

Dining Set Menu

Three Courses for 45 per person

TO BEGIN

Bread & Butter or Gordal Olives (+5 per portion)

Braised Beef Croquettes
with Burnt Onion & Paprika Mayo

Cured Salmon on Rye
with Wasabi & Dill Cream Cheese, Kimchi

Asparagus & Egg Salad
with Jersey Royals, Chive & Watercress Aioli, Almonds

Butterbean & Lemon Dip
with Sumac Za'atar Flatbreads

Mortadella
with Fried Polenta, Pickled Peppers, Scotch Bonnet Oil

TO FOLLOW

Braised Duck Leg
with Braised Red Cabbage, Caramelised Apple

Pork Coppa Steak
with Pequillo & Romano Purée, Roasted New Potatoes, Chimichurri

Breaded Aubergine
with Pequillo & Romano Purée, Roasted New Potatoes, Chimichurri

Sea Bass Fillet
with Coconut Basmati Rice, Daal Sauce, Green Beans, Coriander, Lime

10oz Ribeye*
with Roasted Vine Cherry Tomatoes, Fries

TO FINISH

White Chocolate & Matcha Cookie
with Coconut Sorbet, Raspberry & White Chocolate Sauce

Apricot & Pistachio Frangipane
with Bee Pollen, Raspberry Sorbet

Sea Salt & Almond Brownie
with Vanilla Ice Cream, Chocolate Sauce

Morello Cherry Blondie
with Roasted Cherries, Vanilla Ice Cream



For allergen information, scan the QR code or speak to our team.

The Orator is a cashless venue.

**100% of our profits go to
The Cambridge Union Society,
registered charity no. 1136030.**

Visit www.cus.org to learn more