

AUTUMN AND WINTER MENU SELECTION

OCTOBER 2011- MARCH 2012



PRE LUNCHEON/DINNER CANAPE SELECTION

When making your selection please choose 4 items only from the list below

Cold

- Tomato Cream Cheese with Asparagus and Olive Garnish en crouete (V)
- Duck Pate with Candied Orange en crouete
- Carpaccio of Beef with Black Olive Tapenade, Rocket and Parmesan
- Moroccan Mint Lamb on Flatbread
- River Farm Oak Smoked Salmon with Crème Fraiche on a Citrus Crouton
- Tartlet of Blue Cheese with Pear and Walnut (V)
- Parma Ham and Autumn Chutney on Rye Bread
- Italian Bruschetta with Sundried Tomato, Mint Oil, Pine Nuts and Basil (V)
- Black Bread with Artichoke and Olive drizzled with Truffle Oil (V)
- Baby Plum Tomato stuffed with Cream Cheese and Spinach (V)
- Chargrilled Tiger Prawns with a Thai Mango Salsa

Hot

- Red Onion, Feta Cheese and Black Olive Triangle (V)
- Szechuan Chicken Skewers
- Scallops with Pea and Mint Purée
- Grilled Goats Cheese with Smoked Paprika (V)
- Wild Mushroom and Pheasant Tartlets
- Buffalo Mozzarella, Italian Sundried Tomato on a Pesto Crostini (V)
- Crab and Spring Onion Tartlet
- Thai Chicken Satay with Crunchy Peanut Dip
- Goats Cheese Fritters (V)
- Duck Breast with Spring Onions, Ginger and Star Anise Sauce in Filo Pastry



SOUP

Courgette Soup with Pecorino Cheese Pesto (V)

Sweet Pepper and Potato (V)

Wild Mushroom and Thyme (V)

French Onion Soup with Toasted Cheese Croutons (V)

Carrot Soup with Ginger and Yoghurt (V)

White Onion and Garlic Soup with Caramelised Onion Pancake (V)

Roasted Vegetable and Chive (V)

Parsnip and Thyme with a Curried Crème Fraîche (V)

Tomato and Roasted Pepper Soup with Parmesan Croûtons (V)

Chicken and Coriander Broth

Smoked Haddock Chowder

White Bean Soup with Shallots and Pancetta



FIRST COURSE

Pan Fried Mushrooms on Toasted Brioche (V)

Served with onion compote and crisp salad leaves

Rilette of Smoked Duck Breast

With a confit of cranberries

Baby Plum Tomato and Cured Palma Ham Salad

Served with galia melon and micro herb salad, drizzled with Italian dressing

Beetroot Infused House Cured Salmon Gravlax

Served with horseradish and dill crème fraîche dressing

Roasted Quails Breast with Parmesan Polenta and Roasted Figs

Served with orange port glaze

Warm Salad of Wood Pigeon with Pommes Anna

Garnished with frissé leaves and a cabernet sauvignon and walnut oil dressing

Tequila and Lime Grilled Tiger Prawns

Served with coriander, avocado salsa with a crisp mixed salad

Slow Cooked Pork and White Bean Terrine

Served with an apple and fig chutney and crisp bread

Pears with Roquefort Cheese (V)

Served with rocket and pickled walnut salad

Rosette of Salmon

A ring of smoked salmon bound together with capers, chives, spring onions and lemon served with sauce vierge



FISH COURSE

Seared Tuna Loin on Thai infused Vegetables

Served with hoi sin dressing

Roasted Sea Bream with a Prawn and Squid Ink Risotto

Served with a white wine and lemon syrup

Roasted Lemon Sole with Buttered Spinach and Mussels

Served with a lemon and cream reduction

Salmon with a Roasted Seed Crust

Served with creamed leeks, pickled radish and shiso dressing

Scallops with Potato Pancakes and Pancetta

Served with a salsa verde dressing

Smoked Salmon and Haddock Fishcakes with Harissa and Lemon Mayonnaise

Served with wilted pak choi

Roasted Cod with Gremolata

Served with a bean ragout dressed with a basil puree

Grilled Fillet of Sea Bass with Roasted Chorizo, Courgettes, Olives and Herbs

Served with a roasted pepper sauce

Sautéed Scallops and Chorizo with a Cauliflower Puree

Served with a sweet port jus

Roasted Sea Trout with Almond and Green Bean Salad

Served with a beurre blanc sauce



MAIN COURSE

The Great British Roast

Choose one dish from the following selection:

◆ **Roast Crown of Norfolk Turkey**

Carved and served with a pork, sage and onion stuffing, lardons of sweet cured bacon, potato and parsnip crisps, cranberry jelly, bread sauce and a thyme sauce herby Yorkshires, horseradish sauce and beef gravy

◆ **Sirloin of Beef with a Mustard Crust**

Served with herby Yorkshires, horseradish sauce and beef gravy

◆ **Roast Stuffed Saddle of Lamb**

Served with herby Yorkshires, mint sauce and a redcurrant and mint gravy

◆ **Roast Loin of Scott's Field Rare Breed Pork**

Served with crackling and apples

Pot Roasted Poussin

With winter vegetables

Rich Beef Stew and Dumplings

An all-time classic British dish served with fresh herb and onion dumplings

Gressingham Duck Breast

Served on a bean and pancetta cassoulet with a rosemary red wine jus

Roast Guinea Fowl on a bed of Broad Beans, Pears and Wild Mushrooms

Served with a lemon thyme Chablis reduction

Herb Crusted Roast Rack of Norfolk Lamb

With a pea puree and a rosemary and port jus

Roast Fillet of Norfolk Beef Rolled in Mustard

Served with slow roasted plum tomatoes, onion compote and a rich beef jus

Braised Norfolk Lamb Shank

Served with flageolets in a thyme jus

Roasted Goose Supreme

Served with winter cabbage, celery and walnuts and a quince jelly reduction

Sauté Corn-Fed Chicken Breast

Served with creamed leeks, chorizo and a tarragon jus

*All of the main course dishes are served with
a seasonal platter of potatoes and fresh vegetables*



VEGETARIAN DISHES

Aubergine Timbale (V)

Served with a roasted tomato pepper sauce

Sweet Red Pepper stuffed with Couscous and Chick Pea (V)

Served with a curried scented lentil puree

Lentil and Aubergine Moussaka with Ricotta Topping (V)

Served with a dressed salad

Roasted Tomato Tart (V)

Served with avocado cream and a herb salad

Baked Mushrooms with Spinach, Brie and Walnuts (V)

Cashew Nut Roast (V)

With apricot stuffing

Watercress and Cheese Tartlet (V)

Served with avocado and feta salad

Crispy Wild Mushroom reconstructed Risotto with Mozzarella (V)

Served with a balsamic dressed salad

Grilled Roasted Vegetable Polenta (V)

Served with baby spinach, cannelloni beans and a saffron cream reduction

Courgettes stuffed with Pearl Barley and Winter Vegetables (V)

Served with a lentil and cumin caulis

Bean and Tofu Tagine (V)

Served with a herbed couscous salad

*All of the above dishes are served with a potato dish
and a seasonal platter of fresh vegetables*



SWEET COURSE

Apple Crumble Tart

Served with vanilla custard and white chocolate ice cream

Sticky Toffee Pudding

With clotted cream ice cream and butterscotch sauce

Classic Crème Brulee

With homemade chocolate flapjack

Spiced Winter Fruit Crumble

Served with a fresh custard cream sauce (seasonal fruit)

Caramelised Lemon and Lime Tart

With winter berries and crème fraiche

Poached Pears in Masala Wine

Served with vanilla pod ice cream and toasted walnuts

Warm Honey Cup Puddings

With pistachio nut ice cream

Hazelnut and Prune Pudding

With champagne rhubarb poached in champagne and white chocolate ice cream

Apple Darts

With crème anglaise and vanilla ice cream

Baked Chocolate Cheesecake

With prunes soaked in whisky and winter berries

Warm Chocolate Pecan Brownie Cake

With vanilla ice cream and pineapple carpaccio

Vanilla and Lemon Panna Cotta

Served with caramelised baby pears and candied lime



JESUS COLLEGE MENU TARIFF

1st October 2011 to 31st March 2011

Please note that the prices indicated below include the

- *Use of the dining room*
- *Assorted breads*
- *Tea and Coffee*
- *Chocolate truffles*
- *Flowers (please note these are not available to take away at the end of a function).*

