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

SCALLOPS
Pan fried, pumpkin purée, chervil oil and leaves

PARTRIDGE
Sous vide breast, confit leg, burnt apple purée, sautéed cabbage and tarragon

HAM HOCK
Ravioli, celeriac purée, bacon, onion and sage oil

DUCK
Consommé and confit, artichoke purée and Madeira jelly

MACKEREL
Barbecued, sour cream, roasted onion and bread

PLAICE
Steamed, tagliatelle, mussel and lemon emulsion

JERUSALEM ARTICHOKE (VV)
Puréed, pickled and roasted, parsley oil and hazelnut

CELERIAC (V)
Caramelised velouté, puff pastry, parmesan, parsley and lemon

WINTER VEGETABLE GARDEN (V)
Salad of carrot, celeriac, parsnip, Brussels, thyme crackers, charred feta and buttermilk

MUSHROOM (V)
Stuffed, puréed, tortellini, garlic, bread, onions

SPINACH (V)
Risotto, roasted ricotta and spiced squash

(V—vegetarian, VV—vegan)
Mains

**CHICKEN**
Roasted, potato confit, braised leeks, fricassée of chicken, truffle and verjus sauce

**BEEF**
Roasted fillet, buttermilk and potato purée, fricassée of mushrooms and cavolo nero

**VENISON**
Loin, slow cooked haunch, Anna potatoes, caramelised turnip purée, sprouts and goats cheese

**TURBOT**
Poached, butternut fondant, cavolo nero, leeks and caviar cream

**SEA BASS**
Pan fried, cauliflower, Brussels, cured salmon and pancetta

**SEA BREAM**
Pan fried, Savoy cabbage, roasted mushrooms, broccoli and beurre noisette

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**CELERIAC (V)**
Croquette, hazelnut crumb, curly kale, roast parsnip, baby carrot and caramelised honey cream

**SAVOY (V)**
Stuffed with root vegetables and lemon quinoa, pickled turnip, fondant potato and rosemary oil

**CARROT (VV)**
Baked in filo, puréed and marinated, curly kale, shallot and toasted quinoa

**SQUASH (VV)**
Crushed with borlotti, roasted garlic and thyme purée, Brussel leaf, roasted onion and salsa verde

**WILD MUSHROOM (VV)**
Quinoa cake, roasted turnip, cavolo nero and sherry lentils

(— vegetarian, — vegan)
Desserts

CARAMEL
Tart with chocolate ganache, banana purée, brûlée banana and nut brittle

WALNUT
Cake, burnt honey ice cream, poached pear and soaked raisins

APPLE
Cinnamon parfait, caramelised apple balls, apple purée, poached blackberries and almond granola

EARL GREY
Mousse, milk chocolate, shortbread and caramel Chantilly, milk chocolate sauce

COCONUT
Mousse with mango coriander salad, passionfruit foam and lime curd

CHERRY
Mousse with port glazed cherries and dark chocolate crémeux

MASCARPONE
Panna cotta with honey roasted figs and honeycomb