

**Formal dinner at Trinity College for MESW03**  
**Wednesday 1st May 2019 at 19:30**

**MENU**

**Starters**

Salad of Madgett's Duck Confit  
*Hazelnuts, Gésiers, Duck Liver Mousse, Rhubarb and Sweet Pickled Shallot*

Cream of Watercress Soup (V)  
*Grain Mustard Sabayon and Cheddar Straw Pastry Crumb*

**Main course**

Cambridgeshire Lamb Loin  
*Samphire Grass, Parmesan and Artichoke Risotto and Mustard Glazed Croutons*

Slow Cooked Cumin Bell Peppers, Caper Butter Sauce,  
Beetroot Pearl Barley, Lemon Kohlrabi + Broad Beans (V)

**Dessert**

Vanilla & Star Anise Panna Cotta  
*Lemon Sherbet and Grape Molasses*

**Wine**

Red: Château Buisson-Redon Bordeaux

White: Picpoul De Pinet, Lumiere de Garrigue