

Rooms Available ...

The Hall

Viewed by some as the most magnificent Hall within the Colleges of Cambridge, this splendid room is housed in a 16th century building, with an impressive hammerbeam roof and fine old linen fold panelling. It is ideal for large functions, banquets, receptions and wedding parties.

The Hall can seat up to 300 in comfort and up to a maximum of 500 for receptions and buffets.

The Wordsworth Room

This attractive 450 year old room was where William Wordsworth lived when he was an undergraduate in the 1780's and he described these rooms in his autobiographical poem, *The Prelude*. The room is ideally suited for a function of between 20 to 50 people sitting down, or up to 70 for stand up buffets or receptions.

This room has just recently been refurbished.

The Parsons Room

Steeped in history, this room is named after Charles Parsons the well-known engineer. Its intimate setting lends itself for smaller dinner parties, seating up to 16 people or a maximum of 28 for buffets or receptions.

Old Music Room

Situated in First Court, the Old Music Room which originally was a teaching room for the students, is the ideal venue for drinks receptions and light finger buffets for up to 60 guests.

This room has just recently been refurbished.

Receptions...

*The following examples are ideally suited to have
with pre-luncheon or dinner drinks.*

*When booking a function, please enquire about making use of the
College Grounds in which to hold your pre-luncheon or dinner reception.*

Reception A

A selection of Meat, Fish and Vegetarian Canapés

(three canapés per cover)

Please see list overleaf

Reception B

A selection of Meat, Fish and Vegetarian Canapés

(six canapés per cover)

Please see list overleaf

Receptions...

A CHOICE OF CANAPÉS

Pesto Palmiers *

Keens Cheddar Cheese with Baby Plum Tomato on Sticks

Pea Samosas

Avocado and Tomato Piadini *

Crunchy Brie and Cornflake Croquettes *

Water Chestnuts wrapped in Bacon

Thai Beef Salad in Rice Paper Rolls

Ratatouille in Pastry Tartlets *

Puy Lentil and Duck Confit Turnovers

Eel wrapped in Bacon

Leek and Bacon Feuilletes

Stuffed Prawns in Rice Paper

Polenta Crostini with Blue Cheese and Balsamic Red Onion *

Pureed Pea and Pancetta Croustades

Ogen Melon with Cumbrian Air-Dried Ham

Cod Empanadas

Aubergine and Pine Nut Fritter with Rich Tomato Sauce

Ham and Mushroom Calzones

Mini Spinach, Raisin and Pine Nut Pasties *

Ratatouille Samosas *

Sweet Chicken in Pandanus Jackets *

Silver Beet Rolls with Chickpeas *

Tandoori Chicken Rolls (*Gluten free*)

Rice Crackers with Wasabi Prawns (*Gluten free*)

Pumpernickel with Gravdlax

Deep Fried Pork and Manchego Meatballs

Sweet Potato and Lentil Pastries *

Brochette of Cheese with Cherry Tomatoes and Balsamic *

Stand Up Finger Buffets...

Please feel free to interchange any of the choices below.

Finger Buffet A

Cucumber and Salmon Sandwiches on Organic Local Brown Bread
garnished with Lettuce, Herbs and Crisps

Paneer Baked Small Peppers with Tomato Relish

Mini Chicken Tikka Burgers with Mint Chutney

Vegetarian Sushi

Linseed Flatbread topped with Butter Bean Crush and
Rocket, Herb Mayonnaise and Chives

Ratatouille and Smoked Duck on Toasted Tortilla

Vietnamese Lettuce wrapped Spring Rolls

Garlic Yoghurt Potato Cakes with Smoked Scottish Salmon

Coconut and Shitake Risotto Rolls

Japanese Vegetable Tempura with Dipping Sauce

Stilton and Paprika Straws

Walnut and Rose Water Baklava

Finger Buffet B

Egg and Watercress Sandwiches on Organic Local Brown Bread
garnished with Lettuce, Herbs and Crisps

