

DAY DELEGATE RATE MENUS

VALID UNTIL 31ST JANUARY 2021

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

BENTO BOX MENUS

Please pick one menu from the options below for your lunch

Minimum numbers of 10, maximum numbers of 25

All are served with fruit juices, mineral water, matcha tea cookies & fresh fruit

MENU 1

Teriyaki salmon soba

Steamed greens with edamame

Chia seed chocolate & coconut brownie

Prawn & black sesame sushi

MENU 2

Beef stir-fry with pak choi & chestnut mushrooms

Stir-fried vegetable & noodle salad

Mackerel sashimi with pickled ginger & wasabi

Protein energy balls with raspberry & chia seeds

MENU 3

Sesame prawns with red pepper & lemongrass

Smoked tofu with cashew nuts & bean shoots

Salmon & keta hosomaki

Sticky coconut rice with mango & lychee

MENU 4 - WELL-BEING OPTION

Steamed kale with free range chicken breast & lemon dressing

Baby vegetable crudité's with beetroot hummus

Exotic fruits in quince syrup

Crab & sea bass sushi

All prices are subject to VAT at the standard rate

GRAZING BOARD MENUS

Please select 6 items from the options below

Minimum numbers of 10, maximum numbers of 130

All are served with fruit juices & mineral water

INSPIRED BY THE SEASIDE...

Potted salmon with warm melba toast
 Gin & tonic sea trout with sea asparagus
 Chapel & Swan smoked salmon with pickled cucumbers & Lilliput capers
 Peterhead kipper pâté with confit lemon zest
 Salt & pepper seared squid on Chinese greens
 Pan-fried kedgeree fishcakes

INSPIRED BY THE ALLOTMENT & ORCHARD...

Beetroot & balsamic tarte Tatin with wild rocket
 Soused baby vegetables à la grecque style with baby gem lettuce
 Butternut royale with goats cheese & crispy sage
 Grilled asparagus with Maldon sea salt & olive oil
 Raisin & apple 'slaw
 Baked potato dumplings with mushrooms & artichokes

INSPIRED BY THE FARMYARD...

Potted duck rillettes with French bread & water cress
 Venison Scotch eggs with juniper pickled red cabbage
 Crispy ham hock fritter with pea purée
 Chicken liver parfait with warm brioche & pear chutney
 House salad with pancetta, cherry tomatoes & baby spinach
 Six hour braised pork belly & Bury black pudding skewers with burnt apple compote

INSPIRED BY THE SWEET SHOP...

Chocolate & marshmallow skewers with strawberry dipping sauce
 Wafer cones filled with lemon chiboust & fresh berries
 Oreo & cookie dough brownie bites
 Sticky toffee squares with clotted cream
 Raspberry & lemongrass jelly with passion fruit curd & basil
 Salted caramel fudge

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RAMEN BAR MENUS

Choose one meat, one fish & one vegetarian option from the following choices

Minimum numbers of 10, maximum numbers of 50

All are served with fruit juices, mineral water, fresh fruit, matcha tea cookies & Pendang ice cream

MEAT

Shredded free range chicken
Char sui pork
Crispy duck
Slow cooked short rib of beef

FISH

Teriyaki salmon
Ginger & soy cod
Tom yum prawns
Flash fried squid

VEGETARIAN

Crispy tofu with spring onions & chili
Miso glazed aubergines
Steamed vegetarian dim sum
Mung bean & sesame dumplings

ALL SERVED WITH A SELECTION OF THE FOLLOWING

Chinese greens
Stir-fried vegetables
Beansprouts
Japanese pickles
Shredded mangetout
Angel hair noodles
Shitake mushrooms
Sliced chili & coriander
Grated carrot & mooli
Crispy seaweed

All prices are subject to VAT at the standard rate

FORK BUFFET LUNCH MENUS

Minimum numbers of 20, maximum numbers of 240

All are served with fruit juices & mineral water

MENU 1

Mains

- Red Thai beef brisket with sticky jasmine rice *(hot)*
- A platter of cured & smoked fish with fennel & cucumber pickle
- Baked leek, mushroom & blue cheese farfalle with grilled fennel *(hot)*

Accompaniments

- Crunchy Asian style slaw
- Baby gem salad
- Truffled green bean salad
- Fresh baked breads

Desserts

- Lemon & thyme meringue pies
- Fresh fruit platter

MENU 2

Mains

- Grilled Radwinter sausages with colcannon mash & caramelised onion gravy *(hot)*
- Soy marinated salmon fillet with egg-fried rice & crispy leeks *(hot)*
- Roasted butternut squash, spinach & pine nut pithivier with rocket pesto *(hot)*

Accompaniments

- Soused red cabbage & apple salad
- Wild rocket & balsamic dressing
- Cherry tomato & marinated olive salad
- Fresh baked breads

Desserts

- Cardamom scented chocolate torte
- Fresh fruit platter

MENU 3

Mains

- Lamb meatballs with tomato & chickpea, pomegranate & mint couscous *(hot)*
- Cornish crab & macaroni gratin with shaved Gruyère cheese & truffle oil *(hot)*
- Marinated tofu with rice noodles, baby corn & shitake mushrooms *(hot)*

Accompaniments

- Baby leaf & herb salad
- Tuscan bean salad with basil & oregano
- Artichoke & aubergine salad
- Fresh baked breads

Desserts

- Salted caramel hazelnut mousse
- Fresh fruit platter

MENU 4

Mains

- Grilled chicken Caesar salad with crispy pancetta
- Poached salmon with herb mayo & mustard dressed potato salad
- Char-grilled vegetable & halloumi skewers with salsa rossa

Accompaniments

- Lambs leaf salad with crispy capers
- Roasted vegetables with rocket pesto
- Watermelon, sunflower & feta salad
- Fresh baked breads

Desserts

- Fruit carrot cake with orange mascarpone
- Fresh fruit platter

MENU 5

Mains

- Home smoked duck & mango salad with grilled limes & vegetable noodles
- Marinated tuna niçoise with basil pesto & slow roasted tomatoes
- Red pepper & black bean quesadillas with sweetcorn relish

Accompaniments

- Freekeh salad with pomegranate & edamame
- Roasted beetroots with cumin & caraway
- Grilled aubergine with sumac & tahini
- Fresh baked breads

Desserts

- Salted caramel hazelnut mousse
- Fresh fruit platter

MENU 6 – WELL-BEING OPTION

Mains

- Grilled free range chicken with harissa & coriander marinade dressing
- Steamed Chalk Farm trout with samphire
- Piquillo peppers filled with spelt, turmeric & edamame salad

Accompaniments

- Crudités with dips & healthy dressings
- Grilled vegetable salad with lambs leaf & pine nuts
- Quinoa superfood with beets, beans, tomatoes, broccoli & citrus zest

Desserts

- Set strawberry consommé with berries & toast nuts

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