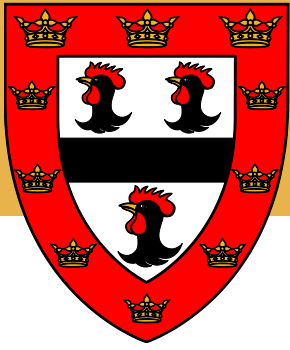


Dining at Jesus College

2017-18

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

£3.95 per person

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

Canapés

£7.20 per person (a choice of 4 canapés)

Additional Canapés are available at £1.60 per person

Hot

Sun-dried tomato, gruyere and rosemary palmiers

Blue cheese, leek and crisp fig tart

Chicken, Morcilla and oregano croquettes

Vermicelli fried prawns with chilli and lime glaze

Beef and red pepper skewer with horseradish and mustard seed

Tuna and brown shrimp fishcakes with hollandaise sauce

Cold

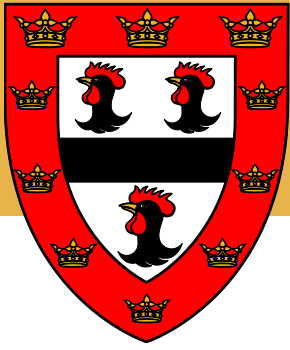
Venison and green pistachio pate with roasted pear and hazelnut

Spinach and mushroom filo tart shells

Smoked duck breast with roasted braeburn apple and golden beetroot

Smoked salmon and crab mousse with pumpernickel bread, avocado and steeped red onion

Marinated wood pigeon liver parfait and fruit chutney on toast



Lunch Menu

2 courses £23.45

3 courses £31.10

First Course

Shellfish bisque with fennel seed croutons

Butternut squash and sweet potato soup with spiced pumpkin seeds and rape seed oil (v)

Sauté wood blewit mushrooms with pickled baby leeks, garlic ciabatta croutons and creamed pumpkin (v)

Terrine of partridge with rabbit and black pudding, pickled heritage carrot and creamed quince

Escabeche of seabass with celeriac and horseradish remoulade with fennel and watercress

Red onion croustade with golden cross goat's cheese, radish and celery salad (v)

Main Course

Halibut fillet with sauté girolle mushroom, nasturtium and confit fennel with a blood orange butter sauce

Breast of guinea fowl with flageolet bean and confit leg ragout, saffron mashed potato and buttered cavolo nero

Fillet and belly of Suffolk free range pork with fondant potato, pickled red cabbage and apple and golden sultana purée

Chestnut and sage gnocchi with chargrilled romano peppers, curly kale and beurre noisette (v)

Ravioli of pumpkin and chestnut mushroom with confit baby fennel and aubergine caviar (v)

Dessert Course

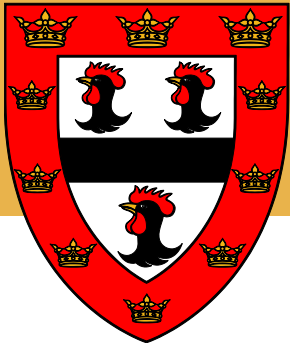
Tarte Tatin of Pink Lady apples and ginger bread with an apricot purée and clotted cream ice cream

Baked bitter chocolate cheesecake with crisp figs, honeycomb and orange coulis

Iced chestnut and amaretto soufflé with mulled williams pear and florentine biscuit

Cranberry linzer torte with advocaat ice cream and white chocolate caramel

Coffee and College Chocolates



Formal Dining Menu

3 courses £38.75

4 courses £45.05 (*)

Served with Bread Rolls to start and Tea, Coffee & College Chocolates to end

Soups(*)

Cream of roasted Jerusalem artichoke and chestnut soup

Shellfish bisque with fennel seed croutons

Cabbage and celeriac soup with pancetta lardons

Butternut squash and sweet potato soup with spiced pumpkin seeds and rape seed oil

Parsnip soup with turmeric, ginger and crisp wild rice

Haricot bean and leek soup with merguez sausage and white truffle oil

First Course

Sauté wood blewit mushrooms with pickled baby leeks, garlic ciabatta croutons and creamed pumpkin

Terrine of partridge with rabbit and black pudding, pickled heritage carrot and creamed quince

Escabeche of seabass with celeriac and horseradish remoulade, fennel and watercress

Breaded pigs cheek with homemade piccalilli and red veined sorrel

Red onion croustade with golden cross goat's cheese, radish and celery salad

Paupiette of sole and brixham crab with a potato and chive velouté and sauce grenoble

Beef short-rib braised in stout with chestnut mushrooms, crisp artichoke, a suet pie lid and creamed horseradish

Fish and Seafood Intermediate/Main Course (*)

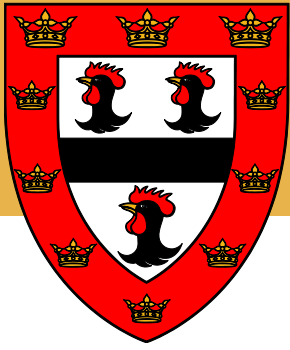
Fillet of cod with swiss chard, potato, mussel and yellow pepper chowder

Pan fried scallops with yellow lentil dahl, coriander, apple and toasted pine kernels

Halibut fillet with sauté girolle mushroom, nasturtium and confit fennel with a blood orange butter sauce

Fillet of sea-trout with brown shrimp and samphire orzotto and a shellfish velouté

