

# CHRISTMAS MENU

## 2024

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 2024

\*\*\*

Smoked duck, balsamic fig, pickled walnut, chicory, beetroot  
 Whiskey cured salmon, black pepper emulsion, anise red cabbage, apple  
 King's retro prawn cocktail, lobster mousse, marinated prawns, iceberg ponzu dashi, caviar  
 Baked goats cheese & caramelised onion tartlet, truffle honey, fennel salad  
 Maple roast squash, balsamic fig, thyme walnuts, sour cherry, vegan feta - **Vegan**  
 'Salmon' carpaccio, whipped avocado, watercress, lemon, caper & dill dressing - **Vegan**

\*\*\*

Turkey, thyme & cranberry stuffing, pig in blanket, roast parsnips, carrots & sautéed sprouts, rosemary roast potatoes  
 Braised blade of beef, celeriac, red cabbage, mustard mash, red wine jus  
 Roast sea bass, crushed potato, chives, peas, leek & prosecco fricassee, smoked mussel beurre blanc  
 Cod, parsley & mustard crust, roast parsnip mash, wilted kale, split herb velouté  
 Celeriac, lentil & mushroom wellington, roast parsnip, carrots, sautéed sprouts, roast potatoes - **Vegan**  
 Truffled chestnut spelt risotto, grilled artichoke, celeriac crisps, vegan parmesan – **Vegan**  
 Beetroot, barley & lentil bake, Jerusalem artichoke jackets, sautéed sprouts, roast potatoes, gravy – **Vegan**

\*\*\*

Cardamon, date & bitter chocolate tart, orange pâte de fruit, roasted fig & yoghurt snow  
 Christmas choux wreath, white chocolate mousseline, cranberry gel, pistachio  
 Chocolate & Baileys yule log, butter cream, toasted hazelnuts, chocolate ganache, salted caramel ice cream  
 Cointreau syrup-soaked baba, clementine shortbread tuile, stem ginger ice cream  
 Sherry panna cotta, roasted plum, amaretti sponge, caramelised almond wafer – **Vegan**  
 Christmas pudding, Cognac Anglaise & cinnamon butter – **Vegan available**

\*\*\*

Tea, coffee & mint chocolates

\*\*\*

### PRICES PER PERSON

Choose 1 starter & 1 main course (vegetarian/vegan alternative will be available for each course) with 1 dessert £58.00

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