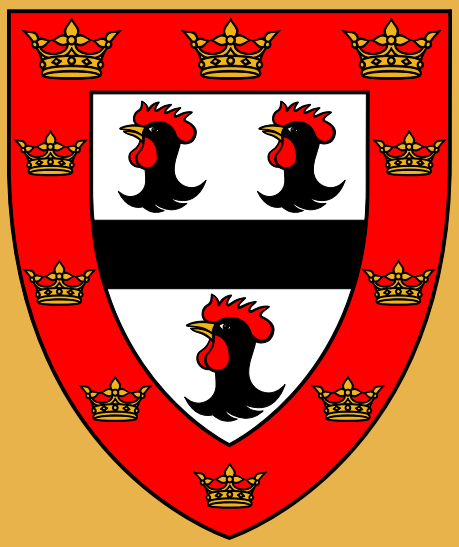

Dining at Jesus College

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

Smoked haddock Welsh rarebit tartlets

Rare roast sirloin of beef with Cambridge blue cheese on toasted ciabatta

Isle of Mull cheddar beignets with onion chutney (v)

Rolled fillet of pork with iberico black pudding and bramley apple

Cromer crab with avocado and radish bruschetta

Queen scallop and Suffolk chorizo skewers

Minted pea and ricotta arancini (v)

Cold

Charred mackerel fillet with gooseberry jam on pumpernickel bread

Flaked smoked chicken with mango in a filo shell

Potted brown shrimps on melba toasts with cucumber ceviche

Charred asparagus spear on toasted brioche with lemon cream cheese (v)

Teruel ham with roast fig and truffled balsamic

Crayfish tail with confit new potato, pickled baby beetroot and avocado

Polenta slice topped with olive tapenade and sun-blushed tomato (v)

Lunch Menu

2 courses £23.00
3 courses £30.50

First Course

Cream of broccoli, fennel and watercress with toasted almonds (v)

Smoked haddock and sweetcorn chowder with saffron and chives

Muscavado and soy cured salmon with schezuan pepper and coriander, spring onion and pickled ginger salad

Charred English asparagus with truffled egg mayonnaise, granary crisps and pea shoots (v)

Glazed crotin goats cheese on rye bread with chicory and steeped red onion (v)

Breast and confit leg of quail, liver parfait, walnut crumble and red grape

Main Course

Breast of free range chicken with cashel blue cheese gratin, seared artichoke, caper berries and roasted chicken wing reduction

Cutlet of Suffolk pork with Trealy farm black pudding, poached pineapple, creamed sweet potato and sauce vierge

Tandoori tail of monkfish with fresh peas, mint korma crackers and saffron yoghurt

Caramelised red onion and wobbly bottom goats cheese tart, balsamic pearls and cherry tomatoes (v)

Risotto of broad bean, sweet potato and sage with spiced pumpkin seeds and smoked scamorza (v)

Dessert Course

Macerated English Strawberries, lemon curd, prosecco sorbet and mint meringue

Popcorn panna cotta with pecan and ginger granola and poached rhubarb

Peanut butter iced parfait, sour cherries and gingerbread

Chocolate and hazelnut pavlova with frangelico chantilly, blackberries and orange sherbet

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(*)

Cream of broccoli, fennel and watercress with toasted almonds (v)

Cumin spiced sweet potato soup with goat's cheese cream (v)

Smoked plum tomato soup with focaccia and pecorino croutons (v)

Asparagus soup with rocket pesto and peppered cream cheese (v)

Chilled pea and mint soup with lemon yoghurt and alfalfa cress (v)

Smoked haddock and sweetcorn chowder with saffron and chives

First Course

Muscavado and soy cured salmon with schezuan pepper and coriander, spring onion and pickled ginger salad

Terrine of Dingley Dell pork shoulder and morcilla curado, apricot puree kohlrabi and baby watercress

Charred English asparagus with truffled egg mayonnaise, granary crisps and pea shoots (v)

Loin of yellow fin tuna with a spiced crust, crisp octopus, samphire and red pepper syrup

Glazed crotin goats cheese on rye bread with chicory and steeped red onion (v)

Smoked breast of Gressingham duck with celeriac and grain mustard remoulade and pickled shitake mushroom

Breast and confit leg of quail, liver parfait, walnut crumble and red grape

Fish and Seafood Intermediate/Main Course (*)

Pan seared scallops with heritage tomato ceviche, pancetta crumb and caviar

Fillet of sea trout with samphire, clams and sherry vinegar caramel

Tandoori tail of monkfish with fresh peas, mint korma crackers and saffron yoghurt

Smoked fillet of cod with crisp poached egg, buttered spinach and hollandaise sauce

John Dory with confit baby aubergine, cauliflower couscous and coconut curry emulsion

Fillet of line caught sea bass with orange braised fennel, basil gnocchi and blood orange sauce

Formal Dining Menu

Sorbet and Consommé (*)

Lemon Thyme and Celery Sorbet

Mulled Berries Sorbet

Roast Chicken Consommé with Pearl Barley and Trumpet Mushrooms

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

Main Course

Roasted rump of Suffolk lamb with pea and mint mash, creamed romano peppers, red spring onions and golden sultana jus

Sirloin of beef with baby beets, marinated artichokes and courgette, balsamic onion mash and madeira jus

Breast of free range chicken with cashel blue cheese gratin, seared artichoke, caper berries and roasted chicken wing reduction

Chargrilled rib of rose veal served with parmesan polenta, broad beans, shallots and morels, lemon and caper butter

Cutlet of Suffolk pork with Trealy farm black pudding, poached pineapple, creamed sweet potato and sauce vierge

Tea –smoked Gressingham duck breast with potato galette, petit pois a la francais and cherry sauce

