

CHRISTMAS MENU

2023

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

CHRISTMAS MENU 2023

Pan roasted glazed pheasant, caramelised shallot, plum compote, thyme & garlic brioche
 Venison, blue pea flower tea, duck egg, mustard emulsion, black olives, anchovies, capers, mustard cress
 Confit duck bon-bon, clementine textures, plum, herb oil, carta di musica
 Home cured gravadlax, potato, sour cream, quail eggs, orange texture, squid ink cracker, herb pluche'
 Baked camembert & fig tart, marinated baby figs, onion chutney, sweet pea, red endive salad
 Spiced pumpkin panna cotta, walnut & beetroot winter salad, sage cranberry glass, cranberry gel - **Vegan option available**

Turkey with cranberry stuffing, pigs in blanket, parsnip & carrot terrine, sprouts, roast potatoes, creamed shallot, jus
 Winter spiced beef short ribs, butternut squash & maple purée, garlic infused mash, grilled king oyster mushroom, Tenderstem, jus
 Roasted cod, truffled hazelnut pesto, celeriac purée, potato fondant, buttered greens
 Stone bass, celeriac purée, pancetta crisp, leeks, white wine & chive sauce
 Winter vegetable & cranberry wellington, creamed potato, winter greens, sauce soubise
 Lentil & chestnut roast, vegan cashew cheese, baby parsnips, Savoy cabbage, winter leaves – **Vegan**

85% dark chocolate minted fondant, milk chocolate fudge, cardamon infused white chocolate ganache, rum & raisin ice cream
 Burnt basque cheesecake, hazelnut crèmeux, Christmas pie gel, salted candied hazelnuts
 Peanut butter tart, cranberry jam, chocolate ganache, roasted almond praline, sea salt caramel ice cream
 Mulled wine jelly, poached pears, roasted pineapple, cinnamon ice cream, feuilletine crumb
 Cranberry mousse, Christmas spiced gingerbread, white chocolate crème patisserie, pistachio, lemon scented nougat
 Christmas pudding, brandy infused vanilla anglaise, cinnamon poached fruits

Tea, coffee & College mint chocolates

PRICES PER PERSON

Choose 1 starter & 1 main course (vegetarian alternative will be available for each course) with 1 dessert £55.00

All prices are subject to VAT at the standard rate