All prices include service and are subject to VAT at the current prevailing rate.

| | <u>LUNCH</u> | <u>DINNER</u> |
|---|------------------|------------------|
| Canapés (4 per cover) | £5.40 per cover | £5.40 per cover |
| Two Course Lunch | £23.00 per cover | N/A |
| Three Course Meal | £27.00 per cover | £33.00 per cover |
| Four Course Meal | £32.80 per cover | £38.00 per cover |
| Cheese Platter, Biscuits Celery and Dessert Bowl | £5.40 per cover | £5.40 per cover |

Notes

Please read carefully through our booking procedures and terms below.

Weddings - when a menu is selected for a wedding celebration, the dinner charge will apply, regardless of serving time.

A set menu should be chosen by event organisers for their entire group. Unfortunately a choice of menus cannot be provided for formal meals except for vegetarian or other special dietary requirements.

Booking Procedure & Terms and Conditions

- I. **Provisional bookings** may be made in writing by contacting the Catering and Conference Office - email: conference@jesus.cam.ac.uk or by submitting a booking form through the college's conference web pages (www.conference.jesus.cam.ac.uk). Please note such bookings are held for a maximum period of two weeks.
- II. **Confirmed bookings.** Bookings are considered provisional until confirmed in writing, either by returning the attached booking form, or by submitting a booking form through the college's conference web pages (www.conference.jesus.cam.ac.uk).



- III. **Menu and wine choices**, special dietary requirements and other information relating to your booking must be sent to the Catering and Conference Office at least two weeks before the date of the function.
- IV. **A set menu** should be chosen by event organisers for their entire group. A choice of menus cannot be provided for formal meals except for vegetarian or other special dietary requirements.
- V. **Final numbers** must be confirmed in writing at least seven full working days prior to the date of the function. Accounts will be based upon the final number, or the attendance figure, whichever is the greater.
- VI. **Prices** listed include - room hire, candles, linen, flowers on the tables and menu cards.
- VII. **Prices** indicated allow for dinners to commence up to 8.00pm and to finish no later than 11.00pm. Additional charges will be incurred if staff run into overtime whilst preparing, serving or clearing functions outside these periods.
- VIII. **Formal table plans** and place cards are the responsibility of the organiser. Example table plans for all rooms can be provided on request.
- IX. **VAT**. All accounts are subject to VAT unless the customer/organisation qualifies for exemption and confirms this in writing before the date of the function.
- X. **Payment terms** are 30 days net after the date of invoice. Overdue accounts will be charged compound interest at the rate of 5% per month.
- XI. **Insurance**. The College's insurance covers public liability claims where the College is deemed to be liable. The organisation making the booking shall indemnify the College against damage to College property caused by those attending the function.
- XII. **Force Majeure**. The College shall not be held liable for circumstances beyond its reasonable control that may prevent the College from meeting its obligations in respect of a booking.
- XIII. **GM Products**. 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 Regulations (amended) 1999.
- XIV. **Allergies** - Some of our menu items contain allergenic ingredients such as nuts. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies therefore please speak to a member of the Conference and Events Team who will be able to help you make an alternative choice. Dishes are prepared daily using as many locally sourced fresh ingredients as possible. We use vegetable oil for frying, 100% extra virgin olive oil in all dressings, and Lo Salt with reduced salt content as a seasoning with the addition of sugar being controlled to the extent of not compromising taste. A vegetarian option is always available and the College is a member of the Vegetarian Society.
- XV. **Non-smoking**. All of our dining rooms are non-smoking
- XVI. **Cancellation**. In the event of a confirmed booking being cancelled the organiser will be charged an administrative fee of **£25.00** per person based on the numbers indicated on the function booking form/letter of confirmation.

