



— Autumn/Winter Menu 2022-23 —

Dining Menu

3 Courses & Coffee £47.00+VAT

Cheese Course £8.80+VAT

We kindly 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

conference@caths.cam.ac.uk | 01223 336433 | www.caths.cam.ac.uk/conferences

STARTER

CHICKEN LIVER

Pâté, apple and sultana chutney, toasted brioche,
watercress, mustard dressing

DUCK

Pan fried, roasted beetroot, pickled shallot,
caramelised orange segments, crispy kale

HAM HOCK

Terrine, piccalilli and toasted sourdough

SALMON

Beetroot cured, compressed beetroot, horseradish crème fraiche, dill

SEA BASS

Pan fried, sautéed spinach, parsnip and vanilla purée, brown butter emulsion

BUTTERNUT SQUASH (V)

Spiced soup, toasted seeds, roasted feta, dill oil

TEXTURES OF BEETROOT (V)

Pickled, roasted, dehydrated and puréed,
charred goats cheese, pea shoots

SALAD (VE)

Seasonal vegetable and toasted quinoa

(v - vegetarian, ve - vegan)





MAIN COURSE

BEEF

Pan fried sirloin, braised shin, pomme purée, caramelised turnip purée, steamed curly kale, roasted carrot, rosemary and red wine jus

DUCK

Pan fried breast, potato rosti, parsnip purée, curly kale, blackberry jus

GUINEA FOWL

Pan fried, shallots, mushrooms, baby onions, fondant potato, charred Savoy, Madeira jus

SEA BASS

Pan fried, wilted greens, white onion purée, roasted cauliflower, lemon and chive beurre blanc

SEA BREAM

Pan fried, tomato and white bean cassoulet, steamed kale

RED ONION (V)

Tarte Tatin, roasted beetroot, steamed green beans, glazed baby carrots, dried goats cheese

BUTTERNUT SQUASH AND WILD MUSHROOM (V)

Rosemary crusted croquette, roasted parsnip, sautéed winter cabbage, charred green beans, white wine sauce

CAULIFLOWER STEAK (VE)

Mustard roasted, herbed cracked wheat, sautéed sprouts and cranberries, baby carrots, sauce vierge

(v - vegetarian, ve - vegan)

DESSERT

LEMON

Slice, meringue, lemon balm

VANILLA

Bavarois, poached apple, apple gel and crisp

PEAR

Poached, Port spiced ice cream, beurre noisette crumb, pear crisp and gel

BLACKBERRY SEMIFREDDO

Blackberry soup, pickled blackberries, brandy snap

CHOCOLATE AND CARAMEL (V)

Mousse, shortbread crumb

PASSION FRUIT (V)

Mousse, mango and lime salad

TIRAMISU (V)

Chocolate crémeux, coffee sponge, coffee gel, mascarpone

CHOCOLATE AND ORANGE (V)

Tart, mascarpone, orange gel, confit orange, chocolate shard

(v - vegetarian)

(vegan option 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

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