



Jesus College

Christmas Menu 2017

Available from 1st to 20th December 2017. Please choose one dish for each course plus a vegetarian option.

First Course

Parsnip soup with turmeric, ginger and crisp wild rice (v)

Butternut squash and sweet potato soup with spiced pumpkin seeds and rape seed oil (v)

Sauté wood blewit mushrooms with pickled baby leeks, garlic ciabatta croutons and creamed pumpkin (v)

Terrine of partridge with rabbit and black pudding, pickled heritage carrot and creamed quince

Beef short-rib braised in stout with chestnut mushrooms, crisp artichoke, a suet pie lid and creamed horseradish

Red onion croustade with golden cross goat's cheese, radish and celery salad (v)

Main Course

Halibut fillet with sauté girolle mushroom, nasturtium and confit fennel with a blood orange butter sauce

Chestnut and sage gnocchi with chargrilled romano peppers, curly kale and beurre noisette (v)

Ravioli of pumpkin and chestnut mushroom with confit baby fennel and aubergine caviar (v)

Butter Roasted Norfolk Turkey with Traditional Accompaniments and Cranberry Sauce

Peppered sirloin of beef, crushed potatoes with bone marrow butter, creamed carrot
with grain mustard and pancetta

Mushroom, spinach and pearl barley wellington with roasted shallots and madeira cream sauce (v)

Dessert Course

Tarte Tatin of Pink Lady apples and ginger bread with an apricot purée and clotted cream ice cream

Baked bitter chocolate cheesecake with crisp figs, honeycomb and orange coulis

Traditional Christmas Pudding with Brandy Sauce

Iced chestnut and amaretto soufflé with mulled williams pear and florentine biscuit

Cranberry linzer torte with advocaat ice cream and white chocolate caramel

Cheese Course (additional £7.20 + VAT per person)

Selection of Artisan Cheeses with Homemade Chutney and Biscuits

Tea, Coffee and College Chocolates



3 Course Lunch - £31.10 + VAT per person
3 Course Dinner - £38.75 + VAT per person

