Dining at Jesus College
Spring/Summer 2018
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**

Smoked haddock Welsh rarebit tartlets

Rare roast sirloin of beef, Cambridge blue cheese and toasted ciabatta

Isle of mull cheddar beignets with onion chutney

Rolled fillet of pork, Iberico black pudding and Bramley apple

Cromer crab, avocado and radish bruschetta

Scallop and Suffolk chorizo skewers

Minted pea and ricotta arancini

**Cold**

Charred mackerel fillet, pumpernickel bread and gooseberry jam

Flaked smoked chicken, black olives and lemon mayonnaise in a filo shell

Potted brown shrimps on crisp toasts with cucumber ceviche

Asparagus spear on toasted brioche with lemon cream cheese

Teruel ham, roast fig and truffle balsamic

Crayfish tail, confit new potato shaved baby beetroot and avocado

Courgette and basil fritter with tomato pesto
Lunch Menu

2 courses £23.45
3 courses £31.10

First Course
Smoked plum tomato soup with focaccia and pecorino croutons (V)
Smoked haddock and sweetcorn chowder with saffron and chives
Pimms cured Scottish salmon, compressed cucumber, powdered strawberry with an apple and mint salad
Charred English asparagus, truffle egg mayonnaise, granary crisps and pea shoot (V)
Glazed crotin goats cheese, rye bread, chicory and steeped red onion, pea shoots, aged balsamic and extra virgin olive oil (V)
Air dried breast of Duck, celeriac and grain mustard remoulade and pickled shitake mushroom, baby watercress and lemon dressing

Main Course
Fillet of seabass, orange braised fennel, basil gnocchi and blood orange sauce
Roasted rump of Suffolk lamb, pea and mint mash, creamed Romano peppers, purple sprouting broccoli, golden sultana jus
Lemon and pink peppercorn crusted breast of free range chicken, fondant potato, French beans, roasted shallots and balsamic jus
Ravioli of chestnut mushroom, spinach and ricotta with lemon and tarragon butter (V)
Pepperonata stuffed aubergine, mozzarella and oregano toasts and black olive tapenade (V)

Dessert Course
Macerated English Strawberries, lemon curd, prosecco sorbet and mint meringue
Bitter chocolate and salted caramel tart, Guinness ice-cream and cocoa nib tuille
Popcorn panna cotta, pecan and ginger granola and poached rhubarb
Raspberry cheesecake filled Paris Brest, Bitter chocolate, Hazelnuts and Chambord sorbet

Coffee and College Truffles
3 courses £38.75
4 courses £45.05 (*)
Served with Bread Rolls to start and Tea, Coffee & Chocolate Truffles 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
Pimms cured Scottish salmon, compressed cucumber, powdered strawberry with an apple and mint salad
Terrine of Dingley dell pork shoulder and morcilla curado, apricot puree, pickled kohlrabi and baby watercress
Charred English asparagus, truffle egg mayonnaise, granary crisps and pea shoot (V)
Loin of yellow fin tuna, spiced crust, crisp octopus, samphire and red pepper syrup
Glazed crotin goats cheese, rye bread, chicory and steeped red onion, pea shoots, aged balsamic and extra virgin olive oil (V)
Air dried breast of Duck, celeriac and grain mustard remoulade and pickled shitake mushroom, baby watercress and lemon dressing
Breast and confit leg of quail, liver parfait, walnut crumble and red grape with red veined sorrel

Fish and Seafood Intermediate/Main Course (*)
Pan seared scallops, heritage tomato ceviche, pancetta crumb and caviar
Fillet of sea-trout, samphire, clams and sherry vinegar caramel
Tandoori tail of monkfish, fresh peas, mint korma crackers and saffron yoghurt
Smoked fillet of cod, squid ink linguini, buttered spinach and béarnaise sauce
John-dory, cauliflower couscous, pickled cauliflower, garlic crisps and coconut curry emulsion
Fillet of seabass, orange braised fennel, basil gnocchi and blood orange sauce
Main Course

Roasted rump of Suffolk lamb, pea and mint mash, creamed Romano peppers, purple sprouting broccoli, golden sultana jus

