



FIFTY EIGHT

### Three-Course Set Dinner

**£41 per person**

Available from 18.00. Menu includes bread rolls, tea, coffee and after dinner chocolates. Choose one item from each course for the whole of your party.

### Starters

Warm pine nut crusted goats cheese with oven roasted balsamic beetroot and sun blush tomatoes (V)  
Stilton, chicory and toasted walnut Caesar salad  
Smoked duck with white grapefruit and rocket salad, walnut oil  
Roasted parsnip and rosemary soup (Vg)  
Mackerel with potato, broad bean and crispy smoked bacon  
Feta, pomegranate and minted cucumber verrine (V)

### Mains

Gressingham duck with sautéed curly kale, carrot puree and red port sauce  
Seared guinea fowl, pearl barley risotto with pancetta and spinach, marsala sauce  
Roasted venison loin with gratin potato, leek puree and charred clementine  
Roast cod, winter ratatouille and lemon beurre blanc  
Pan fried hake with roasted fennel and mussel parsley cream broth  
Griddled sea bass, roasted garlic potatoes, Swiss chard, Jerusalem artichoke soup

### Desserts

Mulled winter fruits with vanilla pod ice cream  
Clementine and gingerbread trifle  
Floating chocolate torte with passion fruit and orange  
Tiramisu with amaretto cream  
Chilled rice with brandy poached plums  
Orange brioche butter pudding, cinnamon custard

*Minimum of 20 guests (items will be priced individually for groups of fewer people). All food is made on the premises using high quality, fresh and where possible, locally sourced ingredients.*

*Please notify us of any special dietary requirements that you or your guests may have as soon as possible so we can accommodate your requirements. We are able to provide kosher and halal food but would require advance notice of at least 72 hours. Special menus may incur an additional charge*

58 Prince's Gate, London SW7 2PG  
020 7594 9494 - venues@imperial.ac.uk