

— 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.

St Catharine's College | Trumpington Street | Cambridge | CB2 1RL
conference@caths.cam.ac.uk | 01223 336433 | www.caths.cam.ac.uk/conferences



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

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 (VE)

À la Grecque with a roasted onion purée, pickled turnip and watercress

ASPARAGUS (VE)

Velouté, grilled asparagus spears, roasted cherry tomatoes and garlic oil

PEA RISOTTO (VE)

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 (VE)

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

Panna cotta, raspberry purée, raspberry sorbet and raspberry tuile

STRAWBERRIES

Compressed with black pepper, strawberry sorbet, strawberry soup and black olive caramel

APPLE

Panna cotta with roasted apple purée, golden raisins and apple caramel

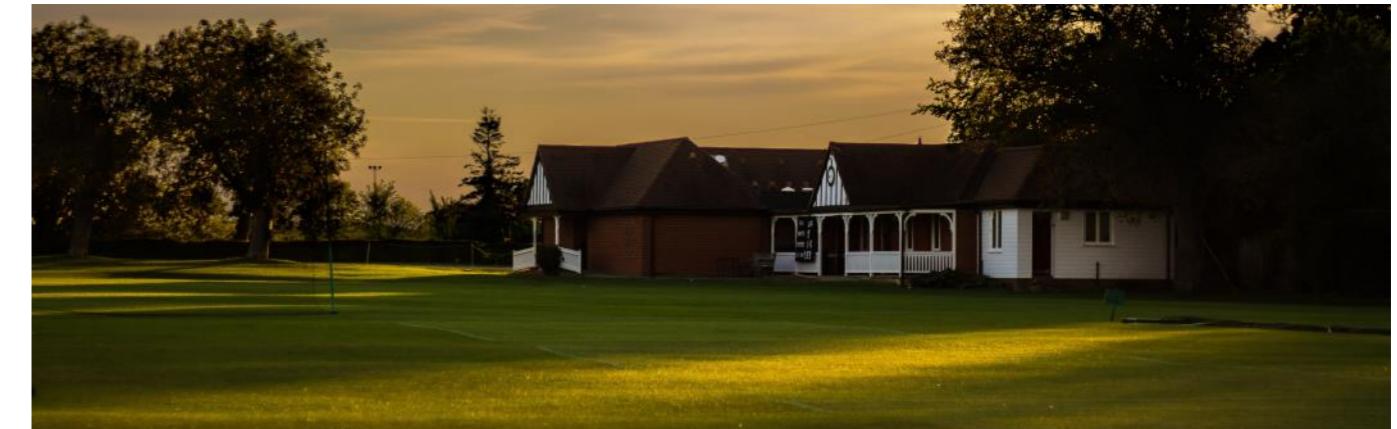
CHOCOLATE

Mousse with salted caramel

PINEAPPLE

Roasted and poached with rum syrup, coconut sorbet, coriander and mango

(Vegetarian/Vegan option available on request)



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

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