



Spring–Summer Gala Menu 2026

Available March to August
(subject to seasonal availability)

Please contact us if you require more information or wish to discuss this menu in more detail.

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*Please select two dishes from each course
(starter, main, dessert)*

Starters

Duck Rilette

Orange Gel, Pickled Carrots,
Brioche & Lamb's Lettuce

Charred Asparagus

Warm French Dressing, Pancetta Crumb,
Manchego *(Vegetarian option available)*

Cured Salmon

Horseradish Crème Fraiche, Lemon Gel,
Pickled Cucumber & Dill Salad

Heritage Tomato Consommé

Tomato Gel, Tomato Crostini & Chervil (V)

Girton Honey & Pecan Coated Goat's Cheese

Candied Beets, Rocket, Thyme Drizzle (V)

Chard Roulade

Pumpkin Seed Crust, Smoked Roasted
Pepper Coulis, Balsamic Dressed Rocket
Salad (Vegan)

Mains

Poached Pork Tenderloin

with a Calvados Jus, Roasted Apple,
Caramelised Shallot, Fondant Potato,
Roasted Baby Carrots

Cornfed Chicken

Pomme Anna, Roasted Baby Carrots,
Wilted Spinach, Parsnip Crisps,
Blackcurrant Jus

Fillet of Beef (Supplement)

Goulash Sauce, Paprika Roasted New
Potatoes, Roasted Garlic Purée,
Tenderstem Broccoli, Heritage Carrots

Seared Seabass

Roasted Cherry Tomatoes, Lemon &
Caper Salsa, Colcannon, Grilled
Courgette, Basil Oil

Mains Cont...

Seared Halibut

Asparagus & Salsify Warm Salad, Lemon
Crushed New Potatoes, Pea Shoots, Chervil Oil

Pea & Broad Bean Fricassée

Parmesan Polenta, Grilled Asparagus served
with Charred Courgette, Mint Oil, Toasted Pine
Nuts (V)

Stuffed Globe Artichoke

with Goat's Cheese & Caramelised Onion (V)

Garlic & Herb Cannellini Bean Hot Salad

Cured Carrot Ribbons, Walnut Oil (V)

Mushroom Cannelloni with Butternut Squash Sauce

Green Beans, Carrot & Courgette (Vegan)

Desserts

Strawberry Meringue

Elderflower Gel, Crème Diplomat,
Strawberry Consommé

Blackcurrant and Burnt Honey Bavarois

Bee Pollen, Shortbread Crumble, Lemon Sorbet

Mango and Passion Fruit Cheesecake

Coconut Meringue, Milk Chocolate Sauce,
Passion Fruit Sorbet

Pistachio Crèmeux

Orange Caramel, Bailey's Jelly, Tuile

Lemon Thyme Panna Cotta

Blueberries, Blueberry Gel, Lemon Sponge
Cake, Clotted Cream Ice Cream

Dark Chocolate Mousse

Beetroot Sponge, Raspberry Glaze, Cocoa Nimb
Crumble, Raspberry Sorbet (Vegan)

Coffee, Tea & Mints to follow