

EMMANUEL COLLEGE

SPRING/SUMMER MENU 2023

(COLLEGE HALL, ROBERT GARDNER ROOM, THOMAS YOUNG ROOM)

ST ANDREW'S STREET
CAMBRIDGE CB2 3AP

AMUSE BOUCHE

All Amuse Bouche £6.50

STARTERS

Ravioli of Ricotta, Olive, Sundried Tomato, Artichoke, Red Pepper & Tomato Sauce (ve)	£14
Smoked Trout, Horseradish Chaud-Froid, Tzatziki	£14
Seaweed-poached Leek Ballotine, Truffle Potato, Chive Oil (ve)	£13
Za'tar-roasted Cauliflower, Hummus, Pomegranate, Olive Oil (ve)	£13
Burrata, Heritage Tomato Salad, Basil, Parmesan-topped Brioche Croûte (v available)	£13
Smoked Ham Hock En Brioche, Pea Salad	£13
Cauliflower & Coconut Soup, Thai Oil (ve)	£12
Tomato Gazpacho, Basil Oil (ve)	£12
Pan-fried Red Mullet, Spinach, Bouillabaisse	£15
Pan-fried Stone Bass, Apple & Miso Caramel, Olives, Almond	£15

MAIN COURSE

All served with a seasonal vegetable

Scallop Mousse-stuffed Poached Plaise 'Bonne Femme', Glazed Mussels, Brown Shrimp, Fish Velouté, Chicken Reduction, Parsley Potato	£32
Roast Salmon, Seeded Crust, Elderflower-poached Fennel, Grapefruit Hollandaise, Fondant Potato	£32
Roasted Duck Breast, Confit Leg, Pistachio & Orange Terrine, Chicory, Potato Croquette, Orange & Anise Jus	£37
Roast Lamb Loin & Moroccan-braised Leg Tart, Yogurt & Mint, Moroccan-spiced Rosti	£37
Poached Chicken Breast, Truffle Mousse, Fondant Potato, Sauce Suprême	£31
Roast Beef Fillet, Potato Galette, Ox Cheek Ravioli, Red Wine Jus	£41
Chickpea Tagine-stuffed Romano Pepper, Moroccan-roasted Aubergine, Crispy Chickpea, Moroccan-spiced Rosti (ve)	£31
Sun-dried Tomato, Artichoke, Mushroom Pithivier, Truffle Jus (ve available)	£31

DESSERTS

All Desserts £13

Brooklyn Blackout Cake (ve)

Pistachio, Lemon & Rose Gateaux, Strawberry Sorbet (ve)

Tiramisu: Mascarpone Mousse, Almond & Coffee Gateaux, Whipped Coffee Ganache, Pecan-topped Coffee Ice Cream, Kalua-soaked Sultana Crunch

Lemon & Basil Tart, Strawberry & Szechuan Sorbet (v)

Pinapple Tart Tatin, Rum & Rasin Ice Cream (ve available)

60% Sao Palm Chocolate, Hazelnut Cream, Salted Caramel Entremet, Vanilla Ice Cream (v)

Black Sesame, Mango & Passion Fruit Dacquoise, Green Tea Ice Cream (v)

AFTER DINNER

Cheese Board: a selection of fine English & Continental Cheeses, with Celery, Grapes, Crusty Bread & Cheese Biscuits	£12
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Coffee & Mints	£6
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Coffee & Assorted Chocolates	£8
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Coffee & Handmade Petit Fours	£12
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ALLERGENS

In the case of allergens, the requirement by law is to provide information to customers on food constituents.

There is no requirement to eliminate allergen content, although it is the intent of the College to limit allergen cross-contamination wherever practical.

The College offers 'free from' menu items, but it has to be recognised that these foods are prepared in a multi-use kitchen and as such, diners will be advised by 'may contain'.

PLEASE NOTE

For advice on selecting your menu, please email the [Catering Manager](#) or by phone: 01223 334262

Please let us know when you submit your choices if your guests have any dietary requirements. It can be helpful to select the main course first, and build the other courses around it.