Spring-Summer 2019

Dining Menu

3 Courses & Coffee £32.50+VAT
Cheese Course £6.50+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

**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

**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
MAIN COURSE

SEA BASS
Cauliflower tabbouleh, cauliflower purée, lime, curry vinaigrette

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

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

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

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
DESSERT

**CHOCOLATE DÉLICE**
Vanilla ice-cream, chocolate soil, caramelised banana

**RASPBERRY CHEESECAKE**
Mascarpone, peach & basil sorbet, caramelised white chocolate

**MARSHMALLOW**
Passion fruit, yuzu sorbet, caramelised sweet & salty popcorn

**PEAR & VANILLA**
Vanilla brûlée, pear gel, pear sorbet, pear crisp, jelly, honeyed mascarpone

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

**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)