Crab on Sourdough Toast

Mini Balti Pies

Spiced Salt and Pepper Tofu

Assorted Fish Sushi

Chicken Briourets

Fried Mozzarella with Saffron

Spicy Beef and Vegetable stuffed Gothamba Roti

Stilton, Pear and Watercress Shortbreads

Galia Melon and Cumbrian Air-Dried Ham Brochettes

Gujarati Chips with Cashew Nuts

Glazed Seasonal Fruit Tartlet

Hot or Cold Stand Up Buffets

*Please feel free to interchange any of the choices below.
You may also select a sweet from the sweet selection.*

Hot Buffet A

Lamb Patties in the Mongolian Style
with Lhasa Yellow Achar

Pollock Fillet Strips cooked in Rye and Breadcrumbs
with Lemon and Sauce Vincent

Aubergine Wellington with Moroccan Spices and Mint Yoghurt
Fennel Coleslaw

Slow Roasted Tomato Salad with Tunisian Hot Dressing

Warm Salad of Chickpeas, Spinach and Feta

Potato Salad with Nigella Seeds and Lemon Dressing

Assorted Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Selection of Warm Bread Rolls

Glazed Lemon Tart with Lemon Mascarpone

Hot Buffet B

Chicken Cakes with Seaweed and Lime

White Fish Frikadeller with Curry Remoulade

Roquefort and Pear Tart

Nicoise Salad

Bean and Rice Salad with Avocado

Salad of French Beans, Beetroot, Asparagus and Pomegranate Dressing

New Potatoes with Samphire, Bacon and Soya Beans

Assorted Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Sunblushed Tomato and Herb Bread Rolls

Taffety Tart with a Creamy Marmalade Sauce

Hot or Cold Stand Up Buffets

*Please feel free to interchange any of the choices below.
You may also select a sweet from the sweet selection.*

Cold Buffet C

Cornet of Sugar Baked Local Ham with a Pineapple Relish

Smoked Scottish Salmon with Lemon
and Watercress Salad and Juniper Dressing

Basil Roulade with Goats Cheese,
Sunblushed Tomato and Aubergine Caviar

Plum Tomato Salad with Tarragon, Red Onion and Balsamic Dressing

Waldorf Salad

Moroccan Salad with Tahini Dressing

Waxy Potato Salad with Chickpeas and Chorizo

Assorted Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Selection of Ciabatta Bread

Prune and Armagnac Tart with Creme Fraiche

Cold Buffet D

Roast Sirloin of English Beef with Watercress Pesto

Troncon of Scottish Salmon, served cold with Sauce Verte

Bruschetta of Roasted Beetroot with Goats Cheese,
Balsamic and Rocket Leaves

Salad of Spiced Chickpeas and Salted Cod

Spicy Sweetcorn and Pickled Ginger Coleslaw

Quinoa, Herb and Pomegranate Salad

Roasted Vegetable Salad with Olive Oil, Caper Dressing and Crisp Polenta

Assorted Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Selection of Organic French Sticks, made with Sourdough

Apple and Passion Fruit Tart with Pouring Cream

Sit Down Buffets...

*PLEASE NOTE - if your desired choice is not available,
please speak to the Catering and Conference Management Team,
who can give you an alternative choice.*

Sit Down Buffet A

Roast Sirloin of English Beef with Rocket Pesto
Fried Rockling with Turmeric, Chilli and Vermicelli
Pierogi with Sauerkraut, Mushrooms and Prunes
Spinach, Cherry Tomato and Avocado Salad
Chickpea and Feta Tabbouleh with Oven-dried Tomatoes
Marinated Spelt with Beetroot and Watercress
Roasted New Potatoes with Rosemary and Welsh Sea Salt
Assorted Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Saffron Bread Rolls

Pumpkin and Chocolate Tart with Pistachio Sauce Anglaise
Artisan British and Irish Cheeses
with Grapes, Celery Remoulade & Oat Biscuits
Fresh Fruit Basket
Fair Trade Coffee (*from Columbia and Ecuador*)
or Estate Hand Picked Tea

Sit Down Buffet B

Carved Sugar Baked Local Ham with a Pineapple and Grape Chutney
Hake Tagine with Preserved Lemon and Mint
Goats Cheese and Polenta Tart with Caramelised Onion and Grilled
Vegetables
Noodle Salad with Sesame and Celery
Fennel Coleslaw
Warm Tomato and Sumac Salad with Pomegranate
Five Bean Salad with Lemon and Pepper Seed Dressing
Assorted Lettuce and Herb Leaves
A Selection of Relishes and Dressing
Wholemeal Spelt Rolls (*served warm*)

Italian Style Baked Ricotta Tart with Honey and Greek Yoghurt
Artisan British and Irish Cheeses with Grapes, Peeled Celery
& Charcoal Wheat Wafers
Fresh Fruit Basket
Fair Trade Coffee (*from Columbia and Ecuador*)
or Estate Hand Picked Tea

Soups...

