Dining Menu

3 Courses with Coffee £41.00
3 Courses with Coffee and Cheese £48.25
All prices are exclusive of VAT

We ask that all guests enjoy the same starter, main course and dessert. Any guests with particular dietary requirements can be catered for.

St Catharine’s College | Trumpington Street | Cambridge | CB2 1RL
conference@caths.cam.ac.uk | 01223 336433 | www.caths.cam.ac.uk/conferences
**Starters**

**DUCK**
Confit, carpaccio and cured with pineapple chutney

**HAM HOCK**
Terrine with a warm salad of toasted barley and onions, chives and garlic with a broth of herbs

**BEEF**
Carpaccio and tartare with salsa verde, marinated celeriac and almond foam

**SALMON**
Cured, lemon crème fraîche, watercress salad, green bean salsa and lime curd

**COD**
Brandade ravioli with sautéed spinach, grilled spring onions and lemon beurre blanc

**LOBSTER**
Risotto with fried capers and lemon

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**WARM SALAD (V)**
Heritage carrots, pickled turnip and goats cheese curd

**RAVIOLI (V)**
Butternut squash and gorgonzola with almonds and pickled shallots

**BROTH (V)**
Spinach, chard and nutmeg beignets and roast potato

**CAKE (V)**
Bubble and squeak, roasted broccoli and crispy hens egg

**FONDUE (VV)**
Jerusalem artichoke, burnt onion and charcoal emulsion

**BEETROOT (VV)**
Ravioli with cashew nut, walnut pesto and winter leaves

(V— vegetarian, VV— vegan)
Mains

**BEEF**
Pan fried rump with almond praline, butternut squash purée, roasted beets, kale and red wine sauce

**PORK**
Pan fried with mushroom powder crust, sautéed Savoy cabbage, leek and potato terrine, roasted apple purée and Madeira jus

**CHICKEN BREAST**
Moroccan spiced with cigarillos, pomegranate couscous, sautéed spinach and molasses sauce

**VENISON**
Pan fried loin with red cabbage ketchup, faggot, Savoy Cabbage, Rosemary pommes puree, butter baked carrot and juniper jus

**TURBOT**
Pan fried with rosti potatoes, pumpkin, apple, kohlrabi and spiced butter

**COD**
Supreme with cauliflower risotto, grilled broccoli, toasted almond, glazed turnips and chicken jus

**WELLINGTON (V)**
Mushrooms and goats cheese, wild duxelle rice, braised cavolo nero and butternut squash purée

**GLAMORGAN SAUSAGES (V)**
Carrot and swede crush, pickled turnip purée, chou farci and red wine sauce

**MILANESE RISOTTO (V)**
Wild mushroom fricassée, cep powder and herb cress

**PIE (V)**
Cheddar and onion, chargrilled leeks and baby carrots

**‘JANUARY KING’ CABBAGE (VV)**
Roasted with Jerusalem artichoke purée, pickled wild mushrooms, heritage beetroot and nasturtium seasoning

**CAULIFLOWER STEAK (VV)**
Roasted with turmeric, yeast, aubergine purée, lentil dhal croquette and curry oil

(V—vegetarian, VV—vegan)
Desserts

BLACKBERRY
Cheesecake and sorbet, Graham cracker crumble, fresh blackberry and blackberry gel

PEAR
Poached, caramelised pear purée, walnut sponge, toasted walnuts and ricotta ice cream

PASSIONFRUIT
Tart with bitter chocolate sorbet, Chantilly and chocolate soil

APPLE
Terrine, caramelised puff pastry, apple purée and apple crumble ice cream

ORANGE
Parfait and gel, orange segments and candied hazelnuts

VANILLA
Bavarois, roasted figs, mulled wine sorbet and honeycomb

GINGER
Syrup pudding with almond granola and clotted cream ice cream

BOUNTY
With chocolate soil and coconut sorbet