

CONFERENCE DINNER MENUS

VALID UNTIL 31ST JANUARY 2019

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

CONFERENCE DINNER MENUS – ALL PRICED AT £48.00*Choose one option per course with the addition of a vegetarian alternative if required***STARTERS**

Crayfish cocktail with baby gem, avocado, crème fraiche, semi dried tomatoes & basil
 Ham hock persillade, crisp quail's egg, pineapple jelly, English mustard mayonnaise, peas
 Chalk Stream trout, spiced lentils, carrot, parsley root, keta, curry & vanilla
 Laverstoke Farm mozzarella, spelt, balsamic pearls, dehydrated figs, buckwheat, lambs leaf (v)
 Breast of wood pigeon, baby beetroots, chard, hazelnuts, black pudding, date purée
 Salad of heirloom tomatoes, tapenade, celery gel, pickled radishes, fennel cress, olive crumb (v)
 Terrine of free range chicken & leek, Suffolk prosciutto, spiced pears, tarragon, sherry caramel
 Pressing of Fenland beetroot, daikon, horseradish, beer soil, red vein sorrel (v)

MAINS

Sea bream, Jersey Royals, asparagus, broad beans, gem lettuce, mussels & chives
 Blythburgh pork porchetta, sage gnocchi, burnt apple, marjoram, salt baked carrots
 Grey mullet, pearl barley, black garlic, ceps, spring onions, lemon oil
 Saffron lasagne, charred broccoli, pea purée, celeriac, confit tomatoes, ewes milk cheese (v)
 Pan roasted sea trout, potato & artichoke presse, buttered leeks, sea vegetables, cockles
 Loomswood Farm duck, turnip fondant, savoy cabbage, truffle celeriac purée, sherry vinegar jus
 Grass reared Cambridgeshire ox cheek, grilled broccoli, white carrots, king oyster mushroom, soy & honey sauce
 Rump & shoulder of lamb, piquillo pepper, celeriac terrine, fresh peas, wilted spinach
 Grilled Suffolk chicken, vine tomatoes, fondant potato, crisp ham, asparagus, watercress
 Pot-au-feu of young vegetables, warm tomato consommé, nettle gnocchi & broad bean pesto (v)
 Risotto of golden beetroot, horseradish crisps, flowers, watercress, squash, puffed rice (v)

DESSERTS

Cracked black pepper panna cotta, wild strawberry & basil sorbet, lemon dressed strawberries, strawberry consommé
 Fragrant honey & vanilla brûlée, rosemary shortbread, lemon verbena sorbet, summer berries, thyme reduction
 Quintet of lavender - Lavender scented chocolate mousse, white chocolate blondie, ganache & chocolate shavings, crème fraiche lavender ice cream
 Iced strawberry soufflé, Pimms gel, crushed orange meringue, minted cucumber jelly
 Chocolate marquise, raspberry gin jelly, pistachio sponge, tarragon scented raspberries
 Green tea cream, pineapple sorbet, Malibu gel, candied coconut
 Natural yoghurt mousse, peach sorbet, freeze dried peach, peach gel, honeycomb
 Passion fruit tart, dark chocolate sorbet, chocolate crumble passion fruit curd & chocolate tuile
 Ginger & vanilla cheesecake, rhubarb sorbet
 Jaffa cake torte, chocolate orange granola, tea infused pastry cream

All served with tea, coffee & College mint chocolates

CHEESE

Artisanal cheese board with fig loaf, chutneys & savory biscotti

Supplement of £7.00 per person

All prices are subject to VAT at the standard rate