

CONFERENCE LUNCH AND DINNER MENU SELECTION

October 2011 - September 2012



WORKING SANDWICH LUNCH MENU

- Platters of Assorted Meat, Fish and Vegetarian Sandwiches
Served on a selection of breads
- Hot- Crisp Chunky Chips (optional)
Served with tomato ketchup and mayonnaise
- Bowls of Seasonal Fruits
- Coffee and Tea Selection
- PLUS choose from either:

Cheese Platter
with Cheese Biscuit Selection
OR
Soup of the Day
With fresh crusty bread



FORK BUFFET MENU

Hot Fork Buffet Menu

Select three options from the main dishes, three options from the side dishes and two options from the sweet dishes. Coffee and Tea will be served as standard.

Cold Fork Buffet Menu

Select three options from the main dishes, three options from the side dishes and two options from the sweet dishes. Coffee and Tea will be served as standard.

MAIN DISHES - HOT SELECTION

- Grilled Lemon Pepper Chicken with Mango Salsa
- Griddled Cajun Salmon served on Char-grilled Vegetables
- Pork Stroganoff with Apples and Calvados
- Chilli Con Carne with Rice
- King Prawns with Vegetables, Soft Noodles and Cajun Spices
- Strips of Roast Gammon bound in a Creamy Mature Cheddar and Mustard Sauce with a Golden Potato and Leek Topping
- Beef and Guinness Farmhouse Pie
- Fillet of Chicken with a Creamy Korma Sauce
- Spinach, Ricotta and Pine Nut Risotto with Sun Blushed Tomatoes and Basil Leaves (V)
- Roasted Vegetable Moussaka (V)
- Tuscany Style Pasta Shells with Olives, Lemon Oil and Pecorino Cheese(V)
- Asian Stir Fry Vegetable with Chinese Soft Noodles (V)

MAIN DISHES - COLD SELECTION

- Roast Salmon with Cherry Tomatoes, Green Beans, New Potato and Watercress Salad with Horseradish Mayonnaise
- Double Cooked Ham with a Black Treacle and Honey Glaze bound in a Grainy Mustard Mayonnaise
- Thai Chicken Salad with Green Beans, Coriander, Tomatoes and Bean Shoots
- Shredded Char Grilled Breast of Chicken with Chinese Vegetables, Coriander, Lime and Chilli Oil
- Medley of Smoked Fish and Pasta Salad with Horseradish Cream
- Seared Loin of Beef with Shaved Parmesan, Marinated Olives and Wild Rocket Salad
- Tiger Prawns served with Fresh Lemon and Sweet Wine Crème Fraiche
- Marinated Peppers served on Rustic Breads (V)
- Smoked Chicken Waldorf Salad
- Roast Vegetable and Italian Cheese Tart served with Guacamole (V)
- Fresh Spinach Penne Pasta with Sun-dried Peppers, Olives, Pine nuts, Goats Cheese and Basil Pesto (V)
- Butternut Squash and Shitake Mushroom Strudel (V)



FORK BUFFET MENU cont.

SIDE DISHES

- Bitter Mixed Salad Leaves with Aged Balsamic Dressing
- Hot - Giant Deep Fried Chipped Potatoes
- Spinach, Radicchio and Rocket Salad with Basil and Parmesan Dressing
- Hot - Roasted New Potatoes with Rosemary and Soured Cream
- Hot - New Potatoes with Chopped Chives
- Sliced Beef Tomato and Red Onion Salad
- Greek Salad - Ripe Plum Tomatoes, Cucumber, Feta, Olives and Virgin Olive Oil on a bed of Fresh Green Leaves
- Tricolor - Mozzarella, Avocado, Ripe Tomatoes, Fresh Basil and Pesto Dressing
- Classic Caesar Salad of Anchovies, Croutons and Parmesan Shavings served on Cos Lettuce with a Caesar Dressing
- Roasted Red Bell Pepper and Fennel Salad
- Savoury Pilaf Rice

SWEET DISHES

- The 'Deans' Trifle
- Fruit Cheesecake served with Freshly Whipped Cream
- Raspberry Fool
- Double Chocolate Torte with Whipped Cream
- Bowls of Fresh Fruit Salad with Orange Cointreau Cream
- Warm Spiced Carrot Cake with Cremme Fraiche
- Banoffee pie with Caramelised Glass Sugar and Passion Fruit
- Tropical Fruit Pavlova with Lemon Curd Cream
- A Selection of English and Continental Cheeses served with Cheesy Biscuits, Celery, Grapes and Bowls of Seasonal Fruits



SIT-DOWN BUFFET MENU

Sit Down Buffet Menu

Select three options from the main dishes, three options from the side dishes and two options from the sweet dishes. Coffee and Tea will be served as standard.

