— Spring/Summer Menu 2023 —

Dining Menu

3 Courses & Coffee £52.00+VAT
Cheese Course £9.70+VAT

We kindly ask that all guests enjoy the same starter, main course and dessert.
Minimum requirement of 15 diners.

Any guests with particular dietary requirements can be catered for.
We are proud members of the Sustainable Restaurant Association.

St Catharine’s College | Trumpington Street | Cambridge | CB2 1RL
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STARTER

**Salmon**
Whisky cured, compressed cucumber, tonka bean mayonnaise, pickled red onion

**Sea Bass**
Pan fried, cherry tomatoes, fennel, caramelised lemon oil, pea shoots

**Crab**
Avocado and lime purée, grapefruit, pickled kohlrabi, ginger dressing

**Chicken**
Smoked, mango chutney, yoghurt gel, lime and grilled pineapple dressing, coriander

**Duck**
Honey glazed, poached rhubarb, vanilla celeriac purée, charred sprouting broccoli

**Pigeon**
Sous vide, glazed baby beetroot, beetroot purée, pickled mooli

**Tomato**
Jelly, fresh, olive oil dressed cherry tomatoes, mozzarella, focaccia crouton, basil oil (v)

**Heritage Carrots**
Terrine, kale pesto, roasted feta (v)

**Onion**
White soup, apple caramel, toasted onion seed and savoury granola (ve)

(v - vegetarian, ve - vegan)
MAIN COURSE

**SEA BREAM**
Pan fried, shellfish risotto, kale, lobster reduction

**MACKEREL**
Grilled baby gem lettuce, steamed new potatoes, roasted cherry tomatoes, sauce vierge

**SEA TROUT**
Pan fried, caramelised shallot, pea and chorizo cassoulet

**SALT COD**
Pan fried, caramelised shallot, pea and chorizo cassoulet

**SWINGING PURSLEY**
Pan fried, shellfish risotto, kale, lobster reduction

**LAMB RUMP**
Herb and mustard crust, rosemary roasted carrot, glazed onion, Tenderstem broccoli, garlic fondant, redcurrant and rosemary jus

**BEEF SIRLOIN**
Wild mushroom purée, roasted celeriac, kale, steamed carrot, beef and red wine jus

**PEA AND MINT**
Risotto cake, pea purée, samphire, asparagus, roasted red onion, peppered goats’ cheese (v)

**COURGETTE**
Roulade, ricotta and lemon sautéed spinach, tomato fondant, tomato and basil beurre blanc (v)

**AUBERGINE**
Smoked and grilled, pilaf tagine couscous, sautéed spinach roasted red onion, spiced yoghurt and coriander dressing (v)

(v - vegetarian, vegan options available on request)
DESSERT

STRAWBERRY
Semifreddo, strawberry consommé, fresh and dried strawberries, shortbread crumble

LEMON
Meringue sablé Breton, raspberry sorbet

PINEAPPLE
Roasted, coconut sorbet, mango compote

RASPBERRY
Mousse and jelly, white chocolate crèmeux, raspberry purée

CHOCOLATE AND ORANGE
Fondant, milk ice cream

LEMON
Tart, fresh raspberries

RUM BABA
Vanilla ice cream, rum soaked fruit

CHOCOLATE
‘Brownie’, coffee ice cream, caramel sauce

APPLE
Poached in caramel, caramelised puff pastry ice cream, pickled apple

(vegetarian and vegan options available on request)
DRINKS

Bottled still and sparkling water

Selection of sparkling Norfolk cordials

Jugs of juice

Canned soft drinks

Bottled Beers:

Peroni 330ml

Brewdog Punk IPA 330ml

Others beers available

Wine list available on request