Nibbles & Canapés

**Nibbles**

£4.10 per person

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

**Canapés**

£7.50 per person (a choice of 4 canapés)

*Additional Canapés are available at £1.60 per person*

**Hot**

Morcilla and green pistachio sausage rolls with spiced tomato sauce

- Black olive and artichoke pizzettas
- Saffron and tallegio arancini with basil pesto
- Smoked haddock Welsh rarebit tarts
- Beef and aubergine skewers with ketjap manis
- Coconut and cajun crusted tiger prawn tails

**Cold**

Parmesan and anchovy palmier

- Ricotta and wild mushrooms choux buns
- Coarse venison pate with smoked pancetta and fruit chutney
- Beetroot cured salmon blinis with caviar and chive
- Smoked duck breast with gingerbread and sauerkraut
- Pear, pecan and blue cheese sables
2 courses £23.80  
3 courses £32.50  

First Course  
Shellfish bisque with fennel seed croutons
Butternut squash and sweet potato soup with spiced pumpkin seeds and rape seed oil (V)
Ballantine of Duck and Partridge, creamed quince and pickled shitake mushroom
Banana shallot tart tatin, sauté girolle, red veined sorrel and Madeira syrup (V)
Pan seared scallop, truffle celeriac, granny smith apple and golden beetroot

Main Course  
Lightly cured fillet of cod, saffron pommes parisienne, spinach, globe artichoke and bouillabaisse sauce
Roulade of guinea fowl with blue cheese and walnut farce, pommes croquette and glazed baby heritage carrots
Fillet and shoulder of Dingley Dell pork, Trealy farm black pudding, pommes voisin, and creamed pumpkin
Mushroom and spinach roulade, glazed chantenay carrot, onion and garlic soubise
Parmigiana stuffed aubergine herb linguini and crisp basil

Dessert Course  
Cinnamon rice pudding soufflé, roasted pink lady apple and cranberry gel
Port poached Williams’s pear and frangipane tart, bitter chocolate ice cream and stem ginger sauce
Bitter chocolate, pistachio and mango bombe, passionfruit curd and brownie crumb
Advocaat cheesecake, ginger biscuit, cranberry sorbet and jam

Coffee and Chocolate Truffles
3 courses £40.00
4 courses £47.00 (*)
Served with Bread Rolls to start and Tea, Coffee & Chocolate Truffles 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
- Salad of Devon Crab, avocado and pickled radish, toasted black rye bread and gazpacho dressing
- Ballantine of Duck and Partridge, creamed quince and pickled shitake mushroom
- Maple glazed Dingley Dell pig’s cheek, pickled red cabbage bramley apple and fennel
- Winter vegetable salad with mixed beetroot, charred leek, Jerusalem artichoke and fennel seed granola (V)
- Finely sliced marinated Beef fillet, focaccia croutons, lambs lettuce, preserved tomato and saffron aioli
- Banana shallot tart tatin, sauté girolle, red veined sorrel and Madeira syrup (V)

Fish and Seafood Intermediate/Main Course (*)
- Pan seared scallop, truffle celeriac, Granny Smith apple and golden beetroot
- Poached smoked haddock, leek, grain mustard and smoked dapple risotto, sous vide celery and celery leaf
- Lightly cured fillet of cod, saffron pommes Parisienne, spinach, globe artichoke and bouillabaisse sauce
- Fillet of guilt head bream, sauté baby squid, bok choi and galangal broth
- Spiced hake fillet, mussels, chorizo and chickpeas, preserved lemon and olive salsa
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

Loin and shin of Beef, salted caramel shallots, grain mustard mashed potato and buttered cavelo nero
Saddle of Denham estate venison, pommes anna, caramelised celeriac, charred hispey cabbage and cassis jus
Roulade of guinea fowl with blue cheese and walnut farce, pommes croquette and glazed baby heritage carrots
Fillet and shoulder of Dingley Dell Pork, Trealy farm black pudding, pommes voisin, and creamed pumpkin

Vegetarian Choices

Cumin and coriander gnocchi, creamed spinach, marinated paneer and red pepper chutney
Mushroom and spinach roulade, glazed chantenay carrot, onion and garlic soubise
Parmigiana stuffed aubergine herb linguini and crisp basil

Dessert Course

Cinnamon rice pudding soufflé, roasted pink lady apple and cranberry gel
Fig tart tatin, brown bread ice cream, Cassis syrup and hazelnut brittle
Blackberry mousse cannelloni, spiced crumble, apple and pear crisps and white chocolate custard
Port poached Williams’s pear and frangipane tart, bitter chocolate ice cream and stem ginger sauce
Bitter chocolate, pistachio and mango bombe, passionfruit curd and brownie crumb
Advocaat cheesecake, ginger biscuit, cranberry sorbet and jam

Cheese Course

£7.50 per person

Selection of Artisan Cheeses with Homemade Chutney and Biscuits
£23.00 per person
(additional item are available at £2.00 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
£24.50 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

Port poached Williams’s pear and frangipane tart, bitter chocolate ice cream and stem ginger sauce
Bitter chocolate, pistachio and mango bombe, passionfruit curd and brownie crumb
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
<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Cover (£)</th>
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<tbody>
<tr>
<td>Nibbles</td>
<td>£ 4.10</td>
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<tr>
<td>Canapés (4 per cover)</td>
<td>£ 7.50</td>
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<tr>
<td>Additional Canapé</td>
<td>£ 1.65</td>
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<tr>
<td>Formal Dinner 3 Courses</td>
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<td>Formal Dinner 4 Courses</td>
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<td>Lunch 2 Courses</td>
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<td>Cheese Course</td>
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<td>Sorbet and Consommé</td>
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<td>Finger Buffet</td>
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<td>Additional Finger Buffet Items</td>
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<td>Fork Buffet</td>
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<tr>
<td>Tea &amp; Coffee</td>
<td>£ 3.00</td>
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<tr>
<td>Tea, Coffee &amp; Biscuits</td>
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<td>Tea, Coffee &amp; Cakes</td>
<td>£ 7.30</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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<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>£19.30</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>£ 1.15</td>
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<tr>
<td>Tea, Coffee &amp; Scones with Jam and Clotted Cream</td>
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<td>Strawberries &amp; Cream</td>
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<td>Cafeteria Lunch</td>
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<td>Cafeteria Dinner</td>
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<tr>
<td>Kosher Meal Supplement</td>
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<tr>
<td>Wine Tasting Cover Charge (excluding catering)</td>
<td>£13.00</td>
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</tbody>
</table>
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>
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<tbody>
<tr>
<td>More than 12 weeks but not more than 6 months</td>
<td>25%</td>
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<tr>
<td>More than 4 weeks but not more than 12 weeks</td>
<td>50%</td>
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<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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