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
**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

**CORNFED 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 PASSIONFRUIT
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