



CLARE COLLEGE CONFERRING
CAMBRIDGE

Please make your selection from the following choices. If you require a 4-course meal please select 2 dishes from the starter choices or alternatively our catering manager will be delighted to design a different seasonal fish course to compliment your meal.

Starters

Hazelnut dusted North Atlantic scallops, asparagus and orange salad, slow roasted plum tomato, shallot reduction

Crab torte with organic salmon, guacamole, beetroot glaze

Pan fried sea trout, butternut squash purée, caper vinaigrette

Terrine of free range Norfolk chicken, shitake mushrooms and foie gras, baby salad, fig relish and toasted brioche ■

Slow cooked organic salmon, clam stew, haddock fishcake, rocket oil.

Radwinter estate roasted wood pigeon, pomegranate, pistachio and pancetta relish, honey and chilli dressing

Line caught Cornish sea bass, butternut squash purée, bean fricassee

Maple infused duck breast, rilette of duck leg, creamed sweetcorn, pickled watermelon, lemon vevena syrup

Griddled halloumi, fennel, lemon and olive salad, garlic and herb focaccia (V)

Shallot tart tatin, goats cheese, lambs lettuce, balsamic glaze (V)

Risotto of beetroot, herb oil, parmesan shavings, baby red chard (V)

Sicilian tomato soup, roasted red pepper and ricotta timbale, young basil leaves (V)

Irish goats cheese pearls, tea poached pear, baby beetroot, walnuts, rocket, VinoCotto syrup, toasted brioche (V)

Function Menus

Main Courses

Norfolk beef rib eye steak, creamed potato, slow roasted cherry tomatoes on the vine, braised banana shallot, Béarnaise sauce ■

Fillet of Norfolk beef, foie gras compression, fondant potato, vegetable medley, meat jus ■

Gressingham duck breast, Lyonnaise potato, cauliflower purée, baby leeks, shitake mushrooms, five spice jus

Farciéd pork fillet, brawn from roast belly, pointed cabbage potatoes, carrot purée, Kenyan beans, port jus

Radwinter estate loin of venison, bon bon of haunch meat, Dauphinoise potato, creamed celeriac, red cabbage with sultanas, game jus ■

Garlic and thyme cannon of lamb, roulade of lamb breast, black pudding and artichoke in parma ham, Anna potato compression, broad beans and wild mushrooms, baby carrots, lamb jus ■

Supreme of maize fed chicken with a pesto farce, sauté potatoes, roasted baby bell pepper, cabbage with smoked bacon, basil and cream reduction

Supreme of guinea fowl, rôsti potato, cumin battered spinach, roasted squash, chestnut jus



Vegetarian main courses

Roasted butternut squash, dolcelatte cheese, spinach, vine ripened tomatoes
Aubergine and sweet potato Charlotte, green tomato chutney, ratatouille dressing
Open ravioli of wild mushrooms with a white wine and dill reduction
Spanikopta of feta cheese and spinach, vine roasted tomato and basil sauce
Bobotie of lentils in pastry, roasted vegetables, curried spices and minted raita
Field mushroom, Irish goats cheese, Swiss chard, caramelised red onions, course grain mustard cream sauce

Potatoes and vegetables will be as per any meat main course selected

Function Menus

Desserts

Tiramisu, rioja poached pear, honeycomb ice cream, almond praline
Set lemon cream, pistachio cake, raspberry sorbet, berry compôte
Chocolate tart, glazed bananas, Cornish vanilla ice cream, chocolate crumble
Mousse of Indian mangoes, exotic fruit salad, watermelon granita, vanilla syrup
Homemade raspberry cheesecake, apricot compote, raspberry fluid gel
Citrus panna cotta, caramelised oranges, white chocolate granita
Chocolate brownie, clotted cream, fruits of the forest
White chocolate mousse, glazed figs, tea syrup, poppy seed tuille biscuit
Tatin of pear with Roquefort and mascarpone cream, salted caramel sauce
Honey and vanilla roasted baby pineapple, coconut parfait, ginger cake, mango espuma

Coffee is served at the end of your meal

Sorbet Course - £3.50 per person

Cheese Board - £7.50 per person. A selection of cheeses served with assorted crackers, grapes, celery and chutney-

☑ - £3.50 Supplement
V - Vegetarian

All our products are sourced locally where possible, we are environmentally sensitive and are committed to using local traders to cut down the carbon footprint.

There may be occasions when we are unable to provide certain ingredients, however you will be notified at the earliest opportunity.

All prices are exclusive of VAT.