



Menu 1

October 2008 - April 2009

Smoked salmon timbale

Baby pousse

*Smoked salmon and dill infused custard encased in
smoked salmon baked and served with dressed baby spinach*

~~ O~~

Suprême of pheasant sautéed with bacon,
forest mushrooms and truffle oil

Braised celery

Steamed broccoli and celeriac

Voisin potatoes

~~ O~~

Muscovado and hazelnut tart

Greek yogurt sorbet

~~ O~~

Selection of cheeses, biscuits, grapes and celery

~~ O~~

Coffee and mints



Menu 2

October 2008 - April 2009

Spiced sweet potato and red lentil soup
Sun-dried tomato sables

~~ O~~

Guinea fowl braised with tarragon and Riesling
Squashes and pears in honey
Melange of vegetables
Delmonico potatoes

~~ O~~

Chestnut and autumn fruit sponge
Ginger ice-cream

*Steamed, sticky chestnut sponge pudding topped with mixed fruit compote
served with a fiery stem ginger ice-cream*

~~ O~~

Anchovy butter toasts
Small triangles of toast grilled with an anchovy and parsley butter

~~ O~~

Coffee and mints



Menu 3

October 2008 - April 2009

Smoked venison

Red grape pickle

*Smoked venison from the Upton smokery on bitter salad leaves served
with a sweet red grape pickle*

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Medallions of pork marinated in marmalade
and coriander seeds

*Fillet of pork marinated in orange jam and
crushed coriander; pan-fried with a citrus jus served with fresh orange*

Spiced red cabbage

Fine beans

Hassle-back potatoes

~~ O~~

Prune and Armagnac parfait

Butterscotch sauce

*An iced dessert of whipped egg yolks, double cream, and chopped
Armagnac soaked prunes with butterscotch sauce*

~~ O~~

Selection of cheeses, biscuits, grapes and celery

~~ O~~

Coffee and mints



Menu 4

October 2008 - April 2009

Crayfish and spinach stuffed paupiette of plaice
Brown lime butter

~~O~~

Roast boneless quail stuffed with traditional haggis
Mashed swede with Dijon mustard
Peppered julienne of carrot and Savoy cabbage
Marquise potatoes

~~O~~

Port poached pear with Bakewell
Dark chocolate sauce

*Pear poached in port liquor topped with Bakewell sponge served
with hot chocolate sauce*

~~O~~

Selection of cheeses, biscuits, grapes and celery

~~ O~~

Coffee and mints



Menu 5

October 2008 - April 2009

Watercress soup

Goats cheese crostini

Dark green, peppery soup finished with a toasted crottin goats cheese croûton

~~ O ~~

Char-grilled fillet of lamb with balsamic and redcurrant glaze

Minted pea puree

Capsicum, courgette and artichokes

Parmentier potatoes with capers

~~ O ~~

Dark chocolate and orange mousse

Vanilla bean crème Anglais

~~ O ~~

Devilleed scallop and tiger prawn brochette

*Roasted queen scallop and black tiger prawn
marinated in mango chutney and cayenne pepper*

~~ O ~~

Coffee and mints



Menu 6

October 2008 - April 2009

Beetroot cured salmon

Tartare vinaigrette

*Home cured salmon thinly sliced served with caper,
cornichon and parsley dressing.*

~~ O~~

Beef Wellington

*Prime fillet of beef topped with chestnut mushroom
duxelle, encased in puff pastry served with red wine gravy*

Cauliflower and rosemary cream

Sugar snap peas

Parisienne potatoes

~~ O~~

Lemon verbena Cambridge burnt cream

Langues de Chat biscuit

*The traditional Cambridge dessert – light crème Anglais flavoured with verbena
topped with dark caramel and served with French cats' tongue biscuits*

~~ O~~

Coffee and mints

PETERHOUSE

Information for Organisers

- These menus are provided for guidance, and the Catering Manager is always happy to discuss a menu to suit individual requirements.
- All bookings must be confirmed in writing by letter or email.
- Preliminary details regarding menus, wines, special dietary requirements and other information relating to the booking must be indicated in writing, preferably in the letter of confirmation. The letter of confirmation should, where possible, reach the Conference Co-ordinator or Catering Manager three weeks prior to the date of the booking.
- Final numbers together with menu and wine details must be confirmed to the Catering Manager five working days prior to the date of the booking. The final invoice will be based on the numbers submitted at this stage, or on actual numbers attending, whichever is the greater figure.
- Organisers are asked to select the same menu for their entire group, except in the case of vegetarian and other special dietary meals.
- Dinners may commence at 7.30 pm or 8.00 pm, with pre-dinner drinks at 7.00 pm or 7.30 pm. Dinners must finish by 12.00 am. Charges may apply if overtime is incurred by staff preparing, serving or clearing functions outside these times.
- All of our rooms are non-smoking, as are Old Court and Gisbourne Court.
- Formal table plans and seating cards are the responsibility of the organiser. The Catering Manager will be pleased to supply the organiser with a pro-forma table plan for the relevant dining room. The Catering Manager will require a copy of any table plan three working days prior to the date of the booking.
- It may be possible for lunch and dinner functions to hire the use of the College silver (candlesticks, cutlery and table decorations). If you think that this would be suitable for your event please feel free to talk to the Catering Manager.
- All invoices are subject to VAT unless the client qualifies for exemption and confirms that exemption to the College in writing.
- Payment terms are 30 days net after the date of the invoice. Overdue invoices will be charged interest at the rate of 5% per month.

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As at October 2008