Vegetarian Choices

Spiced sweet potato and mixed bean empanada with guacamole and coriander yoghurt

Polenta and tallegio cheese fondant with braised treviso and tomato pesto

Ravioli of chestnut mushroom, spinach and ricotta with lemon and tarragon butter

Caramelised red onion and wobbly bottom goats cheese tart, balsamic pearls and cherry tomatoes

Pepperonata stuffed round courgette with mozzarella and oregano toasts and black olive tapenade

Risotto of broad bean, sweet potato and sage with spiced pumpkin seeds and smoked scamorza

Dessert Course

Macerated English Strawberries, lemon curd, prosecco sorbet and mint meringue

Bitter chocolate and salted caramel tart with Guinness ice-cream and cocoa nib tuille

Popcorn panna cotta with pecan and ginger granola and poached rhubarb

Peanut butter iced parfait, sour cherries and gingerbread

Chocolate and hazelnut pavlova with frangelico chantilly, blackberries and orange sherbet

Raspberry and madeira cake jelly with raspberry consommé, vanilla ice cream and pink peppercorn tuille

Cheese Course

£7.05 per person

Selection of Artisan Cheeses with Homemade Chutney and Biscuits

Finger Buffet

£20.25 per person
(additional item are available at £1.90 each)

Chef's selection of Assorted Meat, Fish and Vegetarian Sandwiches on a Selection of Breads
Chicken and Walnut Rillettes with Fruit Chutney and Sage
Sun-Dried Tomato, Mozzarella and Black Olive Panino

Plus a choice of two of the following buffet items:

Meat

Sesame Crusted Beef Skewers

Cured Monmouth Ham with Quail Egg and Cornichon on Toasted Sourdough

Chorizo Sausage Rolls

Denham Estate Venison and Root Vegetable Pasty

Confit of Gressingham Duck, Candied Pecan, Apricot and Tarragon

Fish

Smoked Mackerel, Potato and Pepper Tortilla, Lime Mayonnaise

Salt Cod Fritters with Lemon Crème Fraîche

Prawn and Crab Kefta, Coriander and Lime Yoghurt

Parmesan and Anchovy Puff Pastry Straws

Sole Goujons with Tartar Sauce and Lemon wedges

Seared Tuna Loin, Pickled Cucumber, Mango and Avocado

Vegetarian

Vegetable Spring Rolls with Plum Dipping Sauce

Halloumi and Aubergine Kebabs with Salsa Rossa

Roasted Pepper and Artichoke Empanadas

Cauliflower and Broccoli Pakora with Minted Yoghurt Dressing

Served with Fruit Platter, Homemade Treat, Tea and Coffee

Fork Buffet

£23.00 per person
Please select three main dishes and one dessert from the options below:

Meat

Red Thai Beef Massaman Curry with Sticky Jasmine Rice

Moroccan Style Lamb Meatballs, Tomato and Chickpea Sauce with Pomegranate and Mint Couscous

Lime and Sweet Chilli Glazed Chicken with Pad Rice Noodles and Stir-Fried Greens

A Platter of Continental Meats with Olives, Artichokes and Marinated Baby Mozzarella

Grilled Chicken Caesar Salad with Crispy Pancetta

Fish

Teriyaki Marinated Salmon Fillet with Egg Fried Rice and Crispy Leeks

Baked Fish Pies topped with Cheesy Mashed Potato

A Platter of Cured and Smoked Fish with Fennel and Cucumber Pickle

Poached Salmon with Herb Mayo and Mustard Dressed Potato Salad

Vegetarian

Baked Leek, Mushroom and Blue Cheese Pasta

Roasted Butternut Squash, Spinach and Pine Nut Frittata with Rocket Salad

Marinated Tofu with Rice Noodles, Baby Corn and Shitake Mushrooms

Vegetarian Mezze Platter with Warm Flatbread

Chargrilled Vegetable and Halloumi Skewers with Salsa Rosso

Dessert

Warm Chocolate and Pecan Brownie with Crème Fraîche

Lemon "Posset" with a Vanilla Shortbread

Eton "Mess" Shots - Classic combination of Whipped Cream, Berries & Crushed Meringue

Coconut, Lemongrass and Lime Leaf Brûlée with Pineapple Crisps

Served with a Selection of Seasonal Salads, Bread Rolls and a Fruit Platter
Tea and Coffee served after the meal

Price List

	Price Per Cover *(Excluding VAT)*
Nibbles	£ 3.90
Canapés (4 per cover)	£ 7.00
Additional Canapé	*£ 1.55*
Formal Dinner 3 Courses	£38.00
Formal Dinner 4 Courses	£44.15
Lunch 2 Courses	£23.00
Lunch 3 Course	£30.50
Cheese Course	£ 7.05
Sorbet and **Consommé**	£ 3.00
Finger Buffet	£20.25
Additional Finger Buffet Items	*£ 1.90*
Fork Buffet	£23.00
Tea & Coffee	£ 2.85
Tea, Coffee & Biscuits	£ 3.30
Tea, Coffee & Cakes	£ 6.85
Tea, Coffee & Sandwiches	£ 9.80
Tea, Coffee, Sandwiches & Cakes	£13.70
Tea, Coffee & Bacon Roll	£ 9.10
Sandwich Lunch, Cheese & Fruit Platter served with Tea & Coffee	£18.20
Assorted Sandwich Selection Platter	£ 7.30
Add a Selection of Fruit Juices to Your Meal	£ 1.00
Tea, Coffee & Scones with Jam and Clotted Cream	£ 5.00
Strawberries & Cream	£ 6.00
Cafeteria Lunch	£17.15
Cafeteria Dinner	£17.15
Kosher Meal Supplement	£23.50
Wine Tasting Cover Charge *(excluding catering)*	£ 5.55

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%