



— Spring/Summer Menu 2024 —

# 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 20 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  
conference@caths.cam.ac.uk | 01223 336433 | [www.caths.cam.ac.uk/conferences](http://www.caths.cam.ac.uk/conferences)

## STARTER

### SALMON

Terrine with smoked salmon, asparagus, egg yolk purée, radish and pea shoots

### CHARRED MACKEREL

Compressed lemon fennel, dressed cherry tomatoes, dill oil and watercress

### CRAB

Tian with avocado mayonnaise, dill marinated cucumber, crispy shallot rings and baby cress

### CHICKEN

Smoked, with charred baby gem lettuce, wholegrain mustard mayonnaise, pickled shallot and toasted sourdough crouton

### DUCK

Pâté with toasted brioche, plum tomato and sultana chutney, crispy shallot and baby watercress

### WHITE ONION

Soup with ham hock fritter and parsley oil

### PEACH

Charred radicchio, goats cheese mousse, rocket, toasted sunflower seeds and herb oil (v)

### TOMATO

Heritage tomato textures, charred, compressed, balsamic glazed, with buffalo mozzarella and basil oil (v)

### TOMATO SOUP

Basil arancini and balsamic syrup (ve)

(v - vegetarian, ve - vegan)





## MAIN COURSE

### SEA BREAM

Mussels, peas and wilted spinach, baby carrot, new potato lyonnaise, shellfish beurre blanc

### HALIBUT

Pan roasted with lemon, crushed new potatoes, green beans, caramelised shallot and saffron beurre blanc

### SEA TROUT

Potato fondant, charred courgette, caponata and lemon herb emulsion

### CORN FED CHICKEN SUPREME

Pomme purée, roasted courgette, roasted red onion and tomato and basil jus

### BEEF

Parsley and mustard crusted sirloin with lyonnaise Anna potatoes, glazed carrot, sautéed spring cabbage, red wine and beef reduction

### PORK

Slow roasted pork belly with butternut and sage purée, confit garlic and sausage bon bon, charred spring onion, wilted spinach and pork jus

### RED ONION

Ravioli, ricotta with roasted cherry tomatoes, sautéed chard, glazed baby onions and herb butter (v)

### PEA AND MINT

Risotto cake with roasted red onion, asparagus, pea purée and glazed baby carrots (ve)

### SQUASH

Summer squash and vegetable pithivier with sautéed summer greens, garlic roasted plum tomato, basil and sunflower seed pesto (ve)

(v - vegetarian, ve - vegan)

## DESSERT

### STRAWBERRY

Semifreddo with meringue, compressed strawberries and baby mint

### CHERRY

Chocolate brownie with macerated cherries, mascarpone and cherry sorbet

### CUSTARD

Tart with ginger oat crumble and mascarpone

### MANGO

Panna cotta with mango salad, baby coriander and mint syrup

### CHOCOLATE AND PASSION FRUIT

Chocolate fondant with passion fruit sorbet, caramel sauce and lime popcorn

### LEMON

Sable au breton with lemon curd, raspberries, raspberry sorbet and baby mint

### PINEAPPLE

Roasted with lime syrup, coconut sorbet and oat crumble (ve)

### VANILLA

Vanilla panna cotta with macerated strawberries, mint gel and shortbread biscuit (ve)

### CHOCOLATE

Torte with chocolate avocado crémeux, raspberries and green leaf tuille (ve)

(v - vegetarian, ve - vegan)





## 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

Other beers available

Wine list available on request

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