

STARTERS

Selection of Soups:

Minestrone Soup with Parmesan Crisps *
Cream of Cauliflower and Soup with Blue Shropshire Cheese Straws
Miso and Mushroom Soup *
Smoked Haddock Chowder
Thick Split Pea Soup served hot with Ham Croutons
Skagen Fish Soup
Sweet Potato and Leek Soup with Fried Leeks *
Chunky Pumpkin Soup with Chilli Croutons *
Beef Pho Soup
Chestnut Cappuccino with Dried Fig Leaves
Pumpkin and Tofu Laksa
Asian Gazpacho – chilled
Hot and Sour Soup with Bean Curd

* Suitable for Vegetarians

Quail and Red Cabbage Salad

Marinated quail cooked and served with a red cabbage salad,
threaded with coriander

Smoked Salmon Terrine

Smoked salmon layered with anchovy butter
and served with a warm green salad

Mediterranean Cheese Salad with Dragon Croutons

Cheese with spicy pine nuts, tomato vinaigrette and garlic chips

Hot Polenta Terrine

with a wild mushroom cream sauce

King Prawns

with a chickpea salad and lemon and anchovy dressing

Avocado and Crab

with slow roasted tomatoes, papaya and cumin popcorn

Pickled Baby Beetroot

with goats curd semolina and a little beetroot relish

Ham Hock and Parsley Terrine

with marinated nectarines and cinnamon salad

Belly of Suffolk Pork

served warm on a bed of butter beans

FISH COURSES

Black Cod Miso

Marinated cod with saikyo miso, flash grilled and then baked

Lobster Shepherds Pie (only for parties of 40 or under)

One of the signature dishes of the College

Poached Fillet of Sole Veronique

The classic dish of poached sole with Muscat grapes

Red Mullet

with golden quinoa risotto

Scottish Salmon Fillet

Seared salmon with a cucumber and mint salsa

Dartois of Sole, Salmon and Lobster

with chives, cooked in puff pastry and served with a chive butter sauce

Roasted Cod with Chorizo

A Spanish influenced dish in which cod sits on a casserole of beans and chorizo

Poached Lemon Sole Duglere

The classic French dish of poached sole with shallots, tomatoes and parsley and finished with cream

Pan-fried Black Bream in the Chinese Style

Bream quickly fried with garlic, ginger, bamboo shoots and warm fungus

Sumac and Cumin Crusted Sea Bass

served with a herb sauce and avocado and sumac whip

SORBETS

ALCOHOLIC

Bloody Mary Sorbet
Pear and Grappa Sorbet
Pink Champagne Sorbet
PX Sherry and Lemon Sorbet
Pimms Sorbet
Tia Maria Sorbet
Granny Smith Apple Sorbet
Madam Butterfly (not an actual sorbet)

NON-ALCOHOLIC

Raspberry Sorbet
Chocolate Sorbet
Basil and Lime Sorbet
Red Bean Sherbet
Mango Sorbet
Lemon Sorbet
Orange and Licorice Sorbet
Yoghurt Sorbet

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

MAIN COURSES

Roast Staffordshire Turkey with Newmarket Sausages,

The turkey can also be cooked with a chocolate and chilli baste –
a recipe used by the Aztecs and which gives a subtle different flavour
Please confirm on the booking sheet which cooking style you require for the whole party

Roast Sirloin of Suffolk Beef *

served with a beef jus and parsnip remoulade

Gingerbread Spiced Glazed Ham

Served with a mulled wine sauce

Roast Rib of English Beef with Bordelaise Sauce and Yorkshire Pudding *

Succulent local beef, roasted on the ribs and served with a rich red wine and shallot sauce

Pan-fried Medallions of Venison with Parsnip and Chocolate

Local venison pan-fried with parsnip and vanilla purée
and a venison jus with bitter chocolate

Pan-fried Gressingham Duck Supreme

with a honey glazed duck risotto

Roast Partridge Supreme

served with game chips, bread sauce, partridge jus and watercress
(In season 1st September to 1st February)

Norfolk Black Pork Fillet

with tapenade, set on ratatouille with a spiced cumin and pork jus

Chargrilled Suffolk Sirloin Steak *

served with grilled tomato, watercress and allumette potatoes.

