



— Autumn-Winter 2021/22 —

Dining Menu

3 Courses & Coffee £43.00+VAT

Cheese Course £8.00+VAT

We ask that all guests enjoy the same starter, main course and dessert.

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

Chicken liver pâté with apple and sultana chutney, toasted brioche, watercress and mustard dressing
(milk, gluten, egg, mustard, sulphites)

Pan fried duck with roasted beetroot, pickled shallot, caramelised orange segments and crispy kale
(celery, sulphites)

Ham hock terrine with piccalilli and toasted sourdough
(celery, mustard, gluten)

Beetroot cured salmon with compressed beetroot, horseradish crème fraîche and dill
(fish, milk)

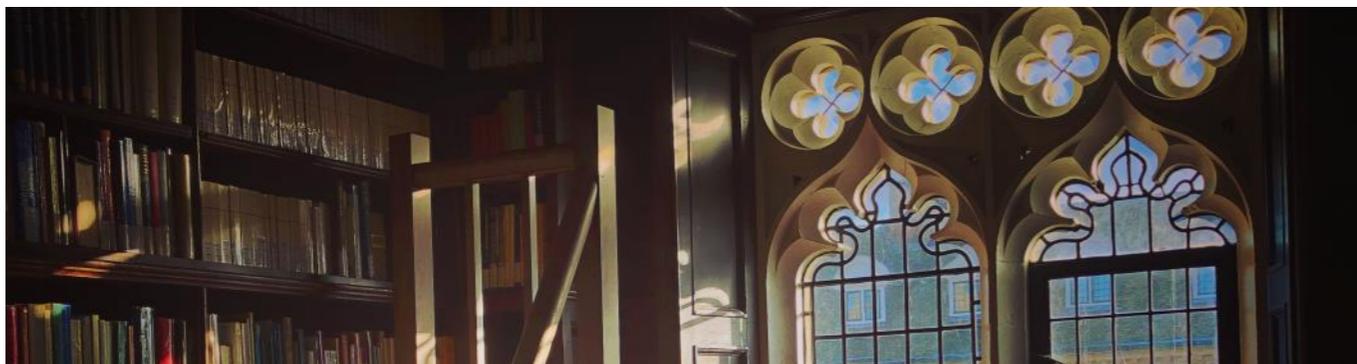
Pan fried sea bass, sautéed spinach, parsnip and vanilla purée with brown butter emulsion
(fish, milk)

Spiced butternut squash soup, toasted seeds, roasted feta and dill oil (V)
(celery, milk)

Textures of beetroot, pickled, roasted, dehydrated and puréed, with charred goats cheese and pea shoots (V)
(milk, sulphites)

Seasonal vegetable salad and toasted quinoa (Ve)





MAIN COURSE

Beef sirloin with braised shin, pomme purée, caramelised turnip purée, steamed curly kale, roasted carrot with rosemary and red wine jus
(milk, sulphites)

Tournedos of Turkey with cranberry and sage stuffing, pommes Anna, sautéed sprouts and bacon, cauliflower cheese and thyme jus
(milk, sulphites, celery)

Guinea fowl with shallots, mushrooms, baby onions, fondant potato, charred Savoy and Madeira jus
(milk, sulphites, celery)

Pan fried sea bass with wilted greens, white onion purée, roasted cauliflower and lemon and chive beurre blanc
(fish, sulphites, celery)

Fillet of sea bream with tomato and white bean cassoulet with steamed kale
(fish, celery)

Red onion tarte Tatin with roasted beetroot, steamed green beans, glazed baby carrots and dried goats cheese (V)
(gluten, milk)

Butternut squash and wild mushroom croquette with rosemary crust, roasted parsnip, sautéed winter cabbage and charred green beans with white wine sauce (V)
(gluten, celery, sulphites, milk, egg)

Mustard roasted cauliflower steak with herbed cracked wheat, sautéed sprouts and cranberries, baby carrots and sauce vierge (Ve)
(mustard, sulphites, gluten)





DESSERT

Lemon tart slice with meringue and lemon balm
(milk, egg, gluten)

Chocolate and caramel mousse with shortbread crumb (V)
(milk, egg, gluten, soya)

Passion fruit mousse with mango and lime salad (V)
(milk, egg)

Tiramisu, chocolate crèmeux, coffee sponge, coffee gel and mascarpone (V)
(milk, gluten, soya)

Vanilla bavarois with poached apple, apple gel, crisp
(milk)

Chocolate and orange tart with mascarpone, orange gel,
confit orange and chocolate shard (V)
(milk, egg, gluten, soya)

DRINKS

Still and sparkling water - £2.10+VAT per bottle

Selection of sparkling Norfolk cordials -£4.50+VAT per jug / £20.00+VAT per 5L Kilner jar

Jugs of juice - £3.50+VAT each

Canned soft drinks - from £1.00+VAT each

Bottled Beers:

Peroni 330ml - £3.78

Brewdog Punk IPA 330ml - £4.20

Others available from - £3.50

Wine List available on request

Nibbles - £3.00+VAT per person

*(Crisps, vegetable crisps, olives, selection of fava beans
and savoury popcorn)*

(V- vegetarian / Ve - vegan)