

PARKER'S TAVERN 1834

THE CHEF'S MARKET TABLE

“The Chef's Market Table is full of seasonal treats, handpicked on the day from local markets by the Parker's Tavern chefs. The menu follows the seasons and contains the freshest local produce to be found in and around Cambridge.”

TRISTAN WELCH

We have created the Chef's Market Table to accommodate corporate meetings and events. This buffet-style menu is served on the credenza in our foyer throughout the day. Delegates can graze from the table throughout the morning, then take lunch in the afternoon without interrupting meetings and breakout sessions hosted in the Crick and Watson rooms. Between 9am and 12pm the table hosts freshly-baked patisseries, a comprehensive lunch menu from 12.30pm, and afternoon tea from 3pm. Tea and coffee are available all day.

SCHEDULE

FROM 9AM TO 12PM

SNACKS

A selection of freshly-baked pastries

'THE BEST BACON SANDWICHES EVER'

(additional cost applies)

FROM 12.30PM TO 3PM:

MAINS

Wild mushroom soup and truffle crème fraîche

Parker's cure smoked chalk stream trout, local cream cheese and watercress

Hand-raised bacon and apple fidget pie

Ploughman's board - Lincolnshire Poacher Cheddar, Baron Bigod Brie, unpasteurised Stilton, homemade chutney and artisanal baked breads

SALADS

Norfolk fava beans, tomatoes, cumin and roasted aubergine

Kale, apple and cashew nut 'slaw

Green vegetable salad with shallot and mint dressing

Coronation chicken, garam masala dressing and caramelised apricots

Herb, butter lettuce and bitter leaf salad with Norfolk mustard and honey dressing

DESSERTS

Seasonal fruit platter with spiced citrus syrup

Potted 'Death by Chocolate'

Cambridge burnt cream

FROM 3PM TO CLOSE

PARKER'S CREAM TEA

freshly-made plum pudding scones, clotted cream and jams

We can cater for all dietary requirements if given sufficient notice. Prices are inclusive of VAT, and a 12.5 per cent discretionary service charge will be added to all food and beverage items.