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, oaty 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

£11.25

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