— Autumn-Winter 2019/20 —

Dining Menu

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

We 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
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STARTER

**BEETROOT SALMON**
Sous vide, brown shrimp & barley risotto, watercress

**SCALLOPS**
Lobster bisque, toasted fregula, confit tomato, fennel

**MONKFISH**
Pan seared with sprouts, bacon, cranberry & tarragon salsa verde

**VENISON GRavlAX**
Pickled pear, celeriac purée, Stilton

**CHICKEN**
Glazed breast, lentils, chorizo, eggplant, piquillo yuzu emulsion, baby herbs

**POACHED QUAIL**
Sweet potato crème, parsnip, smoked shallot

**LINCOLNSHIRE POACHER (VEGETARIAN)**
Twice baked soufflè, ale onions, watercress, sweet pickle

**HERITAGE VEGETABLES (VEGETARIAN)**
Roasted with pomegranate, yoghurt, roasted ricotta, toasted pumpkin seeds

**CARROT, TURMERIC & GINGER (VEGAN)**
Soup with cumin roasted chickpeas

**ROASTED TENDERSTEM BROCCOLI (VEGAN)**
Black garlic, endive leaves, roasted hazelnuts, poppy seeds & olive dressing

**FENNEL & BLOOD ORANGE (VEGAN)**
Baby spinach, pistachio, grapefruit, balsamic mustard & maple dressing
MAIN COURSE

COD
Roasted supreme, kale fondue, potato galette, white wine mustard sauce

SEA BASS
Roasted garlic gnocchi, cauliflower purée, Savoy cabbage, vanilla foam

CRISPY SALMON
Stewed chorizo & butterbean, roasted leek, steamed spinach

PORK LOIN
Potato fondant, carrot purée, cavolo nero, black pudding bon bon, crispy sage, shallot, jus

FILLET OF BEEF
Mustard crust, hispi cabbage, cumin & roasted carrot purée, thyme potato rosti, beef jus

CHICKEN
Confit leg, parma ham, charred haricot verts, celeriac, hazelnut, chicken jus

BREAST OF GUINEA FOWL
Goose fat fondant, roasted butternut squash purée, spinach, sprout tops

VENISON
Loin, potato & braised shoulder terrine, red cabbage, roasted cauliflower, red wine sauce

HARISSA CARROTS & FENNEL (VEGETARIAN)
Black lentils, roasted red onion, yoghurt, mint leaves

BREADED CELERIAC (VEGETARIAN)
Caramelised honey cream sauce, roasted vanilla parsnip, charred cabbage

ROASTED EGGPLANT (VEGAN)
Garlic & ancho chilli, pea purée, pan seared parsnips, roasted corn succotash, crispy parsnips

PAN ROASTED PORTOBELLO STEAKS (VEGAN)
Wild mushrooms, potato purée, haricots verts, charred onion petals, chimichurri sauce
DESSERT

**SALTED CARAMEL**
Tart, roasted apple purée, burnt honey ice cream, apple caramel, oat crumble

**CHERRY**
Linzer crumble, cheesecake, port poached cherries, vanilla Chantilly cream

**PLUM**
Poached, anise crème fraîche panna cotta, poached plums, brandy snap tuile

**BLACKBERRY**
Sorbet, vanilla brûlée with blackberry gel, pickled blackberries, cinnamon granola

**PASSION FRUIT**
Tart, Chantilly cream, passion fruit gel, chocolate soil, bitter chocolate sorbet

**LEMON TART**
Poached cranberry, Chantilly cream, lemon confit

**LEMON**
Parfait, citrus whiskey caramel, white chocolate mousse, tuile biscuit

**CHOCOLATE**
Pavé, Chantilly cream, ‘After Eight’ tuile, cocoa liquorice syrup

**COCONUT (VEGAN)**
Mousse, mango purée, lime curd, toasted coconut meringue

**VANILLA (VEGAN)**
Bavarois, red wine poached pear, Bavarian style spiced nuts

**MANDARIN (VEGAN)**
Mousse, orange curd, whipped mascarpone, orange gel, blood orange sorbet, caramelised hazelnut
DRINKS

Still and sparkling water - £2.10+VAT per bottle
Selection of sparkling Norfolk cordials - £4.50+VAT per jug / £20.00+VAT per 5L Kilner jar
Jugs of juice - £3.50+VAT each
Canned soft drinks - from £1.00+VAT each

Bottled Beers:
Peroni 330ml - £3.60
Brewdog Punk IPA 330ml - £4.00
Others available from - £3.50

Wine List available on request

Nibbles - £3.00+VAT per person
(Crisps, Vegetable Crisps, Olives, British roasted fava beans - salted and unsalted,
British roasted peas - salted, unsalted and horseradish flavoured)