



— Spring/Summer Menu 2023 —

Dining Menu

3 Courses & Coffee £52.00+VAT
Cheese Course £9.70+VAT

**We kindly ask that all guests enjoy the same starter, main course and dessert.
Minimum requirement of 15 diners.**

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

Whisky cured, compressed cucumber, tonka bean mayonnaise, pickled red onion

SEA BASS

Pan fried, cherry tomatoes, fennel, caramelised lemon oil, pea shoots

CRAB

Avocado and lime purée, grapefruit, pickled kohlrabi, ginger dressing

CHICKEN

Smoked, mango chutney, yoghurt gel, lime and grilled pineapple dressing, coriander

DUCK

Honey glazed, poached rhubarb, vanilla celeriac purée, charred sprouting broccoli

PIGEON

Sous vide, glazed baby beetroot, beetroot purée, pickled mooli

TOMATO

Jelly, fresh, olive oil dressed cherry tomatoes, mozzarella, focaccia crouton, basil oil (v)

HERITAGE CARROTS

Terrine, kale pesto, roasted feta (v)

ONION

White soup, apple caramel, toasted onion seed and savoury granola (ve)

(v - vegetarian, ve - vegan)





MAIN COURSE

SEA BREAM

Pan fried, shellfish risotto, kale, lobster reduction

MACKEREL

Grilled baby gem lettuce, steamed new potatoes, roasted cherry tomatoes, sauce vierge

SEA TROUT

Pan fried, caramelised shallot, pea and chorizo cassoulet

CORNFED CHICKEN SUPREME

Sundried tomato, red onion and pepper piperade, herby potato terrine, roasted courgette, basil jus

CORNFED CHICKEN SUPREME

Herb and mustard crust, carrot, fondant, broccoli, glazed onion and jus

GUINEA FOWL

confit onion, garlic, thyme and pork croquette, celeriac, roasted carrot, kale, mushroom puree and red wine sauce

PEA AND MINT

Risotto cake, pea purée, samphire, asparagus, roasted red onion, peppered goats' cheese (v)

COURGETTE

Roulade, ricotta and lemon sautéed spinach, tomato fondant, tomato and basil beurre blanc (v)

AUBERGINE

Smoked and grilled, pilaf tagine couscous, sautéed spinach roasted red onion, spiced yoghurt and coriander dressing (v)

(v - vegetarian, vegan options available on request)

DESSERT

STRAWBERRY

Semifreddo, strawberry consommé, fresh and dried strawberries, shortbread crumble

LEMON

Meringue sablé Breton, raspberry sorbet

PINEAPPLE

Roasted, coconut sorbet, mango compote

RASPBERRY

Mousse and jelly, white chocolate crémeux, raspberry purée

CHOCOLATE AND ORANGE

Fondant, milk ice cream

LEMON

Tart, fresh raspberries

RUM BABA

Vanilla ice cream, rum soaked fruit

CHOCOLATE

'Brownie', coffee ice cream, caramel sauce

APPLE

Poached in caramel, caramelised puff pastry ice cream, pickled apple

(vegetarian and vegan options available on request)





DRINKS

Bottled still and sparkling water

Selection of sparkling Norfolk cordials

Jugs of juice

Canned soft drinks

Bottled Beers:

Peroni 330ml

Brewdog Punk IPA 330ml

Others beers available

Wine list available on request

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