AUTUMN/WINTER MENUS 2017/2018

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.
**CANAPÉS**

**FISH**

*Cold*
- Cured sea trout, shallots, bacon & lime
- Native lobster, mango, Thai basil & salted cucumber
- Seared tuna, wasabi mayo & Tobiko caviar
- Smoked eel, Granny Smith apple & horseradish

*Hot*
- Fish, chips & peas
- Smoked haddock rarebit, marinated tomatoes & spinach
- Mackerel brandade, beetroot, dill & crème fraîche
- Monkfish tikka, mint chutney & red onion

**MEAT**

*Cold*
- Beef tartare, truffle cream & Oscietra caviar
- Chicken liver parfait, poached quince & pain d’épice
- Suffolk prosciutto, fig relish, walnut & Chilford Hall blue
- Hay baked lamb, minted peas, morels & onion toast

*Hot*
- Pig cheek bon bon, pommery mustard & cornichon
- Indian spiced chicken, lime pickle & naan crostini
- Macsween haggis scotch egg, whiskey hollandaise
- Lamb shoulder shepherd’s pie, Parmesan mash

**VEGETARIAN**

*Cold*
- Semolina puffs, sprouting beans, yoghurt & tamarind
- Goat’s cheese mousse, balsamic pearls, beetroot & hazelnut
- Artichoke & tomato filo roll, broad bean pesto & grilled courgette
- White gazpacho, ewe’s milk cheese & buttermilk snow

*Hot*
- Truffle arancini, celery gel & semi dried tomato
- Edamame & shitake mushroom fritter, yeasted cauliflower & Lilliput capers
- Quail egg Florentine
- Butternut squash & basil tart, locally produced honey

**DESSERTS**

- Brown sugar tartlets, lemon pearls
- Strawberry pâte de fruit, lime sugar
- Milk chocolate & coconut truffle
- Maldon sea salted fudge
- Raspberry & white chocolate Paris-Brest

**PRICES - PER PERSON**

- Select 4 - £11.55
- Select 6 - £15.95
- Select 8 - £20.25
- Select 10 - £23.95
STARTERS

FISH
Slow cooked cod, confit egg yolk, Parma ham, lemon gel, nori seaweed £10.75
Scorched mackerel, dill, cucumber, buttermilk & overnight tomatoes £10.00
Black treacle cured Loch Duart salmon, ginger, lemon grass, spring onions, coriander, radish £11.15

MEAT
Pressed terrine of Radwinter partridge & pheasant, boozy prunes, parsnip crisps & quince £11.45
Twenty four hour braised pork belly, seared langoustine, pumpkin & leek £10.65
Camomile smoked mallard, figs, walnuts, endive, clementine & cranberry £11.50

VEGETARIAN
Edamame & shitake mushroom beignet, yeasted & pickled cauliflower, crispy capers, golden raisin purée £10.00
Bosworth Ash goat’s cheese, vanilla, apple, beetroot, sorrel, steeped onions £10.00
Celeriac & nutmeg velouté, crispy sage, girolle mushrooms, truffle, hazelnuts £10.00
MAIN COURSES

FISH
Roast North Sea stonebass, girolle mushrooms, smoked bacon, celeriac, leeks £26.95
Sea bream, cauliflower, fennel, scallop, olive, almond, broccoli £25.55
Sea trout, lentils, carrot, anise, brown shrimp, spinach, coco beans £24.55

MEAT
Breast & leg of Suffolk guinea fowl, parsnip, kale, blackberries, hazelnuts £26.95
Radwinter venison, chestnuts, savoy cabbage, golden beetroots, Port wine £28.95
Dorset rose veal, truffle potatoes, Vichy carrots, chard, burnt onion, bone marrow £27.95

VEGETARIAN
Wild mushrooms & chestnut pithivier, onion soubise, Jerusalem artichoke, local squash, watercress £22.25
Feta & beetroot tortellini, heirloom beets, celery root, rainbow chard, sauce vierge £21.95
Twice baked tomato & caraway soufflé, truffle honey glazed vegetables, baby spinach, morels, pumpkin velouté £22.65
DESSERTS

Pumpkin bavarois, crunchy pecan brownie, whipped salted caramel, milk chocolate fudge, pecan brittle £10.00
Yoghurt parfait, caramelised figs, honey & pumpkin seed granola, apricot gel, cinnamon goji berries £10.00
Iced peach soufflé, Champagne jelly, jasmine tea infused peaches, Champagne gel £10.00
Dark chocolate delice, salted pretzel ice cream, ginger snap shard, sweet potato purée, crushed pretzel £10.00
Tonka bean panna cotta, gingerbread sponge, roasted sweetcorn ice cream, freeze dried sweetcorn, candied carrot £10.00
Orange crème caramel, blackberries, calvados apples, apple sorbet, nutmeg crumble £10.00
Chocolate mousse, Port poached pears, quince gel, red wine pearls, chocolate glass £10.00

CHEESE BOARDS

Full portion £11.85
Half portion £6.75
To include assorted biscuits, farmhouse bread, quince, grapes, olives

ADDITIONAL ITEMS

Marinated olives & toasted almonds £3.95
Homemade chocolates, glazed petit fours £3.95
Tea, coffee & College mint chocolates £3.80