

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.

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

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 bavaois, 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