Jesus College
Christmas Menu 2019

Available from 1st to 20th December 2019.

Please choose one dish per course for all members of your party plus a vegetarian option.

First Course

Salad of smoked duck, radish, enoki mushroom and sous vide kumquat
Salad of smoked venison loin, pickled blackberries, ricotta and a puy lentil vinaigrette
Rillettes of poached and smoked salmon, buckwheat blinis, capers and lemon
Cream of celeriac soup with roasted hazelnuts and sage oil (V)
Honey poached comice pear and Cashel blue cheese salad with walnut sable, red wine syrup and celery leaf (V)

Main Course

Roasted breast and leg of Norfolk turkey, pigs in blankets, sage and smoked bacon stuffing,
garlic and thyme roast potatoes, parsnip puree, roasted Brussel sprouts and kale
Smoked paprika rubbed sirloin of beef with colcannon cake, baby onions, girolles and cavolo nero
Mushroom, artichoke and pearl barley wellington, sage and onion stuffing and creamed leeks (V)
Roasted pumpkin, chestnut and spinach phitivier with cavolo nero and Madeira cream sauce (V)
Whole grilled plaice, shrimp and caper beurre noisette, buttered ratte potatoes and vegetable panache

Dessert Course

Christmas pudding with rum anglaise
Pear and maple tart tatin, egg nog ice cream and cranberry gel
Bitter chocolate and stem ginger bavarios with hazelnut ice cream and blood orange gel
Apple and oatmeal crumble tart with preserved blackberries, vanilla ice cream and butterscotch sauce
Salted caramel chocolate fondant with peanut butter ice cream and popcorn Florentine

Cheese Course (additional £8.50 + VAT per person)

Selection of Artisan Cheeses with Homemade Chutney and Biscuits

Tea, Coffee and Mince Pies

2 Course Lunch – £32.00 + VAT per person
3 Course Lunch – £41.00 + VAT per person
3 Course Dinner – £45.00 + VAT per person