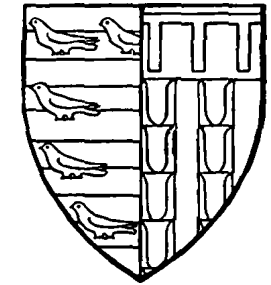




Annual Dinner
Saturday 20th February 2016
Old Library, Pembroke College



Food

Warm Salad of Pigeon

With beetroot compote and caramelised pine kernels

(V) Homemade Ravioli

With Butternut Squash, Sage and Butter

Braised Venison Steak with Juniper Berries and Thyme
Mash potato, spiced red cabbage and crispy streaky bacon

(V) Chickpea and Feta Falafels with Pomegranate Dressing
Couscous, butternut squash and celeriac

Chocolate Fudge Cake
With cherries and mascarpone

Wine

Cordoniu Cava Brut

Macabeo, Xarel.lo and Parellada (Spain)

Fresh citrus and apple flavours and a crisp dry finish. Fine and long lasting bubbles.

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Domaine Horgelus, Côtes de Gascogne 2014

Sauvignon blanc, Gros Manseng (France)

Intense notes of exotic fruits, with a streak of minerality and freshness.

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La Chaussyette, Côtes du Rhône 2011

Grenache, Syrah (France)

Aromas of stewed plums, black cherries, blueberries, black olives and a hint of chocolate.