



FITZWILLIAM COLLEGE
UNIVERSITY OF CAMBRIDGE

**Chemical Engineering Class of 1982-92 Alumni Reunion Dinner
Friday 27 May 2011**

Delicate Avocado and Feta Cheesecake Terrine served with crisp Leaves, toasted Olive Bread and Chef's very own Fruit Chutney (V)

or

Rustic Pork, Chicken Liver & cranberry Terrine with toasted Brioche & chef's own grape & sherry Chutney

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Pan-fried rare breed Pork Cutlet, filled with mature Camembert, set on a little Risotto with Nutmeg & Spinach, served with a light Rioja Jus

or

Fresh Herb Crêpe filled with Balsamic Asparagus Spears set on an Italian Concasse topped with Horseradish Ravioli of Wild Fungi and a Butterbean Purée (v)

**All main courses are served with a Platter of Seasonal Vegetables**

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Chef's traditional Banoffee Pie, served with hot chocolate Sauce

or

Cambridge Burnt Cream - this delicate traditional College favourite brought together with a crunchy Nutty topping and a spoon of sharp Berries

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Tea and Toffee

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Toast