

# Winter Menu

December January February



St Hilda's College  
UNIVERSITY OF OXFORD

## Starter selection

You'll choose one starter from the following

**Salmon cured in gin**  
chervil and lime cucumber salsa, granny smith apple

**Crispy shredded duck salad**  
charred watermelon, ginger with chilli dressing

**Chicken liver parfait**  
toasted brioche and black cherry jam

**Sweet potato and kale falafel**  
coriander and pomegranate salad **VG**

**Gambas al ajillo** (Garlic tiger prawn)  
sourdough crouton

**Red pepper hummus and crispy oyster mushrooms**  
harissa and mint **VG**

**Smoked haddock and gruyere croquette**  
romesco sauce

**Black pudding scotch egg**  
beetroot ketchup.

**Olive tapenade whipped feta on a basil bruschetta**  
orange vinaigrette **V**

**Blue cheese pannacotta V**  
salted walnut praline, onion puree, tomato focaccia

**Satay chicken thighs**  
spicy Thai relish

**Pan seared scallops**  
celeriac, crispy belly pork, apple

## Main selection

You'll choose one main from the following

**Stuffed guinea fowl**  
with mushroom duxelle, wrapped in pancetta, roasted root vegetables, sherry jus

**Braised short rib of beef**  
chive and garlic mash, charred tender stem, red wine and shallot gravy

**Pearl barley wild mushroom risotto**  
parsnip crisps, pecorino, kale pesto **V**

**Pan fried fillet of seabass**  
cauliflower puree, crushed new potatoes and spinach cake, sauce vierge

**Roasted sirloin of beef**  
sweet potato mash, braised leeks, chimichurri sauce

**Duo of lamb**  
pistachio crusted lamb cutlet, spiced lamb shoulder bon bon, butternut puree, madeira jus

**Confit duck leg**  
bubble and squeak, butter bean cassoulet

**Slow roasted crispy belly pork**  
apple and celeriac puree, black pudding croquette, pork jus

**Celeriac and leek gratin gallet**  
parsnip puree, sticky red cabbage **V**

**Poached cod fillet in a fragrant coconut Thai broth**  
Pak choy, jasmine rice, coriander and lime salad

**Crispy aubergine schnitzel VG**  
Asian slaw, roasted truffle new potatoes, lemon dressing

## Dessert selection

You'll choose one dessert from the following

**Pear and ginger crumble**  
amaretto custard

**St Hilda's chocolate fudge brownie**  
raspberry sauce, salted caramel ice cream

**Orange and cinnamon tiramisu**

**Mulled berry crème brûlée**  
with a demerara biscuit

**Apple with rum soaked raisins strudel**  
Chantilly cream

**Sticky pineapple cake**  
vanilla ice cream, salted toffee sauce

**White chocolate and blackberry brioche pudding**  
hazelnut praline

**Pistachio and brown sugar tart**

**Black Forest trifle**  
toasted almond praline

**Biscoff and white chocolate blondie**  
blueberry jus, vanilla cream

**Local honey and ale tart**  
clotted cream

**Local Nettlebed cheese**  
with tomato chutney