

Spring Menu

March April May



St Hilda's College

UNIVERSITY OF OXFORD

Starter selection

You'll choose one starter for your whole party from the following

Pea and asparagus soup

Parma ham and black pepper croutons

Tempura asparagus with hummus

wild garlic pesto **VG**

Chicken liver paté

rhubarb jam, brioche toast

Nettlebed cheese and mushroom arancini

tomato chutney **V**

Thai spiced pan seared scallops

coconut sauce and spiced peanut crumb

Spring onion chilli crab cake

lemon mayonnaise and coriander salad

Ham hock terrine

beetroot ketchup, sourdough toast and pickled radishes

Textures of cauliflower **VG**

Crispy onions and heritage tomato salad

Crispy shredded beef salad

watermelon, orange and chilli

Smoked salmon

Gin cured cucumber with watercress and ginger dressing

Main selection

You'll choose one main for your whole party from the following

Braised spiced lamb shank

fruity cous cous, roasted spring vegetables and lamb jus

Asparagus and leek filo tart

shallot jam, crushed Jersey royals, white wine sauce **V**

Pan roasted sea bass

fricassée of spring greens and wild mushrooms

Fillet of duck breast

Boulangère potatoes, spinach pesto and roasted beets
madeira sauce

Charred rib of beef

wild garlic and peppercorn butter, beef dripping sautéed potatoes
new season asparagus and watercress and mustard salad

Harissa Pork belly

sweet potato mash, sautéed Swiss chard and roasting juices

Chalk stream trout

dill sauce with new potato and spinach cake

Tomato and shallot tarte tatin

roasted baby courgettes, red pepper sauce **VG**

Baby aubergine dhal **VG**

bombay Jersey royal potatoes and spinach rice

Chicken Kiev

garlic, crispy kale slaw, potato fondant, chicken gravy

Dessert selection

You'll choose one dessert for your whole party from the following

Vanilla Panna Cotta

poached rhubarb with ginger and white chocolate crumb

Salted hazelnut chocolate fondant

vanilla ice cream

Nettlebed Cheese

plum and apple chutney

Salted Caramel blondie

blackberry sauce and clotted cream ice cream

Treacle and ginger tart

orange chantilly cream

Rhubarb trifle

rum soaked fingers, toasted almonds

Tiramisu

soaked with locally roasted coffee

Pistachio crème brûlée

Homemade short bread biscuit

Deconstructed strawberry Eton mess tart

Italian meringue and poached strawberries

St Hilda's chocolate fudge orange brownie

pistachio ice cream