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