Autumn-Winter 2018

Dining Menu

3 Courses & Coffee £41.00+VAT
Cheese Course £7.25+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

**HOLLY HOUSE FARM LEEK & CAMBRIDGE BLUE CANNELLONI** (Vegetarian)
With roasted pumpkin, charred shallot, broad beans, onion & thyme consommé
**SMOKED AUBERGINE PÂTÉ** (Vegetarian)
With salted cumin sponge, fennel ash, roasted pecans & baby coriander

**HILL FARM ENGLISH SWEET POTATO** (Vegetarian)
Tortellini with sage butter, crispy sage leaves & roast butternut purée

**GLOUCESTER GOATS CHEESE & BAKED FIG FOCACCIA** (Vegetarian)
With rocket, rosemary & Modena reduction

**TEXTURES OF DEREHAM CARROT** (Vegetarian, also available as Vegan)
Roasted baby carrot, pickled carrot ribbons, dehydrated carrot, carrot green pesto & laurel farm poached egg

**RINGDEN FARM PEAR** (Vegan)
Charred & served with pickled walnut salad, toasted sourdough & balsamic reduction

**STarter**

**Blythburgh Farm Pork**
Terrine with wild mushroom & port gel, dill & pickles on toasted sour bread

**THURLOW ESTATE SQuAB Pigeon**
Pan seared breast with apple & celeriac remoulade & walnut dressing

**Red Poll Beef Sirloin**
Sous vide, seared & served with pickled walnut salsa verde & chargrilled shallots

**French Quail**
Sous vide & pan roasted with chestnut mushrooms, cep purée, quails egg & wood sorrel

**Cured Newhaven Mackerel**
Pickled vegetables, watercress salad, wasabi crème fraîche

**Whiskey Cured Salmon**
With tonka bean mayonnaise, dill & cucumber pickles

**Newhaven Monkfish ‘Scampi’**
Beer battered with pea purée & garlic aioli & baby watercress
MAIN COURSE

SALTMARSH FILLET OF LAMB
With pommes purée, beer braised shallots, carrot purée, tenderstem broccoli & port & redcurrant jus

SUFFOLK DEXTER FILLET OF BEEF
With cavolo nero, roasted butternut, wild mushroom & red wine jus

AYLESBURY DUCK BREAST
With braised red cabbage, pearl barley risotto, pumpkin purée & star anise jus

HAMPSHIRE CHALK STREAM TROUT
Honey & stout braised cabbage, sweet potato & ginger purée, sea vegetable, cremini mushrooms & sumac

NEWHAVEN SEA BASS
With sautéed smoked bacon, red chard, beans & celeriac purée

BRIXHAM TURBOT
With toasted brioche, mushroom ketchup, peas, cauliflower purée & sautéed chanterelles

EAST ANGLIAN THREE CHEESE (VEGETARIAN)
Beignets with roasted provençale vegetables, pea shoots, tenderstem broccoli & basil oil

WATTS FARM STUFFED CABBAGE (VEGETARIAN)
With pearl barley, squash purée & sprout leaves

WOBBLY BOTTOM GOAT’S CHEESE (VEGETARIAN)
Chive croquette with a pea & leek fricassée with sautéed kale & seasonal herbs

CAVOLO NERO OPEN LASAGNE (VEGETARIAN)
With Jerusalem artichoke, tenderstem broccoli & parmesan cream

WILD MUSHROOM POLENTA (VEGAN)
Served on roasted root vegetables, lentil & wilted spinach, finished with a mushroom jus & truffle oil drizzle

GNOCCHI (VEGAN)
With wild mushroom, fried sage, mushroom paper, mushroom foam & mushroom purée
DESSERT

**Chocolate Orange**
Mousse, spiced fruit brioche, yoghurt sorbet & cocoa syrup

**Cambridge Black Hole Stout Cake**
Blackberry purée, hazelnut crumble & stout Chantilly quenelle

**Passion Fruit**
Pavlova with pistachio granola, passion fruit mousse & baby coriander

**Salted Caramel**
Cheesecake, malted milk ice cream, chocolate soil & caramel textures

**Everitt’s Farm Plums**
With Cambridge night watch porter sabayon, ginger crumble & iced yoghurt

**Lemon Tart**
With mascarpone sorbet, lemon balm, baby meringue and limoncello gel

**Baklava Cigars (Vegan)**
With date syrup, pistachio foam, pistachio crumb & yoghurt sorbet

**Pressed Braeburn Apple Terrine (Vegan)**
With elderberry sorbet, Everitt’s farm blackberries & hazelnut crumble
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 - £1.00+VAT each

Bottled Beers:
Peroni 330ml - £3.20
Pilsner Urquell 330ml - £3.50
Abbott Ale 500ml - £3.70
Brewdog Punk IPA 330ml - £4.00

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)