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

Lemon and pink peppercorn crusted breast of free range chicken, fondant potato, French beans, roasted shallots and balsamic jus

Breast and confit leg of guinea fowl, spring onion crushed potatoes, creamed summer squash, plum tomato and black olive sauce

Cutlet of Suffolk pork, Trealy farm black pudding, poached pineapple, sweet potato puree, confit baby fennel and sauce vierge

Tea – smoked Gressingham duck breast, potato galette, crushed peas, smoked pancetta, braised gem lettuce and sour cherry sauce

Vegetarian Choices

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

Polenta and tallegio cheese fondant, 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 tomato

Pepperonata stuffed aubergine, mozzarella and oregano toasts and black olive tapenade

Risotto of broad bean, summer squash 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, Guinness ice-cream and cocoa nib tuille

Popcorn panna cotta, pecan and ginger granola and poached rhubarb

Peanut butter iced parfait, sour cherries, gingerbread, cherry gel, peanut brittle

Raspberry cheesecake filled Paris Brest, Bitter chocolate, Hazelnuts and Chambord sorbet

Pineapple and passionfruit charlotte, white chocolate custard and strawberry Daiquiri sorbet

Cheese Course

£7.20 per person

Selection of Artisan Cheeses with Homemade Chutney and Biscuits
Finger Buffet

£20.65 per person
(additional item 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
£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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Cover</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Nibbles</strong></td>
<td>£3.95</td>
</tr>
<tr>
<td>Canapés (4 per cover)</td>
<td>£7.20</td>
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<tr>
<td>Additional Canapé</td>
<td>£1.60</td>
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<tr>
<td>Formal Dinner 3 Courses</td>
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<tr>
<td>Formal Dinner 4 Courses</td>
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<tr>
<td>Lunch 2 Courses</td>
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<tr>
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<tr>
<td>Cheese Course</td>
<td>£7.20</td>
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<tr>
<td>Sorbet and Consommé</td>
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<tr>
<td>Finger Buffet</td>
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<td>Additional Finger Buffet Items</td>
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<tr>
<td>Fork Buffet</td>
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<tr>
<td>Tea &amp; Coffee</td>
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<tr>
<td>Tea, Coffee &amp; Biscuits</td>
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<tr>
<td>Tea, Coffee &amp; Cakes</td>
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<tr>
<td>Tea, Coffee &amp; Sandwiches</td>
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<td>Tea, Coffee, Sandwiches &amp; Cakes</td>
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<tr>
<td>Tea, Coffee &amp; Bacon Roll</td>
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<tr>
<td>Sandwich Lunch, Cheese &amp; Fruit Platter served with Tea &amp; Coffee</td>
<td>£18.55</td>
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<tr>
<td>Assorted Sandwich Selection Platter</td>
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<tr>
<td>Add a Selection of Fruit Juices to Your Meal</td>
<td>£1.00</td>
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<tr>
<td>Tea, Coffee &amp; Scones with Jam and Clotted Cream</td>
<td>£5.10</td>
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<tr>
<td>Strawberries &amp; Cream</td>
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<td><strong>Cafeteria Lunch</strong></td>
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<td><strong>Cafeteria Dinner</strong></td>
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<tr>
<td>Kosher Meal Supplement</td>
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<tr>
<td>Wine Tasting Cover Charge (&lt;i&gt;excluding catering&lt;/i&gt;)</td>
<td>£12.50</td>
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</tbody>
</table>

*Price Per Cover (Excluding VAT)*

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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:

<table>
<thead>
<tr>
<th>TIME PRIOR TO THE DATE OF THE EVENT</th>
<th>CANCELLATION CHARGE AS % OF TOTAL COST</th>
</tr>
</thead>
<tbody>
<tr>
<td>More than 12 weeks but not more than 6 months</td>
<td>25%</td>
</tr>
<tr>
<td>More than 4 weeks but not more than 12 weeks</td>
<td>50%</td>
</tr>
<tr>
<td>More than 14 days but not more than 4 weeks</td>
<td>75%</td>
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<tr>
<td>Within 14 days</td>
<td>100%</td>
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</table>