Hot and Sour Soup
with Bean Curd

Crab Chowder
with Sweetcorn Puree

Coriander Pho *
A dish of noodles and a coriander broth

Cream of Cauliflower Soup *
with Blue Shropshire Cheese Straws

Chickpea and Chard Soup *
A very rich hearty soup

Lentil and Mushroom Soup
A very earthy style soup with a rich depth of flavour

Singigang na Sugpo *
*Prawns in a sweet and sour tamarind broth.
A wonderful soup from the Philippines, packed with flavour, one of my favourites*

Jerusalem Artichoke and Rocket Soup
A rich soup finished with rocket and spring onion

Pumpkin and Tofu Laksa
A hearty soup from the Far East with noodles, pumpkin and tofu

Mushroom Tom Yum Soup
from Vietnam

Hot Thick Split Pea Velouté
served with Ham Croutons

Fennel and Butter Bean Soup *
A delicate soup with hearty fennel and butterbeans giving great depth of flavour

Skagen Fish Soup
A soup from Denmark with shellfish, salmon and white fish

Mushroom and Wakame Broth *
A delicate broth, with very nutritious seaweed

Cappuccino of Cannellini Beans *
with a Mizuno Pesto

Broth of Chicken and Lotus Seeds
A clear broth with free range chicken and lotus seeds

Gazpacho with Cucumber Sorbet
A light chilled Spanish vegetable soup, excellent in the Spring and Summer

Chilled Pea Soup * *For Spring or Summer*
with a shallot confit, spring onions and Vegetarian parmesan ice cream

Leek and Potato Soup with Fried Leeks *
A typical winter's soup

Starters...

Smoked Scottish Salmon with Spiced Aubergines
served with a peppery watercress salad and juniper berry dressing with preserved lemon

Crab Tian with Pickled Cucumber
A tian of fresh crab with avocado and pickled cucumber served with fennel confit

Sauteed Squid Salad
with grapefruit and escarole lettuce
(For parties up to 20)

Roast Gressingham Duck Salad
with hand dived scallops, pickled cucumber and ginger roasted soya beans

Potted Salmis of Partridge **
served with a beetroot relish and tossed watercress and rocket leaves

Belly of Suffolk Pork
served warm on a bed of butter beans

Confit of Pheasant ***
with fennel and satsuma salad

Homemade Gravavlax
with a mustard and dill sauce, mache and radish salad

Suffolk Black Pork Cheeks lacquered with Chestnut Honey
Slow cooked pork glazed with chestnut honey
(For parties up to 20)

Warm Squab Pigeon Salad
with green beans, tapenade and rocket salad

Asparagus Hollandaise *
Asparagus spears served with a lemon flavoured hollandaise sauce and basil pesto or grilled and served with a soy and mirin dressing

Avocado and Crab
*with slow roasted tomatoes, papaya and cumin popcorn,
topped with a thin layer of creme fraiche*

Pickled Baby Beetroot
with a goats curd semolina and a little beetroot relish

Ham Hock and Parsley Terrine
with marinated nectarine and cinnamon salad

Seared Yellowfin Tuna
with a pistachio crust and papaya salsa

* English Asparagus in season May and June mainly South American at other times

Fish Courses...

