



# 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 15 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**

#### CHICKEN LIVER

Pâté, apple and sultana chutney, toasted brioche, watercress, mustard dressing

## DUCK

Pan fried, beetroot carpaccio, pickled shallot, caramelised orange segments, crispy kale

## HAM HOCK

Terrine, piccalilli and toasted sourdough

#### SALMON

Beetroot cured, compressed beetroot, horseradish crème fraîche, dill

#### SEA BASS

Pan fried, sautéed spinach, parsnip and vanilla purée, brown butter emulsion

## **BUTTERNUT SQUASH (V)**

Spiced soup, toasted seeds, roasted feta, dill oil

## TEXTURES OF BEETROOT (V)

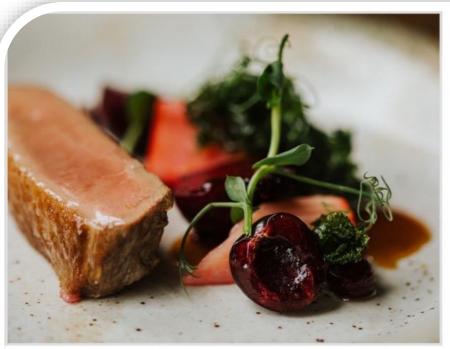
Pickled, roasted, dehydrated and puréed, charred goats' cheese, pea shoots

SALAD (VE)

Seasonal vegetable and toasted quinoa

(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, toasted seed granola, 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 crémeux, 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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