

SPRING/SUMMER MENUS 2017

**ALL OUR FOOD IS SERVED USING THE VERY BEST SEASONAL PRODUCE
WHILST SUPPORTING LOCAL BUSINESSES & THEIR PRODUCTS.**

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King's College, King's Parade, Cambridge, CB2 1ST

CANAPÉS

FISH

Cold

Mini tuna nicoise, balsamic quail egg & anchovy
 Smoked trout parfait, kohlrabi, beetroot jelly,
 wasabi emulsion
 Smoked salmon & caviar, rye crouton, cucumber veil
 Gin & pomegranate gravadlax, grilled cucumber,
 lime pearls
 Ruby grapefruit cured halibut, poppy seed, fennel toast

MEAT

Cold

Bruschetta of prosciutto, tomato preserve, olive crumb,
 micro basil
 Cured beef fillet, aubergine, artichoke purée, parmesan
 Ham hock & medjool date terrine, pickled walnut relish
 Charred venison, balsamic, beetroot, ewe's cheese
 Braised & smoked pig, apple & poppy seed ketchup

VEGETARIAN

Cold

Pistachio crusted goat's cheese, rhubarb & chilli glass
 Tomato sourdough, artichokes, olive oil parfait,
 fennel herb
 Asparagus, avocado, carrot mock sushi, wasabi, soy
 Baked brillat savarin & baby leek cheesecake,
 black olive rye
 Walnut toast, peppered ewe's cheese, apple jelly,
 pea shoots

DESSERTS

White chocolate & salted lemon fudge
 Mini cinnamon rum babas
 Milk chocolate, orange & popping candy truffles
 Lime leaf chocolate truffles
 Orange blossom pastille & rosewater sugar
 Raspberry & white chocolate macaroon

Hot

Indian spiced crab, chickpeas, mango, onion seed
 Monkfish & chip, lime & paprika mayo
 Salt cod & lemon brandade , parsley crumb
 Vietnamese fishcake with dipping sauce
 Lobster & tiger prawn bon bon, coconut dust

Hot

Tamarind duck, charred pineapple, lime & chilli
 Pork belly confit scotch egg, crispy black pudding
 Aged beef steak & chip, cep purée, thyme
 Griddled Thai chicken & shrimp cake, sesame, soy dip
 Lamb kofta, bulgar wheat, saffron & orange yogurt

Hot

Chickpea, polenta, quail egg, morel, truffle hollandaise
 Aubergine, spinach, coconut & cardamom pakoras
 Pumpkin, gorgonzola & pine nut croquette
 Porcini & parsley doughnut
 Deep fried wild mushroom arancini

PRICES - PER PERSON

Select 4 - £10.85
 Select 6 - £14.95
 Select 8 - £19.35
 Select 10 - £23.15

STARTERS**FISH**

Norfolk crab cocktail, brown meat beignet, avocado, pink grapefruit, wood sorrel	£11.75
Shetland organic salmon, spiced lentils, carrot, parsley root, keta, curry & vanilla	£10.95
Red mullet, semi dried tomatoes, wild fennel, seared squid, spice of angels	£10.00

MEAT

Ham hock persillade, crisp quail's egg, pineapple jelly, English mustard mayonnaise, peas	£10.00
Breast of wood pigeon, baby beetroots, chard, hazelnuts, black pudding, date purée	£10.95
Terrine of free range chicken & leek, Suffolk prosciutto, spiced pears, tarragon, sherry caramel	£10.00

VEGETARIAN

Laverstoke Farm mozzarella, spelt, balsamic pearls, dehydrated figs, buckwheat, lamb's leaf	£9.95
Salad of heirloom tomatoes, smoked crème fraîche, celery gel, pickled radishes, fennel cress, olive crumb	£9.95
Pressing of summer beetroot, daikon, horseradish, beer soil, red vein sorrel	£9.95

MAIN COURSES**FISH**

Sea bass, Jersey Royals, asparagus, broad beans, gem lettuce, Brancaster mussels, chives	£25.25
Grey mullet, pearl barley, black garlic, ceps, spring onions, lemon oil	£25.25
Pavé of halibut, potato & artichoke presse, buttered leeks, sea vegetables, cockles	£27.95

MEAT

Madgett's Farm duck, celeriac dauphinoise, chicory, rhubarb, walnut granola, five spices	£26.50
Grass reared Cambridgeshire beef, grilled broccoli, white carrots, king oyster mushroom, ox cheek croquette, soya jus	£29.00
Royston Heath lamb, rump & pulled shoulder pie, piquillo pepper, pearl barley, fresh peas, wild garlic	£27.95
Blythburgh pork porchetta, sage gnocchi, burnt apple, marjoram, salt baked carrots	£26.00
Grilled Suffolk chicken, vine tomatoes, fondant potato, crisp ham, asparagus, watercress	£26.00

VEGETARIAN

Saffron lasagne, charred asparagus, asparagus purée, celeriac, confit tomatoes, ewe's milk cheese	£21.95
Pot au feu of young vegetables, warm tomato consommé, nettle gnocchi & broad bean pesto	£22.50
Risotto of golden beetroot, horseradish crisps, flowers, watercress, squash, puffed rice	£21.95

DESSERTS

Cracked black pepper panna cotta, wild strawberry & basil sorbet, lemon dressed strawberries, strawberry consommé	£9.95
Fragrant honey & vanilla brûlée, rosemary shortbread, lemon verbena sorbet, summer berries, thyme reduction	£9.95
Quintet of lavender, lavender scented chocolate mousse, white chocolate blondie, ganache & chocolate shavings, crème fraiche lavender ice cream	£9.95
Iced strawberry soufflé, Pimm's gel, crushed orange meringue, minted cucumber jelly	£9.95
Chocolate marquise, raspberry gin jelly, pistachio sponge, tarragon scented raspberries	£9.95
Green tea cream, pineapple sorbet, Malibu gel, candied coconut	£9.95
Natural yoghurt mousse, peach sorbet, freeze dried peach, peach gel, honeycomb	£9.95
Passion fruit tart, dark chocolate sorbet, chocolate crumble, passion fruit curd & chocolate tuile	£9.95
Ginger & vanilla cheesecake, rhubarb sorbet	£9.95
Jaffa cake torte, chocolate orange granola, tea infused pastry cream	£9.95

CHEESE BOARDS

Full portion	£11.75
Half portion	£6.65
To include assorted biscuits, farmhouse bread, quince, grapes, olives	

ADDITIONAL ITEMS

Marinated olives & toasted almonds	£3.85
Homemade chocolates, glazed petit fours	£4.85
Tea, coffee & College mint chocolates	£3.75