

## Kellogg College Formal Dinner Menu 2025

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**For up to 60 people please choose one Starter, one Main Course, and one Dessert for the whole group. Everyone has 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

Carrot and Celeriac Soup with Homemade Zhoog (Ve)

Curried Cauliflower Soup with Homemade Pakora and Raita (Ve)

Wild Mushroom Pâté with Cranberry and Orange Chutney, Micro Salad and Toasted Sourdough (Ve)

Beetroot and Carrot Falafel with Homemade Pumpkin Hummus, Za'atar Yoghurt, Pickled Cucumber and Dill Salad (Ve)

Heritage Tomato, Sweet Pepper, Sourdough and Basil Panzanella (Ve)

Membrillo, Fig and Oxford Blue Tarts with Quince and Apple Purée

Roasted Plum, Charred Bean and Homemade Goats Cheese Labneh Salad with Pomegranate Dressing (V)

Pea and Oxford Isis Croquetas with Beetroot, Mint, and Celeriac Salad (V)

Toasted Flatbread, Beetroot and Feta Salad with Toasted Seeds and Herb Dressing (V)

Halloumi, Roasted Fig and Pomegranate Salad with Lemon and Mint Dressing (V)

### Vegetarian and Vegan Mains

Trio of Homemade Bhajis (Courgette, Beetroot and Shallot) with Black Lentil and Garlic Dahl and Spiced Asparagus (Ve)

Squash, Spinach and Pine Nut Borek (Filo Pastry Spiral) with Roasted Pepper and Pine Nut Muhammara (Ve)

Potato and Beetroot Rosti with Roasted Asparagus, Pumpkin Sauce and Pea Croquette (Ve)

Spiced Squash, Onion Seed and Paneer Fritters with Hasselback Potatoes, Babaganoush and Pomegranate and Mint Yoghurt (V)

Dauphinoise with Spiced Pumpkin and Spinach Layers, Black Garlic Breadcrumbs and Persillade (V)

Spiced Individual Vegetable Pies with Filo Tops, Chestnut and Celeriac Velouté, and Caramelised Red Onions (V)

## **Meat and Fish Mains**

Chalk Stream Trout with Scallops in a Vermouth and Shallot Sauce with Crushed Potato Cakes

Pan-fried Hake with Wild Mushrooms, Spinach and Sherry

Black Treacle Cured Salmon with Apple and Celeriac Purée, Roasted Potato and Cabbage Cakes, and Roasted Asparagus

Pot-Roasted Guinea Fowl with Chestnuts, Lemon and Spinach. Celeriac and Carrot Purée, Dauphinoise Potatoes

Parma Ham wrapped Corn-fed Chicken stuffed with Ricotta, Pomegranates and Parsley with Pan Sauce and Fondant Potato

Braised Pig Cheeks and Pressed Belly with Fennel and Parsnip Purée, and Pan Sauce

Confit Lamb Shoulder Pies with Lamb Cutlet, and Ratatouille Mousse

Sliced Ribeye Steak with Oxtail and Sherry Sauce, Shallots and Portobello Mushrooms

## **Desserts**

Pistachio Creams with Roasted Pistachios, Homemade Chocolate and Orange Madeleines (V)

Treacle Tart with Blackberry Ice Cream (V)

Chocolate Custard Tart with Fresh Berries (V)

Two-Layer Chocolate Mousse Cake with Almond and Blackberry Cream (V)

Tiramisu Ice Cream with Roasted Pears, Rum and Chocolate Sauce (V)

Coffee Crème Caramel with Fresh Berries (V)

Chocolate Mousse and Cherry Trifle Pots (Ve)

Poached Pears with Homemade Granola and Blackcurrant Sorbet (Ve)

**Coffee and college mints will be served after your meal**

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 are.

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