— Spring-Summer Menu 2022 —

Dining Menu

3 Courses & Coffee £43.00+VAT
Cheese Course £8.00+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.

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STARTER

**SEARED SALMON**
Pepper, lemongrass and tomato broth, marinated tomatoes and Thai basil

**PAN FRIED SEA TROUT**
Crushed peas, confit tomato, caramelised shallot with lemon dressing

**SEARED SCALLOPS**
With minestrone and kale pesto

**PARMA HAM AND SMOKED BACON**
Pickled and fresh melon, goats curd and black pepper

**VENISON**
Cured loin with red cabbage ketchup, venison tartare, green quinoa and mushrooms à la Grecque

**DUCK**
Terrine with confit, breast with rhubarb and ginger compote, grilled sprouting broccoli, orange and miso dressing

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**SPRING GARDEN SALAD (V)**
Shaved vegetables, heritage tomatoes, summer leaves, buffalo mozzarella with horseradish vinegar

**FETA (V)**
Mousse and charred, salt baked beetroot, marinated red onion and pickled cucumber

**ONION (V)**
Velouté, pickled shallots, apple caramel and savoury granola

**MUSHROOM (Vé)**
À la Grecque with a roasted onion purée, pickled turnip and watercress

**ASPARAGUS (Vé)**
Velouté, grilled asparagus spears, roasted cherry tomatoes and garlic oil

**PEA RISOTTO (Vé)**
Grilled baby leeks, confit cherry tomatoes and basil oil

(v - vegetarian, ve - vegan)
MAIN COURSE

LEMON SOLE
Steamed with a shellfish emulsion, baby leeks, carrots, turnips and potato pancake

SEA BASS
With butternut squash, asparagus, peas, nage and roasted peppers

COD
Pan fried with citrus salt, broccoli purée, roasted broccoli, sweetcorn, crab, yuzu dill oil

SALT MARSH LAMB
Loin and braised neck, carrot and brown butter purée, butter baked carrot, samphire, fondant potato with red wine sauce

SUTTON HOO CHICKEN
Breast with garlic and lemon pangritata crust, slow roasted courgette, tomato and herb baked fondant, French beans with chicken and basil jus

BEEF
Fillet and braised rib, buttermilk and potato purée, curly kale, roasted carrot, shallot with Madeira jus

DUCK
Breast with poached rhubarb, grilled broccoli, Savoy cabbage, toasted quinoa with red wine and hibiscus jus

PEA AND MINT (V)
Risotto cake, pea purée, samphire, asparagus, peppered goats curd

TOMATO AND LENTIL (V)
Pavé with caponata, basil oil and grilled leaves

CELERIAC (V)
Croquette with bay, Savoy cabbage, roasted turnip, buttermilk and potato purée

BUTTERNUT SQUASH (VE)
Roasted red onion, chilli and lentil cake breaded in quinoa, tomato chutney, sautéed spinach and vierge dressing

SAVOY CABBAGE (V)
Leaf stuffed with root vegetables, lentils and rice, celeriac purée, roasted beets and chargrilled leeks with tarragon dressing

MOROCCAN SPICED TOFU (VE)
Roasted leeks, steamed spinach and tabbouleh salad

(v - vegetarian, ve - vegan)
DESSERT

**LEMON**
Tart with mascarpone and compressed blueberries

**CHOCOLATE**
Ganache, dulce de leche Chantilly, shortbread, caramel sauce, mascarpone cream ‘millionaires’

**VANILLA**
Bavarois, rhubarb jelly, poached rhubarb and rhubarb sorbet

**SALTED CARAMEL**
Mousse, malted milk ice cream, chocolate soil and caramel textures

**ORANGE CHOCOLATE**
Pavé with cumin caramel, orange curd and mascarpone

**RASPBERRY (Ve)**
Panna cotta, raspberry purée, raspberry sorbet and raspberry tuile

**STRAWBERRIES (Ve)**
Compressed with black pepper, strawberry sorbet, strawberry soup and black olive caramel

**APPLE (Ve)**
Panna cotta with roasted apple purée, golden raisins and apple caramel

**CHOCOLATE (Ve)**
Mousse with salted caramel

**PINEAPPLE (Ve)**
Roasted and poached with rum syrup, coconut sorbet, coriander and mango

(v - vegetarian, ve- vegan)
DRINKS

Still and sparkling water
Selection of sparkling Norfolk cordials
Jugs of juice
Selection from Cambridge Juice Company
Canned soft drinks

Bottled Beers:
Peroni 330ml
Brewdog Punk IPA 330ml
Others beers available

Wine List available on request