The Cambridge Belfry

As the organiser we ask that you create a menu to consist of a maximum of three starters, three main course and three desserts for your group. We would then ask for a full pre orders of the guests menu choices a min of 14 days prior to your event.

Starters

Pressed ham hock terrine

English mustard mayo, pea shoot & parsley salad

Whipped’ goats cheese mousse (v)

Beetroot carpaccio, rye bread sticks

Roasted red onion & blue cheese tart (v)

Sweet balsamic syrup, peppered watercress & rocket

Chicken liver parfait

Pear & plum chutney, toasted sourdough shards

Plum tomato & basil soup (v)

Pesto oil & crème fraiche

Smoked haddock & spring onion fishcake

Rough cut tartare sauce, lemon wedge

Hot smoked mackerel fillet

Potato, beetroot & horseradish salad

**Main course**

Char grilled olive oil & rosemary glazed breast of chicken

Crispy fried new potatoes, grilled Mediterranean vegetables

Pesto scented tomato sauce

Grilled pork loin steak

Grain mustard mash, scorched tender stem broccoli

Cider & sage cream sauce

12hr roast shin of beef

Red wine & onion jus

Horseradish mashed potatoes, baked root vegetables

Pan-fried sea bass fillet

Crispy fried new potatoes, grilled Mediterranean vegetables

Pesto scented tomato sauce

Ricotta and spinach tortellini (v)

Wild mushroom risotto (v)

Dressed rocket & pea shoots, Crispy fried leeks & onions

**Desserts**

Sticky toffee pudding

Toffee sauce & vanilla ice cream

Red berry Eton mess

Whipped vanilla cream

Mango Panacotta

Toasted coconut & pineapple salsa

Milk chocolate mousse

Chocolate & caramel sauce

Chocolate brownie crumble

Apple & almond tart

Vanilla ice cream

Tropical fruit salad

Baked New York cheesecake

Red berry compote, whipped vanilla cream