

# CHRISTMAS MENU

## 2023

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

## CHRISTMAS MENU 2023

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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**

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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**

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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

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Tea, coffee & College mint chocolates

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### PRICES PER PERSON

Choose 1 starter & 1 main course (vegetarian alternative will be available for each course) with 1 dessert	£55.00
Choose 3 starters & 3 main courses (including a vegetarian option) with 2 desserts	£61.00

**Please note that 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**