

**King's College, Cambridge**

*~ a passion for excellence*



*Menus*

## **CANAPES:**

### **Fish ~ Cold**

Mini Tuna Nicoise with Balsamic Quail Egg  
Little Saffron Bagels with Beetroot Gravavlax & Crème Fraiche  
Salmon & Olives wrapped in Vine Leaves  
Smoked Salmon & Caviar on a Beetroot Blinis  
Grilled Courgette with Spiced Crab Salad  
Rye Bread with Prawn & Avocado Salad

### **Meat ~ Cold**

Vitello Tonnato with Crispy Capers  
Carpaccio of Beef with Tapenade & Pecorino  
Bang Bang Chicken in Cucumber with Coconut Shavings  
Teriyaki Beef with Thai Basil & Soy - Mirin Dip  
Prosciutto with Candied Fig & Red Onion Relish  
Smoked Venison with Apple & Liquorice

### **Vegetarian ~ Cold**

Asian Slaw & Pickled Ginger in Rice Paper Roller  
Pequillo Pepper with Goats Cheese & Basil  
Watermelon & Feta with Mint  
Squares of Focaccia filled with Roasted Vegetables & Philadelphia  
Mango & Avocado Sushi with Soy Sauce  
Artichoke & Olive Crostini with Sun Blushed Tomato

### **Fish ~ Hot**

Thai Fish Cakes with Sweet Chilli Dip  
Sweetcorn, Chilli & Crab Fritter with Yogurt Cooler

### **Meat ~ Hot**

Duck & Rhubarb Spring Rolls  
Moroccan Spiced Lamb Kofta with Tahini dip

### **Vegetarian ~ Hot**

Babaganouche & Feta Filo Parcel  
Rock Salt Roasted Potatoes with Sour Cream

### **Desserts**

King's Homemade Chocolate Truffles  
Strawberry Sable Tartlet  
Little Lemon Pavlovas  
Biscotti with Fig & Mascarpone  
Mini Coconut & Rum Chocolate Bars

**Please choose from any of the above at £1.25 per item**

## STARTERS:

### Fish

Beetroot Gravavlax with Cucumber Pickle & Sweet Dill Dressing	£4.75
Charred Salmon Fillet with Pea Guacamole, Lime & Chilli Salsa	£4.95
Seared Yellow Fin Tuna with Marinated Shaven Fennel & Tapenade	£5.20
Grilled Swordfish, Greek Bean Salad & Lemon Pickle	£5.20
Terrine of Brill, Red Mullet & Dill with Gazpacho Dressing	£5.20
Smoked Salmon & Spiced Crab Crostini with Petit Green Salad	£6.00
Tiger Prawns with Mango, Avocado & Coconut Samble	£6.40

### Meats

Braised Oxtail Soup with Potato Gnocchi	£4.35
Smoked Chicken, Baby Leek & Chorizo Salad	£5.50
Prosciutto Ham with Apricots, Marinated Feta & Chicory Salad	£5.50
Beef Carpaccio with Pecorino, Smoked Tomato & Shallot Marmalade	£5.50
Oriental Duck & Apple Spring Roll, Asian Slaw & Pickled Ginger	£5.50
Squab Pigeon with Celeriac & Apple Mash, Liquorice Reduction	£5.50
Terrine of Confit Duck & Foie Gras with Girolles & Brioche	£6.95

### Vegetarian

Five Onion Soup with Gruyere Crouton	£4.10
Roasted Vegetable Couscous, Marinated Feta & Cumin Seed Yogurt	£4.50
Tian of Mediterranean Vegetables with Scorched Goats Cheese & Pesto	£4.50
Caramelised Red Onion, Artichoke & Roquefort Tart with Wild Rocket	£4.50
Vietnamese Slaw & Pickled Ginger Rice Paper Rolls, Sweet Chilli Dip	£4.50
Buffalo Mozzarella with Aubergine Salad, Onion Jam & Vine Tomatoes	£4.75
Grilled Asparagus with Caponata & Sweet Pepper Harissa	£4.95