Norfolk Black Pork Steak

with cashew nut salsa

Veal Cutlets

with wheat beer sauce and winter vegetables strudel

Free Range Chicken Supreme

with burmese red rice, porcini mushrooms,
mushroom purée and chive cream sauce

Chilli Chump of Lamb

with carrot tabbouleh and a thread of Robert sauce

Guinea Fowl Supreme

with pineapple, chilli and soy

Poached Pheasant

with bacon risotto and braised sprout tops
Season – 1st October to 1st February

* £3.00 supplement per person

VEGETARIAN OPTIONS

PLEASE ALSO SEE SOUP SECTION

Quinoa with Butternut Squash (Starter)

Quinoa seeds with roasted butternut squash and served with a spicy tomato sauce

Tian of Roasted Peppers (Starter)

Tian of avocado and roasted peppers, served with mixed herb and lettuce leaves and a balsamic and chickpea vinaigrette

Chickpea, Green Pepper, Butternut Squash Risotto (Starter or Main)

topped with shavings of parmesan cheese

Tomato, Feta, Almond and Date Baklava (Starter)

served with a green salad and tomato concasse

Tart of Two Onions (Main)

served with a cep sauce

Taleggio and Potato Tortilla (Main)

with red pepper tapenade

Baked Field Mushrooms (Starter or Main)

with puy lentils and a red wine sauce

Red Onion Tarte Tatin (Main)

Onions with thyme, balsamic vinegar and sugar, cooked under a cheese crust

Cannelloni of Ratatouille and Lemon (Main)

with ricotta and a basil butter sauce, topped with parmesan

Tomato Saffron Tart (Main)

with ricotta, tomato and lambs lettuce salad

Hazelnut and Mushroom Parcels (Main)

Mushrooms, cranberries and nuts under a golden crust with a Cumberland sauce

Mushroom Strudel (Main)

A strudel of mushrooms and rice served with a coriander custard

Vietnamese Vegetable and Tofu Hotpot (Main)

Vegetables simmered with ginger and soy, with green beans and tofu steak

Aubergine Wellington with Moroccan Salad (Main)

served with a compote of roasted peppers

SWEETS

St John's Christmas Pudding

Rich steamed old traditional Christmas pudding,
flamed and served with a rum sauce

Water Pudding

A College signature dish, served with a compote
of seasonal berries and Japanese salted ice cream

Pear and Panettone Pudding

With a stem ginger sauce anglaise

Mulled Wine Trifle

A delicious trifle with sponge, raspberry jam and mulled wine
and topped with a creamy custard

Baked Banana

served with a vanilla cream and peanuts

Asian Fruit Salad

Mango, pineapple, papaya, passion fruit and lychees
served with a green tea ice cream

Marzipan Charlotte

with pear sorbet and a compote of pears

Artisan White Bloom Cheese with Spiced Apple Tart Tatin (only for parties up to 30)

A sweet and savoury soft cheese, served with the classic warm apple tart tatin.

The cheese is organic Brie from Cumbria from the Eden Valley

Green Tea Panacotta

with sake marinated dried cherries and a honey sesame tuille and a green tea sauce anglaise

Apple and Cranberry Streusel Pudding (Vegan)

served with an apple sorbet and apple cream

Glazed Lemon Tart

Classic lemon tart with sweet mint pesto and Jersey cream

Plum Pikelets

with plum compote, umeboshi plum ripple ice cream and ginger

Christmas Pudding Brulee

served with caramelized blood oranges

Or Choose a Savoury if you Prefer

Devils on Horseback

One of the all-time classics, prunes wrapped in bacon

Buck Rarebit

Spiced cheese on toast with mustard and a poached free range egg

Pot Sticker

Vietnamese pot sticker, a savoury dumpling filled with pork, ginger and garlic,
served hot with black vinegar

CHRISTMAS MENU TARIFF

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

The hire of the dining room is included in the price.

