

THURSDAY GUEST NIGHT MENUS
Hilary Term 2019

Thursday 17th January – Advisor/Advisee Dinner (by invitation)

- Cauliflower Soup with Wild Mushrooms and Pesto
1 Braised Duck on Artichoke, Spring Onion and Chilli Mash
Cheese and Biscuits
Raspberry & White Chocolate Mousse
Chenin Sauvignon Blanc Running Duck 2016
Merlot Running Duck 2016

Thursday 24th January

- Moules Marinière
2 Braised Ox Cheek on Roasted Root Vegetables
Cheese and Biscuits
Lemon Charlotte
Château Beaumont, Haut-Médoc 2011

Thursday 31st January

- Creamed Smoked Haddock
3 Confit of Duck with a Garlic Mash
Cheese and Biscuits
Honey Roasted Fig, Rum and Almond Tart
Chardonnay Los Tres Curas 2014
Châteauneuf-du-Pape, Domaine des Saumades 2006

Thursday 7th February

- Lemon Sole with a Caper Butter Sauce
4 Braised Beef Brisket Risotto
Cheese and Biscuits
White and Dark Chocolate Mousse
Sauvignon Blanc Pico A Pico 2016
Mud House Pinot Noir, Central Otago 2011

Thursday 14th February

- Pea Soup with a Deep Fried Poached Egg
5 Roast Saddle of Lamb
Cheese and Biscuits
Raspberry Crème Brûlée
Chenin Blanc Running Duck 2016
Viñas de Gain, Bodegas Artadi, Rioja 2011

Thursday 21st February

- Trio of Salmon
6 Rump of Lamb on Aubergines, Tomatoes and Basil
Cheese and Biscuits
Baked Pineapple with a Caramel Sauce and Coconut Sorbet
Wines: to be confirmed

Thursday 28th February

- Chicken Liver Parfait with Apple Jelly
7 Noisette of Lamb with a Mint and Onion Purée
Cheese and Biscuits
Apple and Cinnamon Pancake with Vanilla Ice Cream
Domaine Parisse, Saint-Véran 2012
Château Lanessan, Haut-Médoc 2006

Thursday 7th March

- Marinated Mushrooms with Goats' Curd
8 Salmon en Croute
Cheese and Biscuits
Blueberry Cheesecake
Château Argadens Blanc, Bordeaux 2012
Domaine Charton, Bourgogne Rouge Champ de Perdrix 2011