## MAIN:

### Fish

Grilled Salmon with Fennel & Cherry Tomato Marmalade, Marinated Vegetables	£11.50
Pan-fried Salmon in Pancetta & Thyme with Pea & Roast Garlic Sauce	£12.50
Vine wrapped Salmon & Olive Tapenade, Caramelised Chicory	£13.00
Poached Haddock, Pea & Mint Puree, Dijon Mustard Hollandaise	£13.95
Pan-fried Sea Bream with Aubergine Caviar, Pepperade Salad & Basil Oil	£14.50
Fillet of Plaice with Sole & Chervil Mousseline, Lobster Froth	£14.95
Steamed Brill Fillet with Cauliflower Puree, Truffled Baby Leeks	£14.00
Roast Sea Bass, Warm Potato & Caper Salad, White Balsamic Dressing	£14.95
Roast Monkfish with Lentil & Pancetta Cassoulet, Red Wine Reduction	£16.00
Pot Roast Halibut with Young Artichokes, Spinach & Cepe Jus	£16.50
Pan-fried Turbot with Seared Scallops & Morrels	£21.00

### Meat

Chicken Breast filled with Brie & Leeks, Smoked Tomato Dressing	£10.95
Chicken Breast with Pancetta, Thyme, Lemon & Shallot Jus	£11.25
Corn Fed Chicken with Fresh Herbs, Vine Tomatoes & Pesto	£11.50
Confit Duck Leg, Braised Red Cabbage & Blueberries	£13.50
Grilled Moroccan Poussin, Couscous, Lemon & Fig Pickle	£13.50
Pot Roast Guinea Fowl with Woodland Mushrooms & Tarragon Jus	£13.95
Glazed Suffolk Duck Breast with Baby Pear & Cinnamon	£16.00
Duck Breast with Tamarind & Star Anise, Stir-fry Asian Greens	£16.00
Braised Shank of Lamb with Celeriac Mash, Rosemary Jus	£13.50
Roast Saddle of Lamb with Wild Mushroom & Artichoke Ragout	£15.00
Rack of Lamb with Pea Puree, Sweet Potato Frites, Bearnaise Sauce	£16.95
Loin of Lamb in Aubergine & Olive Tapenade, Roast Garlic Jus	£16.95
Rib Eye Steak, Red Onion Jam, Pancetta Dauphinois, Thyme Jus	£14.50
Stuffed Beef Olives with Parma Ham, Anna Potatoes, Basil Jus	£16.50
Braised Scotch Fillet, Asparagus, Girolles & Truffle, Claret Reduction	£18.50
Scotch Fillet Steak, Shallot Confit, Cepes & Garlic Foam	£18.50
Poached Venison Fillet, Truffled Potatoes, Warm Beetroot & Carrot Salad	£19.50
Pork Steak, Portobello Mushroom, Apple & Sultana Relish, Mustard Cream	£13.00
Roast Loin of Pork, Crackling, Bubble & Squeak, Ale Gravy	£13.00
Roast Wild Boar, Chorizo, Sage & Fennel Ragout, Cider Reduction	£18.00

### Vegetarian

Spiced Puy Lentil & Smoked Pepper Cakes, Cauliflower Fritters	£10.50
Stir-fry Vegetable Spring Roll with Spicy Plum Chutney	£11.00
Baked Aubergine with Vegetable & Chickpea Tagine, Mountain Honey	£11.00
Portobello Mushrooms with Somerset Brie, Leeks & Caramelised Apple	£11.00
Spinach, Pumpkin & Chestnut Rotollo with Parmesan Wafer	£11.50
Open Ravioli of Baby Vegetables, Artichokes & Feves, Herb Butter Sauce	£12.00
Wild Mushroom & Rocket Risotto Cakes with Fine Asparagus	£13.00
Leek Cannelloni with Woodland Mushrooms, Haricot Beans & Truffle	£13.00

All the main courses include a selection of seasonal vegetables and potatoes

## DESSERTS:

Baked Apple & Almond Pudding with Mascarpone Ice Cream	£4.50
Roasted Black Figs, Soft Vanilla Panacotta & Tuille	£4.50
Baked Lemon Tart with Orange & Fennel Marmalade	£4.50
Mango & Ginger Brulee with Apricot Cantucci	£4.50
Mississippi Mud Pie with Marshmallows and Toffee Sauce	£4.50
Sticky Pavlova with Strawberry Syllabub & Ginger	£4.50
Baked Rhubarb & Custard Cheesecake with Rhubarb Crisp	£4.50
Vanilla Poached Pear with White Chocolate Bavarian Cream	£4.50
Bailey's Tiramisu with Swiss Chocolate & Biscotti	£4.75
White Chocolate Parfait with Crunchy Honeycomb	£4.75
Rich Chocolate & Pear Tart with Double Mocha Parfait	£4.75

