St Catharine’s College
Cambridge

**Wednesday 27th November**

- Grilled cauliflower, winter pesto cannellini beans, chilli flakes & shallots

- Chalk stream trout with an almond crust

- Lemon and spinach risotto cakes with creamy mustard leeks

- Green beans

- New potato cake

- Broccoli

- Chocolate orange pave, orange gel, Chantilly cream

- Cheese & biscuits

- Coffee

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**Thursday 28th November**

- Carrot, turmeric & ginger soup with cumin roasted chickpeas

- Beer braised beef steak

- Wild mushroom ragout with grilled polenta

- Pommes purée

- Roasted celeriac

- Cauliflower

- Cherry mousse, poached cherry, cherry syrup, chocolate Chantilly, chocolate soil

- Cheese & biscuits

- Coffee & chocolate

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**Sunday 1st December**

- Wild mushroom soup

- Pan fried salmon fillet with dill cream sauce

- Goats cheese & beetroot filo parcel with dill cream sauce

- New potatoes

- Broccoli

- Crushed peas and mint

- Banoffee crumble with sauce Anglaise

- Cheese & biscuits

- Coffee & chocolate

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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.