Smoked haddock and caper fishcake with creamed leeks, poached egg and hollandaise



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

Peppered sirloin of beef, crushed potatoes with bone marrow butter,
creamed carrot with grain mustard and pancetta

Breast of guinea fowl with flageolet bean and confit leg ragout, saffron mashed potato and buttered cavolo nero

Loin and faggot of Denham estate venison with smoked garlic dauphinoise and orange glazed baby carrots

Fillet and belly of Suffolk free range pork with fondant potato, pickled red cabbage
and apple and golden sultana purée

Cannon and Breast of castle estate lamb with creamed celeriac, pumpkin mash, wilted spinach and crisp parsnips

Honey glazed Gressingham duck with baked polenta, caramelised chicory and golden beetroot

Vegetarian Choices

Mushroom, spinach and pearl barley wellington with roasted shallots and madeira cream sauce

Chestnut and sage gnocchi with chargrilled romano peppers, curly kale and beurre noisette

Polenta, ricotta and basil boudin with red onion jam, crisp artichoke and aged balsamic

Beetroot and blue cheese arancini with braised baby gem lettuce and aged balsamic

Ravioli of pumpkin and chestnut mushroom with confit baby fennel and aubergine caviar

Dessert Course

Tarte Tatin of Pink Lady apples and ginger bread with an apricot purée and clotted cream ice cream

Baked bitter chocolate cheesecake with crisp figs, honeycomb and orange coulis

Iced chestnut and amaretto soufflé with mulled williams pear and florentine biscuit

Coffee panna cotta with stewed kumquats, plum consommé and spiced granola

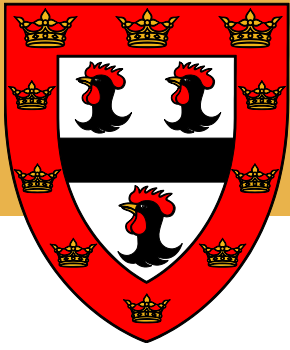
Chocolate and griottine cherry fondant, frangelico ice cream and nougatine biscuit

Cranberry linzer torte with Advocaat ice cream and white chocolate caramel

Cheese Course

£7.20 per person

Selection of Artisan Cheeses with Homemade Chutney and Biscuits



Finger Buffet

*£20.65 per person
(additional items are available at £1.95 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

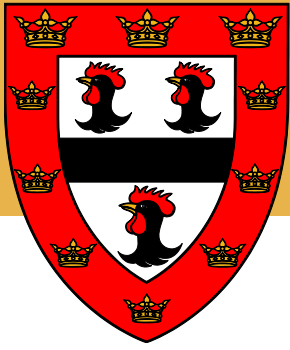
Vegetable Spring Rolls with Plum Dipping Sauce

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

£23.45 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

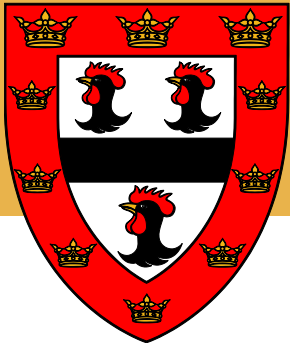
Tarte Tatin of Pink Lady apples and ginger bread with an apricot purée and clotted cream ice cream

Baked bitter chocolate cheesecake with crisp figs, honeycomb and orange coulis

Lemon "Posset" with a Vanilla Shortbread

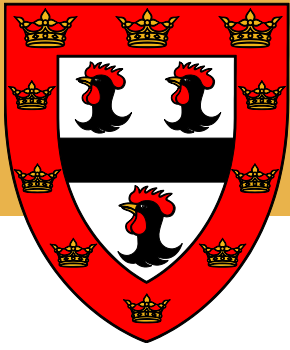
Eton "Mess" Shots - Classic combination of Whipped Cream, Berries & Crushed Meringue

*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 <i>(Excluding VAT)</i> |
|---|---|
| Nibbles | £ 3.95 |
| Canapés (4 per cover) | £ 7.20 |
| <i>Additional Canapé</i> | £ 1.60 |
| Formal Dinner 3 Courses | £38.75 |
| Formal Dinner 4 Courses | £45.05 |
| Lunch 2 Courses | £23.45 |
| Lunch 3 Course | £31.10 |
| Cheese Course | £ 7.20 |
| Sorbet and Consommé | £ 3.50 |
| Finger Buffet | £20.65 |
| <i>Additional Finger Buffet Items</i> | £ 1.95 |
| Fork Buffet | £23.45 |
| Tea & Coffee | £ 2.90 |
| Tea, Coffee & Biscuits | £ 3.35 |
| Tea, Coffee & Cakes | £ 7.00 |
| Tea, Coffee & Sandwiches | £10.00 |
| Tea, Coffee, Sandwiches & Cakes | £13.95 |
| Tea, Coffee & Bacon Roll | £ 9.30 |
| Sandwich Lunch, Cheese & Fruit Platter served with Tea & Coffee | £18.55 |
| Assorted Sandwich Selection Platter | £ 7.45 |
| Add a Selection of Fruit Juices to Your Meal | £ 1.00 |
| Tea, Coffee & Scones with Jam and Clotted Cream | £ 5.10 |
| Strawberries & Cream | £ 6.10 |
| Cafeteria Lunch | £17.50 |
| Cafeteria Dinner | £17.50 |
| Kosher Meal Supplement | £24.30 |
| Wine Tasting Cover Charge <i>(excluding catering)</i> | £12.50 |



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% |