Seared Red Mullet
with a golden quinoa risotto

Lobster Shepherds Pie
A signature dish of the College
Spinach, mushrooms and lobster topped
with creamy potatoes and served with lobster sauce
(for parties up to 40 only)

Poached Turbot a la Rochelaise *
Classic French turbot poached in red wine with demi-glaze and mussels

Fried Rockling
with turmeric, dill and rice vermicelli

Pan Fried Black Bream in the Chinese Style
with wood fungus, garlic, water chestnuts and bamboo shoots

Sauteed Monkfish with Rose Petal Salt
served with a little salad of tomato, pomegranate and sumac

Baked Brill
with potted clams, samphire and broad beans
(May to September only)

Sea Trout
with red chillies and tomato

Grilled Lemon Sole Nicoise
grilled sole with Nicoise garnish and anchovy butter

Morecambe Bay Shrimp Porridge
topped with tomato relish

Deep Fried Halibut
with black pepper, chilli and garlic sauce and garnished
with bamboo shoots and spring onions

Black Cod
with pomegranate molasses and zàator

Sumac and Cumin Crusted Sea Bass
served with a herb sauce and avocado and sumac whip

* £3.00 supplement per person

Sorbets...

ALCOHOLIC

Bloody Mary
Champagne Sorbet
Pear and Grappa Sorbet
Pink Champagne Sorbet
Cointreau and Orange Sorbet
PX Sherry and Lemon Sorbet
Pimms Sorbet
Tia Maria Sorbet
Vodka and Cranberry Sorbet
Madam Butterfly
(not an actual sorbet)

NON - ALCOHOLIC

Orange and Liquorice Sorbet
Cream Cheese Sorbet
Granny Smith Apple Sorbet
Kiwi and Ginger Sorbet
Lime and Basil Sorbet
Passion Fruit Sorbet
Raspberry Sorbet
Watermelon Sorbet
Chocolate Sorbet
Coconut and Lime Sorbet
Yoghurt Sorbet
Lychee Sorbet
Strawberry and Black Pepper Sorbet

All the above are garnished with a sprig of mint

*Or try our refreshing Avocado Smoothie
served in a shot glass in between courses or at the end of the meal*

Main Courses . . .

Selection of traditional roasted meats to be chosen from:

Roast Rib of Suffolk Beef *

served with Yorkshire pudding and beef gravy

Roast Breast of Gressingham Duck

cooked in the Alsace style with Sauerkraut and Frankfurters

Roast Sirloin of Suffolk Beef *

served with Bordelaise sauce and watercress

Roast Rib-Eye of Norfolk Black Pork

roasted with honey, lime and caraway and then carved

Roast Leg of Suffolk Lamb

roasted with honey, Grenadine and ginger, served with a pomegranate and mint salad

Baked Mustard and Honey Glazed Local Ham

with a Madeira sauce

Corn Fed Guinea Fowl Supreme

with peeled grapes and a grain mustard sauce

Cider Glazed Veal Loin Chop

with a confit of apples and shallot and cider cream sauce

Local Suffolk Rump Steak Tobanyaki *

served with vegetables, soy and yuzu

Veal Cutlet

with a wheat beer sauce and a vegetable strudel

Norfolk Black Pork Loin

roasted with ratatouille and anchovies and a pine nut vinaigrette

Chilli Chump of Lamb

with baby gem lettuce and lettuce sauce

Quail with Limes and Ras el Hanout

Quail with spices and lime

Pot-Roasted Breast of Gressingham Duck

with quince and star anise

Roast Partridge Supreme **

served with partridge jus, parsnip crisps and traditional bread sauce

Suffolk Aged Beef Fillet *

with wakame sauce and leek and sundried tomato fondue

Date Crusted Canon of Lamb

with leek strewn quinoa and ginger infused lamb jus

Venison Wellington

Local venison loin wrapped in pastry served with a juniper berry sauce

Pan-fried Suffolk Sirloin Steak *

served with hazelnut picada and wilted escarole

Grilled Pheasant and Lentils ***

with chilli, marjoram and ricotta

Free Range Chicken Supreme

with a carrot and molasses bake and fondue of carrot

** £3.00 supplement per person*

*** Available 1st September – 1st February*

**** Available 1st October – 1st February*

Vegetarian ...

