

Summer Menu

June July August



St Hilda's College

UNIVERSITY OF OXFORD

Starter selection

You'll choose one starter from the following

Tomato and red pepper gazpacho VG
basil crouton

Pan seared scallops
sweetcorn veluté and chorizo

Charred king prawn kebabs
marinated in chilli and garlic, feta and rocket salad

Spicy peanut chicken salad
miso dressing

Salmon fishcakes
lemon and saffron mayonnaise.

Beetroot carpaccio VG
orange balsamic, watercress salad

Crispy salt and pepper squid
home made aioli

Locally sourced cheese pannacotta V
cherry puree sourdough toast, hazelnut dressing

Heritage tomato salad V
mozzarella, crispy shallots, basil pesto

Charred mackerel
cucumber raita and courgette salad

Crab cocktail
brioche toast, Bloody Mary shot

Sweet potato and spinach bhaji VG
mango, pomegranate salad

Main selection

You'll choose one main from the following

Sesame crusted salmon fillet
fragrant Thai salad

Assiette of pork
pork and fennel sausage roll, confit pork belly, fillet of pork wrapped in pancetta, apple puree, miso roasted carrots, chive mash, pig trotter jus

Beetroot tarte tatin V
whipped goats' cheese, hazelnut praline, roasted baby summer vegetables, sherry vinaigrette

Pan roasted sea bream
spiced Indian dhal, wilted chard, heritage tomato and coriander

Chicken ballotine stuffed with olive and cream cheese tapenade
Provençal vegetables, pomme anna, basil emulsion.

Grilled fillet of plaice
asparagus smoked applewood glaze, spring onion potato mash, creamed spinach

Barbecued fillet of beef
Nettlebed cheese and onion crumble, sautéed truffled baby potatoes, beetroot puree, smokey bacon sauce.

Jerk aubergine V
mac and cheese balls, coconut rice, mango slaw

Harissa lamb rump
sweet potato fondant, pea and mint puree, apricot chutney, lamb jus

Barbecued cauliflower steak VG
chimichurri sauce, crispy kale and Jersey royals

Fillet of hake
with chorizo and seafood risotto

Courgette frittata tart V
balsamic red onions, red pepper ketchup, rocket salad

Dessert selection

You'll choose one dessert from the following

Lemon and passion fruit cheesecake tart
raspberry sauce

Strawberry pannacotta
pistachio brittle, poached strawberries

Blueberry and white chocolate crème brûlée
cinnamon biscuit

St Hilda's chocolate fudge brownie
honeycomb ice cream

Nettlebed cheese plate
seasonal chutney

Strawberry Eton mess

Raspberry and Chambord trifle

Rose water and cardamon posset
preserved orange.

Mango and lime almond crumble
coconut sorbet

Biscoff and raspberry blondie
white chocolate ganache sauce and fresh raspberry

Pineapple filo strudel
rum and raisin ice cream.

White chocolate and strawberry tiramisu