



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**