

Spring Menu

March April May



St Hilda's College

UNIVERSITY OF OXFORD

Starter selection

You'll choose one starter from the following

Pea and mint veluté

shredded ham hock, buttered sourdough

Asparagus with red pepper hummus VG

wild garlic pesto

Chicken liver pate

rhubarb jam, brioche toast

Caramelised leek and Nettlebed cheese arancini V

tomato chutney.

Thai spiced pan seared scallops

coconut sauce, spicy peanut crumb

Spring onion and chilli crab rolls

tamarind mayonnaise coriander salad

Duck scotch eggs

pickled carrot relish

Textures of cauliflower V

cheese crumb, heritage tomato salad

Chorizo croquette

wild garlic aioli

Tempura monkfish

pea and mint ketchup

Pickled radish with feta crumb V

baba ganoush

Rhubarb and gin cured salmon

horseradish creme fraiche, watercress and ginger dressing.

Main selection

You'll choose one main from the following

Loin of lamb with a rosemary and pecorino crust

wild garlic dauphinoise potatoes, red cabbage ketchup, pea puree, lamb jus

Asparagus and leek filo tart V

shallot jam, crushed Jersey royals, white wine sauce

Sea trout en crouté

fricassee of spring greens and wild mushrooms

Fillet of duck breast

pearl barley and roasted root vegetables, port and raspberry reduction

Charred rib of beef

wild garlic and peppercorn butter, sweet potato mash, new season asparagus, watercress and mustard salad

Pork shoulder steak

celeriac and truffle, kale and leek gratin, cider jus

Sea bream

with mustard and tarragon sauce, new potato and spinach cake

Tomato and shallot tarte tatin VG

roasted baby courgettes, red pepper sauce

Fillet of cod wrapped in pancetta

with pea and mint risotto

Braised Thai chicken

green curry sauce, jasmine rice, coriander salad

Lentil and aubergine dhal VG

Bombay Jersey royal potatoes, cauliflower rice

Chicken Kiev

wild garlic, crispy kale slaw, potato fondant, chicken gravy

Dessert selection

You'll choose one dessert from the following

Vanilla pannacotta

poached rhubarb, ginger and white chocolate crumb.

Salted caramel chocolate fondant

vanilla ice cream

Locally sourced cheese plate

plum and apple chutney

Biscoff and marshmallow blondie

strawberry sauce, chocolate ice cream.

Treacle and ginger tart

Chantilly cream

Trifle of rhubarb

rum soaked fingers.

Sticky banana cake

peanut praline, cinnamon caramel sauce, clotted cream ice cream

Chocolate and mint tiramisu

Elderflower crème brûlée

Ricotta and almond blueberry Bakewell

vanilla custard

Deconstructed strawberry Eton mess tart

St Hilda's chocolate fudge orange brownie

pistachio ice cream