



— 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](http://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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