



**St John's College
Cambridge**

May Ball Dinner Menu 20th June 2017

Reception: Pol Roger NV

Green Pea Pannacotta

with a salad of

local asparagus, pea shoots, rocket leaves, watercress and summer tomatoes
tossed in Lavinyeta extra virgin olive oil

Ceviche of Scottish Salmon

with coriander Tiradito and Borage flower

Medallion of Lincolnshire beef fillet

with kombu and kumquat sauce and a croquette of beef cheek

Lorette potatoes

Roasted New Season Carrots with Gremolata

Panache of Broad Beans, Sugar Snap Peas and Mini Cauliflower Florets

Chocolate Pave with Espresso

Chocolate crumb, caramel salted ice-cream, and olive oil

Artisan British and Irish Farmhouse Cheeses

with Tapenade biscuits, and plain Wheat Wafers, Grapes and Rhubarb Chutney

Vegetarian

Moroccan Harissa Salad

(spicy harissa cauliflower with carrot and orange tahini dressing)

Mushroom Wellington

with a puy lentil and courgette sauce

Fairtrade Coffee and Estate handpicked tea with Orange and Cardamom Fudge

Wine

Juracon sec Chant des Vignes Domaine Cauhape, France 2015

Carignan Coleccion Maule Valley, Chile 2013

Bacalhoa Moscatel de Setubel, Portugal 2013

College Label Tawny Port