

# CHRISTMAS MENU

## 2025

T: 01223 331410

E: [entertain@kings.cam.ac.uk](mailto:entertain@kings.cam.ac.uk)

[www.kings.cam.ac.uk](http://www.kings.cam.ac.uk)

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

## CHRISTMAS MENU 2025

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Smoked duck, parfait, Port jelly, pickled blackberries, watercress  
 Guinea fowl & mushroom mosaic terrine, treacle bread, plum chutney, dressed leaves  
 Lightly smoked salmon, beetroot & celeriac remoulade, crispbread, sour cream, caviar  
 Baked scallops & tiger prawns in garlic & chive butter, roquette, toasted sourdough, pecorino  
 Bruléed golden cross goats' cheese, lavender honey, orange marmalade, chicory salad  
 Grilled rosemary salted celeriac, toasted lentils, shaved beetroot, chestnut humous – **Vegan**  
 Wild mushroom gnocchi, vegan parmesan, crispy sage - **Vegan**

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Turkey, smoked bacon & cranberry stuffing, pig in blanket, honey roast parsnips, buttered swede & carrot, sautéed sprouts, duck fat & rosemary roast potatoes  
 Beef ribeye, truffle butter, pomme neuf potatoes, portabello mushroom, crushed peas  
 Seabass, crispy Jerusalem artichoke jackets, kale, celeriac fondant, cider sauce  
 Butternut squash & kale ravioli, prosecco sauce, crispy sage, toasted pine nuts – **Vegan alternative available**  
 Spinach, truffle & mushroom pie, honey roast parsnips, buttered swede & carrot, sautéed sprouts, duck fat & rosemary roast potatoes - **Vegan**  
 Beetroot, tofu & mushroom wellington, parsnip puree, wilted spinach, broccoli, red wine sauce – **Vegan**

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Choux pastry Christmas bauble, brandy mousseline, Amarena cherry gel  
 Chocolate yule log, hazelnut cream, Tia Maria sponge  
 Almond & mincemeat frangipane tart, clementine sorbet, roasted almonds, cinnamon crème pâtisserie  
 Individual whiskey honey & rosemary baked Sussex camembert, crusty rye bread  
 Salted chocolate torte, marshmallows, peppermint ice cream, bitter chocolate ganache – **Vegan alternative available**  
 Christmas pudding, Cognac poached fig, sauce Anglaise – **Vegan alternative available**

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Tea, coffee & mint chocolates

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### PRICES PER PERSON

Choose 1 starter & 1 main course (vegetarian/vegan alternative will be available for each course) with 1 dessert	£61.00
Choose 3 starters, 3 main courses & 3 desserts (including a vegan option for each course)	£67.00

**If a three-course multiple choice menu is chosen we require a table plan & place cards with the guest's menu choices on**

**All prices are subject to VAT at the standard rate**