



The options below are an example of the type of luxury menus available at Clare College. Our chefs are more than happy to adapt the menus to suit the season and your personal preferences - please do not hesitate to [contact us](#) to find out more.

Option 1

Chef's amuse bouche

Smoked maple glazed pigeon breast

broccoli charred, pickled and purée, peanut dressing

Roast john dory

cauliflower purée and shaved, couscous, ras el hanout, pickled cockles, semi dried grapes

Label anglaise chicken

roast chicken breast, crispy wing, mushroom and truffle purée, sautéed morel and trumpet noir wild garlic, chicken jus

Blood orange parfait

orange pâté de fruit, frozen yoghurt powder, beetroot sponge, almond and yoghurt foam

Handmade chocolates

Option 2

Chef's amuse bouche

Dressed norfolk crab

cucumber jelly, compressed watermelon, brown crab emulsion, caviar

Egg yolk ravioli

fricassée of broad beans, peas and ham, watercress emulsion, jersey royal foam

Roast lamb loin

lamb fat and potato press, crispy sweetbreads, courgette purée, sautéed morels and broad beans, wild garlic and crumbled goats cheese

Rhubarb panna cotta

fennel pâté de fruit, anise caviar, rhubarb consommé

Handmade chocolates