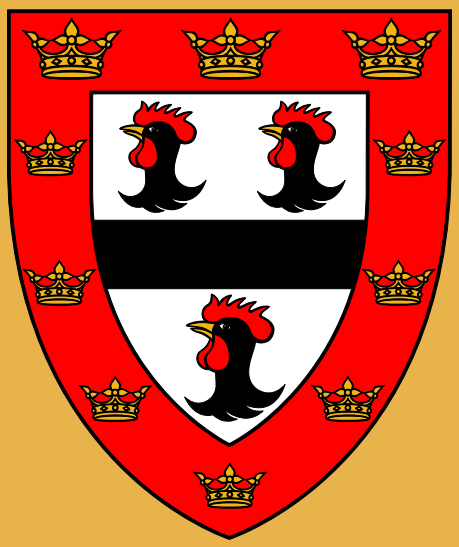

Lunch and Dinner Menus

Jesus College

2016-17

Jesus College
Jesus Lane, Cambridge CB5 8BL
Website: conference.jesus.cam.ac.uk
Telephone: 01223 760524
Email: conference@jesus.cam.ac.uk

Nibbles & Canapés

Nibbles

£3.90 per person

Kalamata Olives and Sun Blushed Tomatoes, Root Vegetable Crisps,
Wasabi Peanuts, Jesus College Roasted Nuts, Chilli Rice Crackers

Canapés

£7.00 per person (a choice of 4 canapés)
Additional Canapés are available at £1.55 per person

Hot

Cherrywood Beignets with Chilli and Basil Salsa

Cauliflower and Red Onion Bhaji with Mint and Lime Yoghurt

Prawn Tails in Feuille de Bric with Guacamole

Merguez Sausage Rolls with Tamarind Ketchup

Miniature Yorkshire Puddings with Rare Beef Fillet and Fresh Horseradish

Butternut Squash and Smoked Mozzarella Arancini

Pizzetta with Chorizo, Artichoke and Black Olive

Cold

Smoked Eel, Confit Potato and Granny Smith Apple

Ceviche of Yellow Fin Tuna with Cornichons and Crisp Filo

Halloumi and Compressed Pineapple Skewer with Mint and Red Chilli

Goats Cheese and Walnut Roulade on Toasted Rye Bread with Onion Chutney

Smoked Duck Breast with Gingerbread and Pickled Fennel

Venison Tartare with Roasted Celeriac, Tarragon and Capers

Lunch Menu

2 courses £23.00
3 courses £30.50

First Course

Butternut Squash with Toasted Hazelnuts and Pesto (v)

Shellfish Bisque with Aioli Croute

Celeriac and Rosemary Velouté with Crispy Garlic (v)

Warm Salad of Roasted Jerusalem Artichoke, Cèpes and Glazed Pecorino Cheese with Truffle Pesto (v)

Pithivier of Partridge and Pheasant, Crisp Turnips, Quince and Stout Reduction

Rillettes of Brixham Crab, Cumin Roasted Cauliflower, Avocado and Puffed Wild Rice

Crostini Roasted Aubergine, Harissa Hummus and Chestnut with Pomegranate and Coriander Salsa (v)

Main Course

Breast of Guinea Fowl, Mushroom and Confit Leg Strudel, Braised Red Chicory and Crisp Pancetta

Cider braised Belly of Pork, Parsnip and Potato Rosti, Cabbage and Bacon Bon-Bon with Crisp Skin

Fillet of Sea Trout, Saffron Pommes Mousseline, sautéed Chard and Shellfish Bisque

Pumpkin and Goats Cheese Tartlet, Crisp Enoki Mushrooms and Sage (v)

Sweet Potato Gnocchi, creamed Nettles, Button Onions and Horseradish Crumb (v)

Frittata of Heritage Carrot and Ricotta Cheese, glazed Beets and Sherry Vinegar Caviar (v)

