THURSDAY GUEST NIGHT MENUS
(Including Tanner Lecture) Trinity Term 2018

Thursday 3rd May
Wild Mushrooms on Ciabatta and Poached Duck Egg
2 Rack of Lamb on Crushed Jersey Potatoes
Chocolate and Praline Délice
*Chenin Blanc Running Duck 2016*
*Château de Fonbel, St Emilion 2009*

Thursday 10th May
Avocado and King Prawn Cocktail
3 Neck of Lamb on Ratatouille
Cheese and Biscuits
Eton Mess
*Roero Arneis Vezza d’Alba Luisin Piedmont 2014*
*Château Beaumont, Haut-Médoc 2011*

Thursday 17th May
Antipasti
4 Rib-eye Steak on Spinach and Watercress
Cheese and Biscuits
Roast Peach with Hazelnut Caramel
*Chenin Blanc Running Duck 2016*
*Châteauneuf-du-Pape, Domaine des Saumades 2006*

Thursday 24th May
5 Tanner Lecture – Invitation only
Menu and wine to follow

Thursday 31st May
Beetroot and Goats’ Curd Salad
6 Sea Bass on Spinach and Cannellini Beans and Chive Oil
Cheese and Biscuits
Lemon Tart with a Raspberry Sorbet
*Sauvignon Blanc Amianza 2016*
*Chocoholic Pinotage, Darling Cellars, Coastal Region 2013*

Thursday 7th June
Chilled Gazpacho and Vodka Soup with Hot Smoked Salmon
7 Roast Pork with White Wine and Coriander
Cheese and Biscuits
Trio of Fruit Desserts
*Villemarin Picpoul de Pinet, Côteaux du Languedoc 2016*
*Langhe Nebbiolo, Luigi Oddero, Piedmont 2009*

Thursday 14th June
Smoked Chicken on Salad Niçoise
8 Lemon Thyme Salmon on a Warm Salad
Cheese and Biscuits
Strawberry and Blackcurrant Mousse
*Alsace Riesling de Rorschwihr Cuvee Yves Rolly-Gassmann 2012*
*Merlot Running Duck 2014*