King’s offers seasonally changing menus that are designed with a variety of ingredients whilst supporting local businesses & their products.

Our menus are kept as current as possible, as we like to source and showcase the most seasonal produce from our suppliers, occasionally items may change.

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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

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

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

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

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

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

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

PRICES - PER PERSON

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

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