MAIN DISHES

- Fillet of Salmon with a Herb and Orange Crust served with a Saffron, Lemon and Dill Dressing
- Roast Loin of Pork with a Cider Glaze served with Oven Baked Apples
- Corn Fed Chicken with Lardons of Bacon and Baby Onions
- Traditional Pork Pie with Pickles
- Coronation Chicken Salad
- Platter of Smoked Fish and Marinated Tiger Prawns served with Lemon Mayonnaise
- Roast Stuffed Supreme of Turkey served with Compote of Cranberries
- Grilled Roasted Vegetable Polenta (V)
- Wild Mushroom and Baby Spinach Lasagne topped with Shaved Pecorino Cheese (V)
- Calabrese and Stilton Cheese Quiche (V)

SIDE DISHES

- Pont Neuf Potatoes
- Watercress Salad with Zingy Pepper Dressing
- French Green Beans
- Salad Greens with Fresh Herbs and Garlic and Herb Dressing
- Cherry Tomato, Black Olives, Cucumber and Mozzarella Salad
- Hot - Deep Fried Potato Wedges
- Crisp Leaf Salad with Parmesan Croutons
- Hot - Small Baked Jacket Potatoes with a Sea Salt Crust
- Asian Noodle and Bean Shoot Salad
- Coronation Vegetable Salad
- Beetroot, Orange and Pumpkin Seed Salad
- Couscous Salad with Fresh Herbs, Tomato, Cucumber and Olives
- Tricolor salad of Sliced Avocado, Mozzarella and Tomato garnished with Fresh Basil, and drizzled with a Light Italian Dressing
- Nicoise - Mixed Leaves, Flaked Tuna, Egg, Tomato, Olives and Anchovies

SWEET DISHES

- 'Classic' Sherry Trifle
- Bowls of Fresh Fruit Salad with Orange Cointreau Cream
- Pavlova with Berries and a Passion Fruit Cream
- Triple Chocolate Brownies with Raspberries and Praline Mascarpone Cream
- Sliced Apple Tart with Cinnamon Crème Fraiche
- Individual Fruit Salad in a Brandy Snap Basket
- Summer or Winter Pudding with Pouring Cream
- A Selection of English and Continental Cheeses served with Cheesy Biscuits, Celery, Grapes and Bowls of Fruits



LUNCH AND DINNER MENUS

Two Course Lunch Menu

Select one option from the main and sweet dishes, plus if required, a vegetarian alternative from the vegetarian dishes. A selection of market vegetables with the main course and coffee and tea at the end of the meal will be served as standard.

Three Course Dinner Menu

Select one option from the first course, main and sweet dishes, plus if required, a vegetarian alternative from the vegetarian dishes. A selection of market vegetables with the main course and coffee, tea and chocolate mints at the end of the meal will be served as standard.

FIRST COURSE

- French Onion Soup with Toasted Cheese Croutons (V)
- Sweet Pepper and Potato Soup (V)
- Grilled Goats Cheese Salad
Served with tomato and herb salad
- Pan Fried Mushrooms on Toasted Brioche (V)
Served with onion compote and crisp salad leaves
- Teriyaki Lemon Chicken Brochettes
Served on a bed of radicchio, rocket and coriander with deep fried leeks and fresh chillies
- Smoked Salmon Terrine
Served on rocket leaves with a warm potato salad
- Cantaloupe Melon, Prosciutto, Pecorino Cheese and Wild Rocket Salad
Drizzled with cold-pressed olive oil and cracked black peppercorns
- Hot Peppered Strips of Beef Fillet
Served on a Stilton cheese and red onion salad with a port and Dijon mustard dressing
- Roasted Sea Trout with Almond and Green Bean Salad



LUNCH AND DINNER MENUS cont.

