



–*Summer 2017*–

Dining Menu

3 Courses with Coffee £41.00

3 Courses with Coffee and Cheese £48.00

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

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Starters

CHICKEN

Poached with pickled blackcurrants, buttermilk purée, roasted gem and shallots

PARMA HAM AND SMOKED BACON

With pickled and fresh melon, goats curd and black pepper

DUCK

Breast with pistachio, coconut, cherry, mango and cinnamon granola

MACKEREL

Cured with kombu, beetroot, yuzu and orange

SEAFOOD BISQUE

Lobster tortellini with basil oil

SALMON

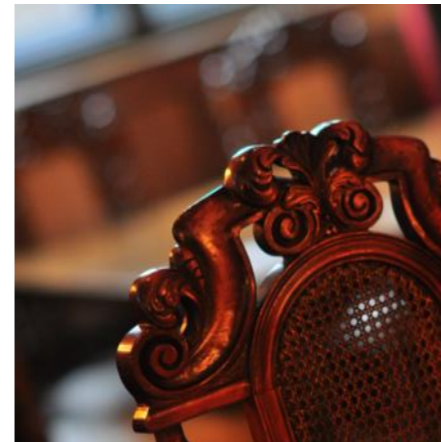
Rillettes and cured, tomato, peas and dill oil

EGG (V)

Poached with asparagus, parmesan, quinoa and brown butter emulsion

TOMATO (V)

Fresh, dried and gel with mozzarella, tomato sponge, balsamic and avocado ice cream



Mains

BEEF

Fillet with mushroom purée and caramel, kale, shallot and pommes purée

PORK

Rack and belly with butternut squash, roasted feta, tomato couscous pilaf, grilled broccoli and red wine reduction

LAMB

Loin and crispy feuilleté of shoulder, caponata, samphire and spring onions with lamb glaze

COD

Poached with fennel, tomato, spinach and seaweed hollandaise

SEA BASS

With summer squash, nage and roasted peppers

SEA TROUT

Pan fried with pea purée, new potatoes, Parma ham, cucumber salsa verde and grilled leaves

PEA AND MINT(V)

Risotto cake, pea purée, samphire, asparagus and parmesan

TOMATO AND LENTIL (V)

Cake with caponata, basil oil and grilled leaves



Desserts

STRAWBERRY

Sablé breton, strawberry gel, strawberry sorbet and meringue

RASPBERRY AND CHOCOLATE

Tart with mascarpone and raspberry sorbet

LEMON AND BLUEBERRY

Cheesecake, Graham cracker, lemon curd, confit and blueberries

RUM BABA

Roasted pineapple, toasted coconut and clotted cream

RASPBERRY

Mousse, jelly, white chocolate crémeux, fresh raspberries and raspberry sorbet

CUSTARD TART

Poached gooseberry, gooseberry gel, cream and caramelised almonds

GRAPEFRUIT AND PASSION TART

Passion marshmallow, passion gel, pistachio and mascarpone

PISTACHIO CAKE

Chantilly, poached cherry, cherry gel and cherry sorbet

