Christmas at Jesus College | Dec 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, lemon and herb stuffing, garlic and thyme roast potatoes, parsnip puree, roasted Brussel sprouts
- Smoked paprika rubbed sirloin of beef with colcannon cake, baby onions, girolles and cavelo nero
- Mushroom, artichoke and pearl barley wellington, sage and onion stuffing and creamed leeks (V)
- Roasted pumpkin, chestnut and spinach phitivier with cavelo 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