Receptions

A	£5.10 per person
B	£8.95 per person

Three Course Lunch £29.70 per person

Three Course Dinner £36.55 per person

Four Course Dinner £41.50 per person

Sorbet Course £4.85 per person

Artisan British and Irish Regional Cheeses from the Cheese Detective with Wheat Wafers, Peeled Celery and Fresh Fruit Bowl £6.85 per person

Traditional Mince Pies (2 per person) £1.10 per person

Apricot and Hazelnut Mince Pies (Gluten Free)(2 per person) £1.10 per person

Prices are inclusive of Typed Menus, Assorted Breads, Market Vegetables, Fair Trade Coffee from Ecuador and Columbia or Estate Handpicked Tea and St John's Christmas Truffles and Christmas Crackers

Printed Menus and Place cards can be provided at an extra charge

DRINKS

Please see our fine wine list for an extensive range of wines, champagnes, sparkling wines, ports and sherries and we are pleased to offer advice on these hand picked wines

We also offer:

White Port	£4.35 per glass
Mulled Wine	£3.80 per glass
Hot Apple Toddy	£3.80 per glass
Peach Bellini	£8.70 per glass
Fino or Olorosso Sherry	£4.35 per glass

Non Alcoholic

A full list of Non Alcoholic drinks are also available.

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

Booking Terms and Conditions

1. All bookings must be confirmed in writing.
2. Details of menus, wines chosen, special dietary requirements and other information relating to a function, must be indicated on the attached booking pro-forma. Once completed, this form should be sent to the Catering and Conference Office **at least two 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. Basic floral arrangements are provided within the price.
5. **Printed menu cards and place cards can be provided at an additional cost.** Please ask for details when making your booking.
6. Drinks purchased from outside the College are not permitted to be consumed within the College.
7. Formal table plans are the responsibility of the organiser. We do however, need to view these plans three days before the date of the function.
8. Prices allow for dinners to commence up to 20:00 and to finish up to 23:00. Charges rise if more overtime is incurred by staff preparing, serving and clearing functions outside these periods at the rate of £3.95 per head, per half hour.
9. The **minimum** number charged for a private room booking is **ten**.
10. The organisation making the booking shall indemnify the College against damage to College property caused by those attending the function.
11. It is our policy to ensure that, to the best of our knowledge, none of the foods we serve contain genetically modified soya or maize as required by the EC and UK labelling requirements.
12. Some dishes can be prepared using Halal meat, please enquire when selecting your menu, also we do provide nut free and gluten free meals as well as Kosher.
13. Some dishes **may contain traces of nuts**, so again, please enquire when selecting your menu.
14. Smoking is not permitted in any of the College dining rooms.
15. One menu needs to be chosen for the whole party except for any special dietary requirements.

ST JOHN'S COLLEGE

BANQUETING MENUS

ORGANISERS NAME: _____ **DATE OF FUNCTION:** _____

ADDRESS: _____ **ROOM BOOKED:** _____

_____ **NUMBERS ATTENDING:** _____

How many of these are vegetarians: _____

TELEPHONE NUMBER: _____

RECEPTION TIME: _____ **RECEPTION VENUE:** _____

TIME OF MEAL: _____ **RECEPTION DRINKS:** _____

TIME TO FINISH (approx.): _____

MENU (Please Print)

WINES (Please Print)

<i>FIRST COURSE</i>		
<i>FISH COURSE</i>		
<i>SORBET</i>		
<i>MAIN COURSE</i>		
<i>SWEET COURSE</i>		
<i>CHEESE PLATTER</i>	YES/NO (please delete as appropriate)	

OTHER REQUIREMENTS (i.e. reception buffet please clearly print the type and letter of menu choice)

I confirm that I have read and understood the booking terms and conditions.

SIGNED: _____ **DATE:** _____

NOTES:

- This form should be completed and returned at least two weeks prior to the function.
- Final numbers must be confirmed in writing at least three full working days prior to the function.
- Additional requirements such as printed menus, table plans, place cards, special flower displays VIP guests etc, should be discussed and agreed separately with a member of the Catering and Conference staff