Some of the dishes can be served as a starter or main course,
however those with (S) = Starter and (M) = Main
are appropriate only for that course :

Shallot and Blue Cheese Tart (S)
served with warm tomato concasse

Lentil and Cashew Nut Terrine (S)
with slow cooked shallot jam, tossed radicchio and watercress leaves

Fried Tofu Fritters with Raclette Cheese (S)
*Tofu filled with spring onions, deep fried and garnished
with green spring onions and spiced prunes*

Cucumber Mousse (S)
*served with a spiced ketchup, sesame egg toasts
and nasturtium flowers with wasabi sauce*

Salad of Halloumi, Pomegranate, Little Gem and Watercress (S)
with a lemon crème fraiche dressing

Broad Bean and Goats Curd Salad (S)
A light broad bean salad with cumin and coriander and topped with goats curd

Tian of Avocado and Celeriac (S)
with green olive and walnut remoulade and sweet chilli dressing

Sweetcorn, Asian Pear and Cucumber Salad (S)
A delicious combination with avocado puree and herbs and lime vinaigrette

Tofu, Peanut and Noodle Stir-Fry (S)
A combination of tofu, peanuts, noodles and spices, quickly deep-fried

Red Cabbage Pot Sticker with Orange Dipping Sauce (S)
A very crispy envelope with soft red cabbage with a sweet tangy orange sauce

Leek and Pine Nut Timbale (S)
with a tomato, coriander and puy lentil concasse

Spelt, Sage and Beetroot Risotto (S)
Nutty grains of spelt with earthy beetroot for a different style of risotto

Butternut Squash Terrine (S)
with fennel, green olives, herbs and ricotta dumplings

Beetroot Tarte Tatin (M)
*served with a beetroot relish and a salad of tossed green sorrel,
spinach and watercress leaves*

Potato Brandade Dumplings (M)
with a warm Nicoise vinaigrette

Sweet Potato Spring Roll (M)
with sesame fried cabbage and coconut and chilli dressing

Vegetarian ...

Pumpkin and Eggplant Tagine (M)
with whole green chilles

Kale with Ginger and Pumpkin Gratin (M)
with lemon and cumin sauce

Carrot and Chickpea Cannelloni with Watercress Sauce (M)
A savoury filling with pasta and watercress sauce

Seaweed and Miso Risotto (M)
served with deep-fried rice clusters, sherry and shitake sauce and shiso beansprout salad with yuzu dressing

Mushroom Strudel (M)
A strudel of mushrooms and rice served with coriander custard

Paella of Vegetables with Almonds (M)
A simple paella with crisp vegetables and topped with almonds

Sardinian Pasta with Aubergines and Courgettes (M)
A wonderful dish with a very rustic flavour, served in a soup bowl

Turmeric Roulade with Harissa Stew (M)
A soft, light spicy roulade on top of a casserole of spiced chickpeas

Mushroom Rice with Aubergines (M)
topped with feta and pomegranate seeds

Lentil Shepherds Pie (M)
with Emmenthal cheese mash and a warm tomato and basil vinaigrette

Tomato Crumble (M)
A delicious dish of slow cooked tomatoes topped with a crumble topping and served with warm tomato concasse and green puy lentils

Brochette of Halloumi (M)
with plum tomatoes, bay leaves and olive and caper tapenade

Function Menus...

Desserts...

Water Pudding

*A College signature dish, served with seasonal berries,
Japanese salted ice cream in a tulle basket*

Apples in Caramel

slow stewed apples with caramel and a preserved lime ice cream

Slow Baked Pear with Honey

*Pedro Ximenez jelly with slow baked pear,
honey granita and crème catalan*

Steamed Pear and Ginger Pudding

served with nutmeg ice cream and ginger sauce anglaise

Star Anise and Muscovado Parfait

with Bergamot cream and parkin purée

Roasted Bananas

with banana and young puffed rice sorbet and passion fruit caramel

Gingerbread Sandwich

with honey ice cream, orange sauce anglaise and caramelized orange wedges

Ricotta Tart with Honey and Greek Yoghurt

A rich ricotta tart served with honey and Greek yoghurt

Rhubarb and Elderflower Custard Trifle

A delicate trifle of creamy custard with rhubarb and elderflower

Fried Thai Rice Ice Cream on Lychee Compote

with spiced pineapple and mango and lemongrass cooler

Black Mission Fig Tart

served with walnut cream and fig ice cream

Spiced Berries with Liquorice

and served with Milla's cake and lemon verbena sorbet

Green Tea Panacotta

*with Sake marinated dried cherries and a
honey sesame seed tuile biscuit and green tea sauce anglaise*

Strawberry Soup

with Pimms gazpacho and hot elderflower fritters

(April to September only)

SAVOURIES

Pot Sticker with Black Vinegar

*Street food from Vietnam, pork, ginger and garlic in a dumpling, shallow fried
and served with black vinegar*

Croute Ivanhoe

Purée of haddock cooked in cream topped with grilled mushrooms

Fondants au Chester

Flat Cheshire cakes, sandwiched with fondant cheese cream

Function Menu Tariff...

