



Menu 1

*October 2010 – October 2011
Autumn/Winter*

Baked mackerel fillet with sauce vierge
*Fresh mackerel fillet served on caramelised fennel
with green herb, tomato and lemon sauce*

~~ O~~

Quail stuffed with haggis
Mashed swede
Selection of seasonal vegetables
Château potatoes
Whole boneless quail stuffed with haggis served with a whisky cream sauce

~~ O~~

Spiced orchard crumble with crème Anglaise

~~ O~~

Coffee and mints



Menu 2

October 2010 – October 2011

Autumn/Winter

Chicken salad St. Pierre

Mixed baby leaves with grapes, toasted pine nuts, anchovies, granary croutons and marinated char-grilled chicken pieces with a blue cheese dressing

~~ O~~

Venison in ale

Courgette fondant

Glazed carrots and turnips

Galette potatoes

Locally sourced venison steak slow braised in ale gravy with baby onions, field mushrooms and juniper

~~ O~~

Cambridgeshire burnt cream

The traditional Cambridge dessert – light slow-baked vanilla egg custard, finished with a crisp caramel top, served with home-made amoretti biscuit

~~ O~~

Coffee and mints



Menu 3

October 2010 – October 2011

Autumn/Winter

Wild mushroom soup

*Thick creamy soup flavoured with Marsala and garnished with
chive crème fraîche and croutons*

~~ O~~

Ground coriander and garlic rack of lamb

Spiced red cabbage

Fine beans with toasted almonds

Baby roast potatoes

~~ O~~

Dark chocolate and mint tart

*Bitter dark chocolate ganache flavoured with peppermint baked in a sweet pastry case,
served with mint mascarpone*

~~ O~~

Coffee and mints



Menu 4

October 2010 – October 2011

Autumn/Winter

Hoi sin salmon

Escalope of salmon marinated in hoi sin, soy, ginger, chilli and lemon grass served on julienne vegetable salad with sweet chilli dressing

~~ O~~

Fillet of pork with sage and cider

Roast celeriac

Mixed greens

Colcannon potato

Roast tenderloin of pork served with caramelised apples and sage and Suffolk cider sauce

~~ O~~

White chocolate bread and butter pudding

*Classic dessert made with brioche and white chocolate,
served with pistachio ice cream*

~~ O~~

Coffee and mints



Menu 5

October 2010 – October 2011

Autumn/Winter

Duck liver parfait

*Smooth, rich pate flavoured with Cointreau
served with toasted bread and mixed cresses*

~~ O ~~

Beef Wellington

Roasted squash and shallots

Panaché of vegetables

Dauphinoise potatoes

*Prime fillet of beef topped with mushroom duxelle wrapped in puff pastry,
served with a rich beef jus*

~~ O ~~

Sticky toffee pudding

*Steamed toffee sponge topped with toffee pecans,
served with ginger crème Anglaise*

~~ O ~~

Coffee and mints



Menu 6

October 2010 – October 2011

Autumn/Winter

Cullen Skink

*Smoked haddock and potato soup garnished with
toasted sweet corn, prawns and coriander salsa*

~~O~~

Pheasant with pancetta and chestnuts

Peppered swede and carrot mash

Sugar snap peas

Beetroot rosti

*Breast of pheasant wrapped in Pancetta, roasted with chestnuts,
served with a rich port jus*

~~O~~

Autumn fruit Charlotte

*Selection of autumn fruits and berries gently poached
and encased in caramelised white bread, served warm, with pouring cream*

~~O~~

Canapé Diane

Chicken livers dusted with cayenne pepper wrapped and roasted in smoked bacon

~~ O~~

Coffee and mints



Menu 7

*October 2010 – October 2011
Spring/Summer*

Watercress and petits pois velouté
*Creamed watercress and pea soup garnished
with crumbled feta cheese and basil pesto
(Can be served chilled or hot)*

~~ O~~

Roast corn-fed chicken
Ribbon vegetables
Roasted aubergines, peppers and courgettes
Parmentier potatoes
*Suprême of corn-fed chicken rubbed with fennel seeds, chilli, oregano
and olive oil roasted and served with Calvados gravy*