MAIN DISHES

- Stuffed Saddle of Lamb with Baby Spinach and Chestnut Mushrooms
Served with a redcurrant jus

- 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

- Roast Rib of Beef with Horseradish Creamed Mash
Served with a wild mushroom and red wine jus

- Fillet of Pork Stuffed with Porcini Mushrooms
Carved and served with roasted baby vegetables and a thyme honey and mustard cream sauce

- Supreme of Guinea Fowl with Green and Red Peppercorns
Baked and served with a brandy cream sauce with soft green and red peppercorns

- Salmon with a Roasted Seed Crust
Served with creamed leeks, pickled radish and shiso dressing

- Oven Baked Supreme of Corn Fed Chicken with Wild Mushrooms
Served with a sage and sorrel lemon sauce and garnished with crispy lardons of smoked bacon

- Grilled Fillet of Sea Bass with Roasted Chorizo, Courgettes, Olives and Herbs
Served with a roasted pepper sauce

VEGETARIAN DISHES

- Roasted Pumpkin, Potato and Creamed Spinach Pie
Bean and Tofu Tagine
Served with a herbed couscous salad

- Pesto Gnocchi with Roasted Seasonal Vegetables
tossed in a white wine cream sauce

- Grilled Marinated Halloumi with Flat Mushroom and Beef Tomato
with red chard and red pepper coulis



LUNCH AND DINNER MENUS cont.

- Tomato, Spinach and Parmesan Risotto
Sun-dried Italian tomatoes gives a rich finish to this dish which is served with flakes of Parmesan cheese
- Chard Potato Cake with Stilton Rarebit
Served with a red onion marmalade
- Cashew Nut Roast with Apricot Stuffing
- Roasted Tomato Tart
Served with an avocado cream and a herb salad

PUDDINGS

- Warm Chocolate Pecan Brownie Cake
Served with vanilla ice cream and pineapple carpaccio
- Iced Pistachio and Orange Parfait
Served with chocolate biscuit curls
- Baked Blueberry Cheesecake
Served with vanilla pod ice cream
- Warm Honey Cup Puddings
Served with a pistachio nut ice cream
- Limoncello Panna Cotta with Small Berries
- Glazed French Apple Tart
Served with clotted cream
- Seville Orange and Marmalade Tart
Served with a quenelle of orange clotted cream
- Fresh Fruit Salad



JESUS COLLEGE CONFERENCE TARIFF

1st OCTOBER 2011 - 30th SEPTEMBER 2012

24 Hour Delegate Rate £134.45 per person
With Single En-suite Accommodation

24 Hour Delegate Rate £121.95 per person
With Twin En-suite Accommodation

12 Hour Delegate Rate £40.60 per person
With a Fork Buffet, Sit Down Buffet or Two Course Lunch

12 Hour Delegate Rate £34.70 per person
With a Working Sandwich Lunch

6 Hour Delegate Rate £37.80 per person
With a Fork Buffet, Sit Down Buffet or Two Course Lunch

6 Hour Delegate Rate £31.90 per person
With a Working Sandwich Lunch

24 Hour Delegate Rate

- En-suite Accommodation
- Main Conference and Syndicate Room
- Standard Audio Visual Equipment (one data projector, laptop, screen, flip chart & pens, wireless internet connection)
- Full Jesus Breakfast, Lunch and Dinner
- Morning and Afternoon Tea and Coffee
- Conference Pads and Pens, Mints and Fruit Cordials

12 Hour Delegate Rate

- Main Conference and Syndicate Room
- Standard Audio Visual Equipment (one data projector, laptop, screen, flip chart & pens, wireless internet connection)
- Lunch
- Morning and Afternoon Tea and Coffee
- Conference Pads and Pens, Mints and Fruit Cordials

6 Hour Delegate Rate

- Main Conference and Syndicate Room for half a day
- Standard Audio Visual Equipment (one data projector, laptop, screen, flip chart & pens, wireless internet connection)
- Lunch
- Morning or Afternoon Tea and Coffee
- Conference Pads and Pens, Mints and Fruit Cordials

