3 Courses & Coffee £41.00+VAT
Cheese Course £7.65+VAT

We ask that all guests enjoy the same starter, main course and dessert.

Additional printed menus @75p per person, seating plan and place cards @65p per person
(1 menu between 4 guests included in price)

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**

**SALMON & SHRIMP**
Pan seared salmon, spring asparagus, shrimps, shrimp bisque

**SCALLOPS**
Celeriac purée, truffle oil, braeburn apple gel, apple matchsticks

**MACKEREL MILLE FEUILLE**
Mackerel three ways, bonito mayo, avocado purée, dill, pastry discs

**CRAB**
Carrot variations, cream cheese mousse, tarragon gel, flaxseed crackers

**DUCK RILLETTE**
Parmesan crisp, pickled carrot ribbons, beetroot textures, cucumber gel

**CHICKEN**
Chicken terrine, apple, truffle aioli, smoked yolk, smoked caramel, breadcrumb

**PORK BELLY**
Slowly braised, apple soup, garlic purée, port jus, micro herb, crackling

**PANCETTA & BRESAOLA**
Cured bresaola, pancetta crisp, sourdough crouton, fresh spinach, wild mushrooms

**PEA (VEGETARIAN)**
Panna cotta, heritage carrot & radish pickle, mint oil, feta mouse, sourdough crisp

**CELERIAC WALDORF SALAD (VEGETARIAN)**
Celeriac ravioli, walnut mayo, apple gel, charred gem lettuce, apple matchsticks

**BEETROOT & GOATS CHEESE (VEGETARIAN)**
Beetroot mousse, beetroot purée, crumbled & torched goats cheese, toasted hazelnuts, hazelnut granola, torched citrus, garden greens

**TOFU (VEGETARIAN, ALSO AVAILABLE AS VEGAN)**
Spiced tofu, mango purée, Asian micro salad, tempura cauliflower
MAIN COURSE

**SEABASS**
Cauliflower tabbouleh, cauliflower purée, lime, curry vinaigrette

**SALMON**
Cucumber ketchup, pickled charred cucumber, apple, tomato & caper salsa, toasted cashew

**BLACK SKIN COD**
Smoked garlic, red quinoa, peas, octopus broth

**SEABREAM**
Razor clam persillade, artichoke purée, samphire, shellfish foam

**DUCK BREAST**
Baby carrots, roasted baby beetroot, pickled kohlrabi, beetroot purée

**POACHED & ROASTED CHICKEN**
Truffle potato gnocchi, celeriac purée, baby leek, crispy rocket

**PORK TENDERLOIN**
Apple & thyme rosti, buttered kale, poached baby onion, redcurrant & thyme jus, puffed crackling

**RED POLL BEEF**
Spring pea purée, burnt onion petal’s, charred spring onion, onion crisp, pommes purée, béarnaise sauce

**aubergine (Vegetarian)**
Compressed aubergine steak, tomato concassé, toasted pine nut crumb, basil oil, mozzarella balls, courgette linguine, pesto

**truffle baked celeriac (vegetarian)**
Pumpkin, pine nuts, purple sprouting broccoli, black garlic béarnaise, peas, pea flowers

**Beetroot Wellington (vegetarian)**
Asparagus tips, pommes purée, beetroot, balsamic, wild mushrooms, tenderstem broccoli

**cauliflower steak (vegetarian, also available as vegan)**
Thyme & garlic roasted, roasted spring carrot, braised chicory, watercress purée, crushed Jerseys
DESSERT

Lemongrass
Panna cotta, pink peppercorn sugar, macerated strawberries, lemon basil

Chocolate Délisse
Vanilla ice cream, chocolate soil, caramelised banana

Raspberry Cheesecake
Mascarpone, peach & basil sorbet, caramelised white chocolate

Peach
Burnt peach, sweetcorn cake, whisky caramel, white chocolate ice cream, bee pollen, pistachio, verbena

Rhubarb
Yorkshire rhubarb crumble, ginger crème Anglaise

Mango
Mango mousse, coconut snow, lemon balm, lemon gel, green tea gel, baby meringue

Marshmallow
Passion fruit, yuzu sorbet, caramelised sweet & salty popcorn

Cherry
Parfait, white chocolate mousse, beetroot gel

Pear & Vanilla
Vanilla brûlée, pear gel, sorbet & crisp with honeyed mascarpone

Strawberry
Strawberry & pistachio breton, strawberry sorbet, caramelised white chocolate, pistachio crumb

Chocolate (Vegan, Gluten Free)
Chocolate & orange tart, soya yoghurt sorbet, orange gel

Lemon Tart (Vegan, Gluten Free)
Lemon slice, lemon curd, blueberries
DRINKS

Still and sparkling water - £2.00+VAT per bottle
Selection of sparkling Norfolk cordials - £4.50+VAT per jug / £20.00+VAT per 5L Kilner jar
   Jugs of juice - £3.25+VAT each
Selection from Cambridge Juice Company - £1.25+VAT per bottle
Canned soft drinks - from £1.00+VAT each

Bottled Beers:
   Peroni 330ml - £3.20
   Brewdog Punk IPA 330ml - £4.00
   Others available from - £3.50

Wine List available on request

Nibbles - £2.60+VAT per person
   (Crisps, Vegetable Crisps, Olives, British roasted fava beans - salted and unsalted,
    British roasted peas - salted, unsalted and horseradish flavoured)