~~ O~~

Ginger and cherry parfait
*Iced dessert of fresh custard flavoured with stem ginger and sweet cherries
served with rhubarb syrup and a ginger brandy snap*

~~ O~~

Coffee and mints



Menu 8

October 2010 – October 2011

Spring/Summer

Salmon rilette

Poached salmon blended with crème fraîche, cream cheese and herbs served chilled with King prawns, crisp bead and roquette salad

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Fillet of beef with mustard
Fine beans and julienne carrots
Broccoli gratin

Thyme hassle-back potatoes

Prime fillet of beef basted in English, Dijon and wholegrain mustards served with chive Yorkshire pudding and red wine jus

~~ O~~

Fig, almond and honey tart

Sweet pastry case filled with honey flavoured frangipane topped with fresh figs and whole almonds served with cinnamon scented crème Anglaise

~~ O~~

Coffee and mints



Menu 9

October 2010 – October 2011

Spring/Summer

Chilled watermelon soup

Refreshing, chilled orange and watermelon soup finished with black Pepper, balsamic granita and a cardamom wafer

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Mushroom stuffed fillet of lamb

Creamed spinach with nutmeg

Selection of seasonal vegetables

Marquise potatoes

Lavender-marinated loin of lamb stuffed with a mix of mushrooms, garlic and shallots served with fresh mint sauce and redcurrant jus

~~ O ~~

Dark chocolate mousse gâteau

A rich mousse like gâteau made without flour served with milk chocolate chilli truffles and white chocolate sauce

~~ O ~~

Coffee and mints



Menu 10

October 2010 – October 2011

Spring/Summer

Rosemary and parmesan crusted rainbow trout

Baked fillet of trout served with slow roasted tomatoes and dressed baby leaves

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Honey-glazed breast of Gressingham duck

Sautéed pak choi

Sugar snap peas with cauliflower

Parisienne potatoes

*Breast of duck marinated in fresh orange juice, honey and star anise,
roasted and served on ginger sautéed pak choi with soy jus*

~~ O~~

Pimms and raspberry jelly

*Fresh raspberries set in Pimms flavoured jelly
served with poppy seed shortbread and vanilla crème fraîche*

~~ O~~

Coffee and mints



Menu 11

October 2010 – October 2011

Spring/Summer

Parma ham and Taleggio tart

Thyme short crust pastry filled with char-grilled leeks topped with Parma ham and Taleggio cheese. Baked and served with mixed cresses and shallot chutney

~~ O ~~

Poached guinea fowl

Petits pois with baby gem lettuce

Baby sweetcorn

Boulangère potatoes

Suprême of guinea fowl with a spinach, prune and pumpkin seed stuffing served with a white wine sauce

~~ O ~~

Spiced char-grilled pineapple

Fresh pineapple marinated in crushed cardamom, star anise and mint, caramelised on the char-grill and served with elderflower sorbet and lime syrup

~~ O ~~

Coffee and mints



Menu 12

October 2010 – October 2011

Spring/Summer

Smoked chicken and roasted pepper terrine

Terrine of smoked chicken and slow roasted peppers served with torn radicchio and tarragon crème fraîche

~~O~~

Artichoke and Boscaiola olive loin of cod

Minted pea purée

Mélange of vegetables

New season potatoes in parsley butter

Loin of cod marinated in globe artichoke and green olive tapenade, served with minted pea purée and fish velouté

~~O~~

Buttermilk panna cotta

Italian set cooked cream, flavoured with vanilla and buttermilk served with poached pear and butterscotch sauce

~~O~~

Devils on horseback

Apricots stuffed with mango and almonds, wrapped in bacon, served on a bread croûte

~~ 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.
- Whilst every effort will be made to supply the ingredients for each dish as published it may be necessary in exceptional circumstances to substitute an ingredient for another as similar as possible
- Final numbers 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.
- 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 Gisborne 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 2010