Dessert Course

Williams Pear Tarte Tatin, Salted Caramel Ice Cream and Saffron Pear Puree

Whiskey and Bitter Chocolate Cremeaux, Espresso Gel, and Banana Tuille

Malted Barley Panna Cotta, Satsuma Crisps, Carrot Sorbet and Mandarin Soup

Bitter Chocolate and Rum Ganache, Stem Ginger Ice Cream and Passion Fruit Sauce

Coffee and Petit Fours

Formal Dining Menu

3 courses £38.00
4 courses £44.15 (*)
Served with Bread Rolls to start and Tea, Coffee & Petit Fours to end

Soups(*)

Butternut Squash Soup with Toasted Hazelnuts and Pesto (v)

Sweet Potato and Red Lentil Laksa (v)

Shellfish Bisque with Aioli Croute

Roasted Pumpkin and Pecorino Broth (v)

Celeriac and Rosemary Velouté with Crispy Garlic (v)

Carrot and Cumin Soup with Cheddar Toasts (v)

Aubergine, Coriander and Chickpea Soup (v)

First Course

Breast and confit Leg of Anjou Squab Pigeon, pickled Pear, Puy Lentils and creamed Carrot

Smoked Haddock Croquette, poached Egg, Spinach and Hollandaise

Sautéed Baby Squid with crisp Pork Shoulder, Cannellini Bean Ragout and Aioli

Warm Salad of roasted Jerusalem Artichoke, Cèpes and glazed Pecorino Cheese with Truffle Pesto (v)

Pithivier of Partridge and Pheasant, crisp Turnips, Quince and Stout reduction

Rillettes of Brixham Crab, Cumin Roasted Cauliflower, Avocado and puffed Wild Rice

Breadcrumbed Ox Cheek, Red Pepper Chutney and crisp Shallot rings

Crostini roasted Aubergine, Harissa Hummus and Chestnut with Pomegranate and Coriander Salsa (v)

Fish and Seafood Intermediate/Main Course (*)

Butter poached Skate Wing, Pearl Barley and Brown Shrimp Risotto, Suffolk Chorizo and Baby Capers

Seared Scallops, pickled Golden Beetroot, Bramley Apple and Watercress

Fillet of Cornish Brill, Squid Ink Linguini, Mussels and Saffron Butter Sauce

Baked Fillet of Black Cod, Morcilla Iberico, spiced Squash and creamed Cauliflower

Fillet of Sea Trout, Saffron Pommes Mousseline, sautéed Chard and Shellfish Bisque

Formal Dining Menu

Sorbet and Consommé (*)

Lemon Thyme and Celery

Mulled Berries

Roast Chicken Consommé with Pearl Barley and Trumpet Mushrooms

Warm Tomato Consommé with Goat's Cheese and Tarragon (v)

Main Course

Slow cooked Sirloin of Local Beef, poached Scottish Lobster, Garlic and Parsley creamed Potato, griddled Leek and Béarnaise Sauce

Breast of Guinea Fowl, Mushroom and confit Leg Strudel, braised Red Chicory and crisp Pancetta

Smoked Loin of Venison, Isle of Mull Mashed Potato, Chanterelle Mushrooms, Curly Kale and Truffle Honey Jus

Cider braised Belly of Pork, Parsnip and Potato Rosti, Cabbage and Bacon Bon-Bon with crisp Skin

Slow cooked Silverside of English Rose Veal, Parmesan and Lemon Polenta and Red Wine braised Salsify

Vegetarian Choices

Pumpkin and Goats Cheese Tartlet, crisp Enoki Mushrooms and Sage (v)

Sweet Potato Gnocchi, creamed Nettles, Button Onions and Horseradish Crumb (v)

Frittata of Heritage Carrot and Ricotta Cheese, glazed Beets and Sherry Vinegar Caviar (v)

