— Autumn / Winter 2023-24 —

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
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<tr>
<th>COURSE</th>
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<tr>
<td>STARTER</td>
<td><strong>CHICKEN LIVER</strong>&lt;br&gt;Pâté, apple and sultana chutney, toasted brioche, watercress, mustard dressing</td>
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<td><strong>DUCK</strong>&lt;br&gt;Pan fried, beetroot carpaccio, pickled shallot, caramelised orange segments, crispy kale</td>
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<td><strong>HAM HOCK</strong>&lt;br&gt;Terine, piccalili and toasted sourdough</td>
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<td><strong>SALMON</strong>&lt;br&gt;Beetroot cured, compressed beetroot, horseradish crème fraîche, dill</td>
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<td><strong>SEA BASS</strong>&lt;br&gt;Pan fried, sautéed spinach, parsnip and vanilla purée, brown butter emulsion</td>
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<td><strong>BUTTERNUT SQUASH (V)</strong>&lt;br&gt;Spiced soup, toasted seeds, roasted feta, dill oil</td>
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<td><strong>TEXTURES OF BEETROOT (V)</strong>&lt;br&gt;Pickled, roasted, dehydrated and puréed, charred goats’ cheese, pea shoots</td>
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<td><strong>SALAD (VE)</strong>&lt;br&gt;Seasonal vegetable and toasted quinoa</td>
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*(v - vegetarian, ve - vegan)*
MAIN COURSE

BEEF
Pan fried fillet, braised shin, pomme purée, caramelised turnip purée, steamed curly kale, roasted carrot, rosemary and red wine jus

DUCK
Roasted breast, potato rosti, parsnip purée, roasted apple, curly kale, blackberry jus

CHICKEN SUPREME
Roasted, shallots, mushrooms, baby onions, fondant potato, charred Savoy, Madeira jus

SEA BASS
Pan fried, wilted greens, white onion purée, ricotta gnocchi, 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)
Ravioli, parsnip purée, sautéed winter cabbage, charred green beans, white wine sauce

CELERIAC (VE)
Slow roasted, oat milk purée, chargrilled hispi cabbage, carrot and caraway salad

(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, pickled blackberries, brandy snap

CHOCOLATE AND CARAMEL (V)
Mousse, shortbread crumb

PASSION FRUIT (V)
Mousse, mango and lime salad

TIRAMISU (V)
Chocolate crèmeux, coffee sponge, coffee gel, mascarpone

CHOCOLATE AND ORANGE (V)
Tart, mascarpone, orange gel, confit orange, chocolate shard

(v - vegetarian, vegan options 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

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