



— Autumn / Winter 2024-25 —

Dining Menu

3 Courses & Coffee £55.00+VAT
Cheese Course £10.00+VAT

**We kindly ask that all guests enjoy the same starter, main course and dessert.
Minimum requirement of 20 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

BREADED PORK RILLETTE

Celeriac remoulade, apple purée and watercress

SMOKED CHICKEN

Salad with mango, rocket, roasted red onion, chorizo and chilli and toasted rice dressing

GAME

Terrine, seasonal chutney and toasted sourdough

SMOKED SALMON

Marinated beetroot, horseradish crème fraîche, and dill

SMOKED HADDOCK

Pea and parmesan tart with watercress salad

BUTTERNUT SQUASH (V)

Spiced soup, toasted seeds, roasted feta, dill oil

TEXTURES OF BEETROOT (V)

Pickled, roasted, dehydrated and puréed, charred goats' cheese, pea shoots

PARSNIP (VE)

Soup with curry oil and onion bhaji

(v - vegetarian, ve - vegan)





MAIN COURSE

VENISON

Pan fried fillet, braised haunch, pomme purée, caramelised turnip purée, steamed curly kale, roasted carrot, rosemary and red wine jus

CONFIT DUCK

Leg, pommes purée, curly kale, smoked bacon and red wine jus

CHICKEN SUPREME

Pan fried, shallots, mushrooms, baby onions, fondant potato, charred savoy, Madeira jus

SEA BASS

Pommes purée, sautéed spinach, baby carrots and prawn and chive cream sauce

SEA BREAM

Lyonnaise potato, Tenderstem broccoli, caramelised turnips and shellfish sauce

WILD MUSHROOM (V)

Pithivier, parsnip purée, savoy cabbage and mushroom sauce

COURGETTE (V)

Roulade with ricotta and lemon stuffing, garlic fondant, charred green beans, slow roasted tomato and herb infused vegetable jus

CELERIAC (VE)

Slow roasted, oat milk purée, toasted seed granola, chargrilled hispi cabbage, carrot and caraway salad

(v - vegetarian, ve - vegan)

DESSERT

LEMON

Slice, meringue, lemon balm

VANILLA

Bavarois, poached apple, apple gel and crisp

PEAR

Poached, Port spiced ice cream, beurre noisette crumb, pear crisp and gel

BLACKBERRY

Posset, pickled blackberries, brandy snap

CHOCOLATE AND CARAMEL (V)

Tart with mascarpone

PASSION FRUIT (V)

Mousse, mango and lime salad

TIRAMISU (V)

With white chocolate crémeux

CHOCOLATE AND ORANGE (V)

Tart, mascarpone, orange gel, confit orange, chocolate shard

(v - vegetarian, 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

Abbot Ale 500ml

Others beers available

Wine list available on request

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