



Lady Margaret Hall

Example Fine Dining Options

Spring / Summer

EXAMPLE MENU 1 - £42.50 +VAT

Chilled gazpacho soup with vodka and olive toast (*vegan*)

Marinated corn-fed chicken breast with roasted vegetable ratatouille,
noisette potatoes and silky red pepper coulis

Strawberries with cassis liqueur cream, vanilla bean ice cream and shaved chocolate

EXAMPLE MENU 2 - £43.25 +VAT

Summer salad with peas, radish, cherry tomatoes, artichoke, grilled goat's cheese
and sour dough croutons (*vegetarian*)

Balsamic glazed duck breast on Mediterranean basil & olive gnocchi,
with porcini mushroom jus

Buttermilk & elderflower panna cotta, with fresh seasonal berry salad and biscotti

EXAMPLE MENU 3 - £47.00 +VAT

Green asparagus with a poached Mayfield Farm egg, crispy pancetta
and smoky hollandaise sauce

Searred seabream fillet on cherry tomato ragout, with tabouleh,
roasted aubergine and red pepper houmous

Dark chocolate and rum truffle mousse, cocoa dusted mini brownie,
berry sauce and toasted pistachios

EXAMPLE MENU 4 - £50.00 +VAT

Gin & tonic cured Scottish salmon, with caviar cream, mustard dill dressing,
small garden leaves and crisp focaccia wafer

Rosemary roasted lamb rump, asparagus & green pea risotto,
baked aubergine, sun-blushed tomatoes and garlic jus

Honey baked rhubarb, custard & raspberry trifle with white chocolate ice cream

Price includes Bread Rolls, Still and Sparkling Water and Tea, Coffee and Petit Fours

Half a bottle of 'House' Wine adds £8.25 per person including VAT

Please note prices are applicable per person and food prices exclude VAT

Evening Room Hire Charges of £360 for the Dining Hall and £240 for the Monson Room are also payable

Prices Valid 1st September 2020 to 31st August 2021. Room Hire charges include VAT.



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Example Fine Dining Options

Autumn / Winter

EXAMPLE MENU 1 - £42.50

Seasonal mushroom and roasted chestnut cappuccino, with herbs and croutons (*vegetarian*)

Corn-fed chicken breast and slow cooked leg meat, with parsnip and potato mash,
spiced red cabbage and braising jus

Homemade sticky toffee pudding with butterscotch sauce and
vanilla bean ice cream

EXAMPLE MENU 2 - £45.75

Slightly spiced pumpkin soup with toasted hazelnuts and garlic prawn skewer

Pork fillet with black pudding & mushroom hash, wilted Savoy cabbage, grating potato,
apple sauce and porcini jus

Roasted cinnamon plums with Greek yogurt ginger cream, seeds
and vanilla ice cream

EXAMPLE MENU 3 - £48.75

Roasted vegetable, herb and goat's cheese tartlet, with poached egg
and salsa verde (*vegetarian*)

Red wine braised beef blade with parsley mash, roasted carrots and parsnips
and braising jus

Homemade passionfruit crème brûlée with spicy mango compote and
white chocolate ice cream

EXAMPLE MENU 4 - £50.00

Homemade smoked haddock & spring onion cake, with crisp winter slaw and
pea tendril salad and celeriac remoulade

Oven roasted lamb rump and pulled shoulder meat with pea puree,
roasted Chateau potatoes and caramelized shallot jus

Warm flaky apple, sultana & cinnamon strudel with custard and vanilla bean ice cream

Price includes Bread Rolls, Still and Sparkling Water and Tea, Coffee and Petit Fours
Half a bottle of 'House' Wine adds £8.25 per person including VAT

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