Dessert Course

Williams Pear Tarte Tatin, Salted Caramel Ice Cream and Saffron Pear Puree

Whiskey and Bitter Chocolate Cremeaux, Espresso Gel, and Banana Tuille

Warm Orange and Vanilla Rice Pudding Cake, Cranberry Jam and Hazelnut Brittle

Chestnut and Cardamom Sponge, Granny Smith Apple Sorbet, Honeycomb and Mascarpone

Malted Barley Panna Cotta, Satsuma Crisps, Carrot Sorbet and Mandarin Soup

Bitter Chocolate and Rum Ganache, Stem Ginger Ice Cream and Passion Fruit Sauce

Cheese Course

£7.05 per person

Selection of Artisan Cheeses with Homemade Chutney and Biscuits

Booking Terms & Conditions

1. Provisional Bookings—A provisional booking can be made by emailing us directly email: conference@jesus.cam.ac.uk or by submitting a booking form through the college's conference web pages (http://conference.jesus.cam.ac.uk). Please note such bookings are held for a maximum period of two weeks, pending a decision.

2. Confirmed Bookings— Bookings are considered provisional until confirmed in writing along with completing a booking form which can be done online via the conference website (http://conference.jesus.cam.ac.uk).

3. Menu and wine choices, special dietary requirements and other information relating to your booking must be sent to the Conference and Events Office at least two weeks before the date of the event.

4. A set menu should be chosen by event organisers for their entire group. A choice of menus cannot be provided for formal meals except for vegetarian or other special dietary requirements.

5. Final numbers and final details must be confirmed in writing at least five full working days prior to the date of the function. Accounts will be based upon the final number, or minimum booking number, whichever is the greater.

6. Formal Dining Prices listed include—room hire, service, candles, linen, table flowers, table plan and menu cards. You will be charged our current latest price.

7. Buffet Prices listed include—room hire, service and clothed buffet table. You will be charged our current latest price.

8. Flowers will be supplied at a formal dinner and may be for a buffet. Please note they are not available to take away at the end of the function.

9. Cake—if your event is a special occasion, you are able to bring in your own cake, however please note you are responsible for its product and content and communicating this information to your guests.

10. Wine should be ordered from the College wine list and is sold on a sale or return basis. We do not allow guests to provide their own drinks and we do not operate a corkage system.

11. Standard table plans are included in the price for a seated meal. Table plan information needs to be submitted to the Conference office at least three days in advance.

12. Late Meal Charge—A late meal charge of £7.50 per cover will be applied to your booking if guests wish to dine after 8pm.

13. VAT. Our quoted prices do not include VAT, all prices are subject to VAT unless the customer/organisation qualifies for exemption and confirms this in writing before the date of the function. VAT will appear on the final invoice, after the event has taken place.

14. Payment is due 28 days net after the date of invoice. Overdue accounts will be charged interest at the rate of 5% per month.

15. Insurance. The College's insurance covers public liability claims where the College is deemed to be liable. The organisation making the booking shall indemnify the College against damage to College property caused by those attending the function.

16. Force Majeure. The College shall not be held liable for circumstances beyond its reasonable control that may prevent the College from meeting its obligations in respect of a booking.

17. GM Products. It is our policy to ensure that, to the best of our knowledge, none of the foods we serve contain genetically modified soya or maize as required by the EC and UK labelling requirements.

18. Smoking Policy. Smoking is prohibited on College premises with the exception of a two designated smoking shelters located in the North Court Car Park and besides the substation at the end of the Library Court building.

19. Cancellation. In the event of a confirmed booking being cancelled, we will require written confirmation of your decision. Please be aware the following catering cancellation charges will be applied:

TIME PRIOR TO THE DATE OF THE EVENT	CANCELLATION CHARGE AS % OF TOTAL COST
More than 12 weeks but not more than 6 months	25%
More than 4 weeks but not more than 12 weeks	50%
More than 14 days but not more than 4 weeks	75%
Within 14 days	100%