



Kellogg College Formal Dinner Menu 2023-24

For up to 60 people. Please choose one starter, one main course, and one dessert for the whole group. Everyone will be served the same menu, unless there are specific dietary requirements. For larger groups, our Conference team and chefs will create a bespoke menu for you. All meals come with a selection of vegetables and new potatoes, unless stated otherwise.

Starters

Pea Soup with Crème Fraiche and Mint (V)

Jerusalem Artichoke Soup with Spinach and Hazelnut Pesto (Ve)

French Bean, Roasted Fennel and Watercress Salad with Black Garlic Dressing (Ve)

Candied Beetroot and Radish Salad with Fried Puy Lentils, Shallots and Braised Baby Carrots (Ve)

Falafel Quail Scotch Eggs with Homemade Carrot Hummus (V)

Preserved Watermelon and Feta Salad with Heritage Tomatoes and Olives (V)

Grilled Asparagus with Romesco Sauce and Burrata (V)

Celeriac Puree with Fried Quail Egg, Toasted Hazelnuts and Herb Oil (V)

Mushroom and Herb Risotto with Shredded Cavolo Nero (V)

Vegetarian and Vegan Mains

Roasted Aubergine, Caramelised Onion and Almond Puff Pastry Tarts (Ve)

Sweet Potato and Coconut Dauphinoise with Miso Butter Onions (Ve)

Potato and Onion Rosti with Roast Squash Wedges, Pea Puree and Gremolata (Ve)

Cheese Charlottes with Radish, Green Beans and Preserved Cucumber (V)

Duck Egg, Courgette and Garlic Frittata with Heritage Tomato Salad (V)

Ricotta Dumplings with Slow-cooked Tomato and Basil Sauce (V)

Meat and Fish Mains

Lamb Cutlets with Courgette and Broad Bean Baba Ganoush, Roasted New Potatoes and Parsley and Lemon Sauce

Slow-cooked Ox Cheeks with Braised Oxtail and Red Wine Sauce on Parmesan and Herb Polenta

Sliced Corn-fed Chicken with mini Curried Chicken and Vegetable Pies and Curried Coconut Sauce

Brined Duck Breasts on Braised Lentil Stew with Chimichurri

Salmon en croute with Watercress and Shallot Sauce and Roasted Roots

Roasted Plaice with Caper, Lemon and Herb Butter and a Pea and Potato Croquette

Pan-fried Sea Bass with Squash, Cabbage, Onion Seed and Potato Cakes. Rosemary and Parsley Pesto and Roasted Tomatoes

Pressed Pork Belly with Chorizo, Scallops and Sherry Sauce with Creamy Mash

Desserts

Strawberry, Pomegranate and Rose Eton Mess (V)

Candied Clementine and Chocolate Puddings with Mascarpone Cream (V)

Ricotta, Orange and Honey Fritters with Cream and Blackberries (V)

Pistachio and Ricotta Cheesecakes with Baked Figs, Honey and Ginger (V)

Rhubarb and Brown Butter Mini Cakes with Poached Rhubarb and Vanilla Cream (V)

Crème Brule with Hazelnut Shortbread and Raspberries (V)

Chocolate and Rum Terrine with Crème Fraiche Cream and Roasted Pear (V)

Chocolate and Coffee Cake with Maple and Brown Sugar Frosting and Blackberry Compote (Ve)

Trio of Homemade Sorbets: Melon and Mint, Pineapple and Cinnamon, Strawberry and Lime (Ve)

Coffee and college mints will be served after your meal.

Allergen information – not all the ingredients present in our food are listed on the menu. We operate a kitchen which handles nuts, sesame, shellfish, eggs, etc. Please ask a member of staff if you require allergen information for your food or if you suffer from a severe allergy. We pride ourselves on developing delicious and creative menus for all diners, whatever their requirements.