

# SEASONAL MENUS 2019

VALID FROM OCTOBER 2019

**KING'S OFFERS SEASONALLY CHANGING MENUS THAT ARE DESIGNED WITH A VARIETY OF INGREDIENTS WHILST SUPPORTING LOCAL BUSINESSES & THEIR PRODUCTS.**

**OUR MENUS ARE KEPT AS CURRENT AS POSSIBLE, AS WE LIKE TO SOURCE AND SHOWCASE THE MOST SEASONAL PRODUCE FROM OUR SUPPLIERS, OCCASIONALLY ITEMS MAY CHANGE.**

## CANAPÉS

### FISH

#### *Cold*

Tiger prawn, mango, sweet chilli & passion fruit  
 Gin & tonic salmon, lemon, cucumber & blinis  
 Smoked halibut, pickled ginger, sesame & daikon  
 Arbroath smokie, toast, citrus & fennel

#### *Hot*

Lobster bisque, basil, parmesan & cucumber  
 Mackerel beignet, wasabi, soy & shiso  
 Crab cake, black sesame, coconut & coriander  
 Monkfish, peas, bacon & red wine

### MEAT

#### *Cold*

Tea smoked duck, pear, brioche & pistachio  
 Venison, blackberry, chocolate, chicory  
 Potted chicken, sourdough, chicken skin & egg yolk  
 Roasted chorizo, red peppers, basil & aioli

#### *Hot*

Hay baked lamb, peas, wild mushrooms & mint oil  
 Local partridge, barley, creamed corn & parsley  
 Pulled beef cheek, black treacle, horseradish & celeriac  
 Double strength chicken veloute, tarragon,  
 thyme & truffle

### VEGETARIAN

#### *Cold*

Baba ganoush, garlic, olive & thyme  
 Pickled carrot, sushi rice, soy pearls & red pepper  
 Chilled lettuce soup shot, crispy soya, tomato & pesto  
 Goats cheese, balsamic, beetroot & hazelnut

#### *Hot*

Edamame & cashew soup, toasted yeast, tofu & nori  
 Crispy polenta, red pepper, pine nuts & courgette  
 Steamed vegetable dumpling, spring onion,  
 pickled plum & red cress  
 Truffle mac & cheese, slow roasted tomatoes,  
 truffle cream, "Black Arts" vegan cheese

### DESSERTS

Brown sugar tartlets, lemon pearls choux au craquelin  
 strawberry crème patisserie, pink champagne syllabub  
 Milk chocolate fudge, salted whipped caramel,  
 bitter chocolate shavings  
 Vanilla madeleine, blueberry chantilly, milk jelly  
 Chocolate mud cake, coffee mascarpone, crispy figs  
 Raspberry pavlova, berry cream, gin gel & fresh berries

### PRICES - PER PERSON

## STARTERS

### FISH

Native crab, caviar, yuzu, cucumber, crème fraîche

Beetroot & soy cured salmon, fennel pollen, radish, saffron, apple, watercress

Arbroath smokie parfait, beetroot, capers, brown butter, watercress, rye

### MEAT

Partridge, barley, torched corn, bacon jam, tarragon

Welsh cawl, brisket, sand carrots, celeriac, broth, kale, garlic

Confit chicken, pumpkin velouté, roasted apple, sunflower seeds, Amaretto crunch

### VEGETARIAN

Parsnip velouté, vanilla, coconut, parsnip bhaji, chestnut

Mushroom tart, shimeji mushrooms, almonds, onions, umami

Aubergine arancini, preserved lemon, rosehip, mint, fig, labneh

Leek & Cashel Blue brûlée, gingerbread, cranberry, hazelnuts, thyme

## MAIN COURSES

### FISH

Scottish hake, Jerusalem artichoke, violet potatoes, rocket pistou, fennel

Monkfish, pease pudding, puy lentils, chestnut mushrooms, charred leeks

North sea halibut, bouillabaisse stew, fennel, langoustine

### MEAT

Free range pork, burnt apple, crushed swede, carrot, crackling, truffle mash

Wheat reared guinea fowl, sweet onion, smoked bacon, celeriac, parsnip, Aspalls cider sauce

Shin of beef, chimichurri, sweet potato, sweetcorn, kale, braising liquor

### VEGETARIAN

Sweet potato gnocchi, fennel velouté, pulled mushrooms, sage, broccoli

Autumnal cabbage, miso butter, confit roots, kale, lentils

Lincolnshire poacher croquette, quince, endive, walnut, spinach, truffle honey

Imam bayildi, pomegranate, smoked yogurt, biryani rice cake, coriander

## DESSERTS

Apple & cranberry “crumble”, choux craquelin, cranberry crème diplomat, oatly shortbread, apple compote  
 S’mores - Creamy chocolate mousse, gram cracker shortbread, dulce de leche, popcorn purée,  
 toasted Italian meringue  
 “Black forest”, basil sponge, black cherry gel, chocolate soil, cherry mousse, chocolate sorbet  
 Flourless chocolate torte, dark chocolate, clementine jelly, orange scented fudge, cinnamon crunch,  
 blood orange sorbet, Cointreau gel  
 Pear & chestnut cheesecake, rosemary infused crème fraîche, ginger beer gel, pear crisp  
 Pumpkin panna cotta, vanilla madeleine, black tea ice cream, honey granola, spiced marshmallow

## CHEESE BOARDS

Full portion	£11.95
Half portion	£6.85
To include assorted biscuits, farmhouse bread, quince, grapes, crispbreads	

## ADDITIONAL ITEMS

Marinated olives & toasted almonds	£4.50
Homemade chocolates, glazed petit fours	£5.45
Tea, coffee & College mint chocolates	