup
  
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- Roast topside of beef with Yorkshire pudding and gravy
  
  or
  
  - Butternut, spinach & pine nut en croûte
  
  Roasted potatoes
  
  Roasted carrots
  
  Tenderstem broccoli
  
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  - Lemon Cheesecake with lemon curd & raspberries
  
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  - Cheese and biscuits
  
  ***
  
  Coffee

If you are allergic or sensitive to the following allergens: Celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide, or other ingredients, then please make sure your server knows in advance.