

CONFERENCE DINNER MENUS

VALID UNTIL 31ST JANUARY 2025

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

CONFERENCE DINNER MENUS – ALL PRICED AT £62.95

Choose one option per course with the addition of a vegetarian alternative if required

STARTERS

Striped bass, sushi rice, avocado, black sesame, coriander
 Pressing of smoked salmon & fresh trout, leeks, potatoes, cucumber, lemon
 Norfolk herring, summer beetroot, orange, dill, rye, tapioca
 Chicken caesar, local lettuce velouté, black treacle bacon, Cornish Kern cheese
 Soy braised pork, textures of turnip, pickled mushrooms, spring onion, Thai shallots
 Radwinter venison, parsnips, parmesan, treviso lettuce, truffle dressing
 Heirloom carrot terrine, blood orange, tarragon, goats curd, carrot tops (v)
 Cauliflower cream, soya bean, roasted yeast, capers, golden sultanas (v)
 Beetroot gazpacho, buttermilk, radish, nasturtium, dill, brioche (v)
 Red pepper & butterbean parfait, pulled mushrooms, walnuts, tarragon, sourdough (v)

MAINS

Chalk Stream trout, Jersey Royals, watercress, leeks, lemon verbena, sorrel
 Monkfish, oxtail wonton, curried cauliflower, runner beans, lemongrass
 Roasted sea bass, summer vegetable dashi broth, spinach, shiso, nori oyster
 Rare breed beef, Milton ale glazed onion, king oyster mushroom, smoked potato, lemon, horseradish
 Grilled Suffolk chicken, warm hummus, roasted cauliflower, freekeh, pomegranate, coriander, Essex yoghurt
 Twenty-four hour braised pork shoulder, sticky cheek & crisp ear, apricot ketchup, young fennel, butterbean, sage
 Masala spiced lamb chop, mustard seed greens, summer corn, mint, lemon, aubergine
 London halloumi & aubergine empanadilla, grilled asparagus, sweet red onion, red pepper, chilli purée, baby spinach (v)
 Wild mushroom & barley croquettes, olive oil mash, confit tomatoes, pickled carrots, mushroom gel, parsley foam (v)
 Potato & rosemary pithivier, summer beetroots, grilled courgettes, baby gem, hazelnuts, gazpacho sauce (v)

DESSERTS

English gin & tonic baba, ruby chocolate, raspberry & rosemary coulis, whipped vanilla crème fraîche
 Milk chocolate cheesecake, peanut butter parfait, whipped buttery caramel, sea salt praline, bitter chocolate shavings
 Vanilla panna cotta, rhubarb jelly lightly scented with lavender, candied ginger sponge, orange scented biscuit crumb, poached rhubarb
 Strawberry brûlée tart, lemon cream, caramelised white chocolate, strawberries marinated in sweet balsamic
 Lemon pie, lemon & thyme scented mascarpone mousse, pâte sucrée, raspberry meringues, blackcurrant gel, cider jelly
 Dark chocolate delice, hazelnut sponge, carrot & Jack Daniels purée, coriander gel, raspberry brandy snap
 Frozen Eton mess, summer berry ice cream, strawberry & tarragon sorbet, frozen yogurt, Pimms gel, basil jelly, pink pepper meringue

All served with tea, coffee & College mint chocolates

CHEESE

Artisanal cheese board with fig loaf, chutneys & savory biscotti

Supplement of £7.75 per person

All prices are subject to VAT at the standard rate