### **Cheese:**

Traditional Cheese Board with Farmhouse Bread & Grapes	£4.75
Speciality Cheese Board with Farmhouse Bread with Quince, Grapes & Olives	£5.75

### **Please Note:**

Individual plates of the above are available @ £2.00 supplement

### **Additional Items:**

Nibbles - (Crisps, Salted Peanuts, Mini Cheddars etc)	£1.00
Saltmarsh Nibbles - Toasted Almonds & Marinated Olives	£1.00
Selection of Fresh Fruits	£2.50
Selection of Fresh Finger Fruits	£3.00
Homemade Cheese/Cheese & Anchovy Straws	£1.75
Homemade Chocolates & Glazed Petit Fours	£3.00
Coffee & College Mints	£2.00

## **FINGER BUFFETS:**

### **Fish**

#### **Cold**

Little Sesame Bagels with Gravdax & Tzatziki  
Vietnamese Rice Paper Rolls with Tuna & Asian Slaw  
Smoked Salmon & Philadelphia on Rye Crostini  
Cromer Crab & Avocado Mock Sushi Rolls

#### **Hot**

Crispy Tempura Fish with Soy & Ginger Dip  
Thai Fish Cakes with Lemongrass & Chilli Dipping Sauce  
Fried Tiger Prawn in Filo Pastry with Lemon Mayo

### **Meat**

#### **Cold**

Grilled Mozzarella & Basil wrapped In Parma Ham  
Ciabatti Squares of Smoked Chicken, Bacon & Avocado  
Beef Wraps with Asparagus, Rocket & Parmesan  
Vine Leaves filled with Chicken & Sweet Harissa

#### **Hot**

Charred Malaysian Beef & Pepper Roll  
Mini Beef Burger with Melting Gruyere  
Crispy Duck Pancakes with Plum Sauce

### **Vegetarian**

#### **Cold**

Rosemary Focaccia with Grilled Vegetables & Ricotta  
Caramelised Onion, Black Olive & Roquefort Tart  
Moroccan Roasted Vegetables & Houmus Flat Breads  
Bruschetta of Aubergine, Sun-blushed Tomato & Artichoke

#### **Hot**

Curried Vegetables & Mango Samosa  
Artichoke, Feta & Lemon Filo Parcels  
Spicy Corn & Spring Onion Fritters with Sweet Chilli

### **Desserts**

Double Chocolate Brownie  
Millionaires Shortbread Squares  
Peppermint Turkish Delight  
Crunchy White Chocolate Honeycomb  
Fresh Fruit Tartlet with Mascarpone Cream

**Please choose from any of the above at £1.75 per item**

**(We suggest that a minimum of 8 items per person should be offered)**

## **FORK BUFFETS:**

### **Menu 1 ~ Cold**

Charred Salmon Fillet on Marinated Vegetables with Pesto  
Smoked Chicken with Apricot & Orange Relish

#### **Vegetarian:**

Roasted Flat Breads filled with Aubergine, Red Onion & Goats Cheese

#### **Salads:**

Fettoush Salad with Pitta Croutons  
Plum Tomato, Red Onion & Basil  
Seasonal Leaves with Balsamic  
New Potato with Spring Onion & Parsley

Rustic Breads & Marinated Olives

#### **Desserts:**

Banoffee Pie with Chantilly  
Chocolate Fudge Cake  
Plate of Fresh Fruits

**£18.00**

### **Menu 2 ~ Cold**

Carved Gammon with Pineapple & Ginger  
Charred Swordfish with Marinated Fennel & Lemon

#### **Vegetarian:**

Red Onion, Gorgonzola & Wild Rocket Tart

#### **Salads:**

Penne Pasta with Smoked Tomatoes, Parmesan & Oregano  
Three Bean Salad with Sweet Chilli & Cumin  
Celeriac, Apple & Chive with Dijon Dressing  
Seasonal Leaf & Fresh Herb Salad

Rustic Breads with Marinated Artichokes & Feta

#### **Desserts:**

Strawberry & Pistachio Meringues  
White Chocolate & Raspberry Lamingtons  
Plate of Fresh Fruits

