

# Kellogg College Christmas Menu

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*For groups of up to 60 people please choose one Starter, One Vegetarian Starter, a Main Course, A Vegetarian Main and a Dessert. Coffee and College mints will be served after your meal.*

## Starters

Confit Duck Terrine with Toasted Sourdough and Gribiche Sauce (Dairy Free)

Homemade Devon Crabcakes with Pickled Cucumber Salad and Lemon and Dill Sour Cream

Jerusalem Artichoke Soup with Carrot Crisps and Herb Oil (Gluten and Dairy Free)

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## Main Courses

Bronze Turkey basted with Wild Mushroom Butter with Pancetta wrapped Local Sausage, Pan Gravy and Homemade Cranberry and Orange Sauce

Organic Salmon, Spinach and Pine Nut Wellington with Roasted Salsify and Samphire Cream Sauce

Wild Mushroom Dauphinoise Potatoes with Hazelnut and Fresh Herb Crust and Pear and Redcurrant Chutney (Gluten Free. Contains Nuts)

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## Desserts

Lemon Posset with Homemade Gingernut Biscuits and Spiced Berry Compote

Chocolate and Rum Terrine with Toasted Oat and Raspberry Cream (Gluten Free)

Homemade Mincemeat Tart with Clotted Cream and Vanilla and Nutmeg Crème Anglaise

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**Kellogg College**  
University of Oxford

*Allergen information- Not all ingredients present in our food is listed on the menu. Please contact us should you require further information. We pride ourselves on developing delicious and creative menus for all diners, whatever their requirements should be.*