1 October 2010 - 30 September 2011

All the following prices are inclusive of service but are subject to VAT at the prevailing rate.

We do not charge additionally for the hire of the Dining Room.

Receptions	A	£5.10 per cover
	B	£8.95 per cover

(Description Cards are included in the price)

Finger Buffet	A or B	£18.00 per cover
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Hot or Cold Fork Buffet	A,B,C or D	£26.50 per cover
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Sit-down Buffet	A or B	£30.95 per cover
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Three Course Lunch *		£29.70 per cover
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Three Course Dinner *		£36.55 per cover
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Four Course Dinner *		£41.50 per cover
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Sorbet		£4.85 per cover
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Artisan Cheeses from the British Isles and Ireland, including Biscuits, Celery and Dessert Bowl		£6.85 per cover
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These can be tailored to a specific region if required and that region produces cheese, within the UK and Ireland.

Savoury		£5.00 per cover
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Breakfast (minimum charge for 12 guests)		£15.00 per cover
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Full cooked English breakfast with fresh orange juice, Fairtrade coffee or estate hand picked tea, croissants, organic toast, jams and marmalade

with a glass of Pol Roger Non Vintage Champagne		£21.00 per cover
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Prices are inclusive of assorted breads, appropriate market vegetables, Fairtrade coffee, or estate hand picked tea and St John's chocolates where marked with an *.

Late Service Charge		£3.95 per person
For dinners commencing at 20:00 or after		per half hour

Corkage Charge		£10.50 per bottle
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Is inclusive of VAT at the prevailing rate

Wedding Receptions

Please note: When selecting a three or four course meal for a Wedding Reception, the price indicated under the dinner section shown above will apply.

Booking Information...

1. All functions must be confirmed in writing.
2. Details of menus, wines selected, special dietary requirements and other information relating to a function must be indicated on the attached booking form. Once completed, this form should be sent to the Catering and Conference Office at least three weeks before the date of the function.
3. Final numbers must be confirmed in writing **at least three full working days** prior to the function. Accounts will be based upon the final number or the attendance figure, whichever is the greater.
4. A choice of menus **cannot** be provided for formal meals except for vegetarian or special dietary meals.
5. All prices indicated include flower posy bowls on the tables and typed menus.
6. All prices indicated allow for dinners to commence up to 20:00 and to finish up to 23:00. An additional charge will apply if the dinner commences after 20:00. Please see Tariff.
7. Formal table plans are the responsibility of the organiser; we do, however, need to view these plans at least one week before the date of the function. The College does not provide table plans. Place cards and printed menus can be printed by the College at a additional charge or you can provide your own.
8. All accounts are subject to VAT, unless the customer's organisation qualifies for exemption and confirms that exemption to the College in writing prior to the event.
9. Payment terms are 30 days from the date of invoice.
10. The College's insurance covers public liability claims where the College is held to be liable.
11. The organisation making the booking shall indemnify the College against damage to College property caused by those attending the function.
12. It is our policy to ensure that to the best of our knowledge that none of the foods we serve contain genetically modified soya or maize as required by the EC and UK labelling requirements.
13. The College shall not be held liable for circumstances beyond its reasonable control which may prevent the College from meeting its obligations in respect of a booking.
14. The term 'College' shall include St John's College and its wholly owned subsidiary company St John's Enterprises Limited.
15. **Cancellation Charges**
 - Within 5 working days of the event 100% of the quoted cost.
 - Between 5 working days and 4 weeks 50% of the quoted cost.
 - If the function is over 200 in number then 50% of the quoted cost from 12 weeks from the function date .



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REGISTERED CHARITY NUMBER 1137428