**£19.95**

## **FORK BUFFETS:**

### **Menu 3 ~ Cold**

Olive Cured Roast Sirloin of Beef  
Lebanese Grilled Baby Chicken  
Seared Yellow Fin Tuna Nicoise with Saffron Quail Eggs  
Pacific Jumbo Prawns with Mango Chutney

#### **Vegetarian:**

Layered Vegetable & Goats Cheese Terrine

#### **Salads:**

Marinated Courgettes with Rocket & Parmesan  
Israeli Couscous with Apricots & Lemon  
Plum Tomato & Bocconcino Mozzarella with Aged Balsamic  
Seasonal Leaves with Fresh Herbs

#### **Desserts:**

Dark Chocolate Tart with Syllabub  
Raspberry Pavlova with Lemon Curd  
Exotic Fresh Fruit Salad with Grand Marnier

Selection of Farmhouse Cheeses with Walnut Loaf

**£23.50**

### **Menu 4 ~ Hot**

Penne Pasta with Chicken, Smoked Bacon & Asparagus  
Soy Roast Salmon Fillets with Stir Fry Asian Leaves

#### **Vegetarian:**

Spinach & Mushroom Cannelloni with Mature Cheddar

#### **Salads:**

Lemon & Chive Braised Potatoes  
Peas & Beans Françoise  
Mixed Leaf & Red Onion Salad

Rustic Breads & Marinated Olives

#### **Desserts:**

Baked Blueberry Brulee Tart  
Tunisian Almond & Orange Cake with Crème Fraiche  
Fresh Fruit Salad

**£19.00**

## **FORK BUFFETS:**

### **Menu 5 ~ Hot**

Greek Charred Lamb & White Bean Stew  
Toulouse Sausages with Leek & Mustard Gravy  
Poached Fish Laksa with Coconut & Glass Noodles

#### **Vegetarian:**

Aubergine & Goats Cheese Gratin with Red Pepper Sauce

#### **Salads:**

Pickled Red Cabbage & Apple Salad  
Crispy Green Vegetables with Mint  
Skordalia Potatoes with Roasted Garlic

#### **Desserts:**

Double Chocolate Cheesecake with Marshmallows  
Caramelised Lemon Tart  
Slow Roasted Stone Fruit

**£21.00**

### **Menu 6 ~ Hot**

Fillet of Beef Stroganoff with Wild Mushrooms  
Crispy Duck Cassoulet with Borlotti Beans & Pancetta  
Mediterranean Seafood Ragout with Lobster & Tarragon

#### **Vegetarian:**

Artichoke Tortellini with Spinach & Mascarpone

#### **Accompaniments:**

Rice Pilaf with Fresh Herbs  
Selection of Seasonal Vegetables  
Creamed Mash Potatoes

#### **Desserts:**

Chocolate Truffle Torte  
Sticky Toffee Pudding with Fudge Sauce & Clotted Cream  
Plate of Exotic Fresh Fruit  
Selection of Continental Cheeses with Farmhouse Bread

**£24.95**

**The above fork buffets are for a minimum number of 20, for smaller parties  
the number of choices might have to be reduced**

## CHRISTMAS 2005 MENU

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Wild Mushroom & Puy Lentil Soup  
with  
Crunchy Onion Bread

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Local Farmed Turkey  
with  
Smoked Bacon, Sage & Shallots  
Apricot & Cranberry Stuffing

Roasted Root Vegetables & Brussel Sprouts  
Chateau Potatoes

**Vegetarian:**

Spinach Crepe filled with Asparagus  
Leek & Mature Cheddar with Meux Mustard Sauce

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Traditional Plum Pudding  
with  
Brandy Butter & Cream

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Coffee  
College Mints

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**£21.95**

## SPECIAL CHRISTMAS 2005 MENU

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Smoked Salmon & Cromer Crab on Rye Bruschetta  
Caper & Lemon Dressing

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Roasted Pheasant Breast, Crispy Pancetta  
Apple & Tarragon Stuffing  
Cider Gravy

Seasonal Vegetables & Chateau Potatoes

**Vegetarian:**

Baked Butternut Squash, Ricotta & Chestnut Rotollo  
Red Pepper Sauce

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Warm Chocolate & Pear Pudding  
with  
Mulled Spiced Ice Cream

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Coffee  
College Mints

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**£27.95**