Nibbles & Canapés

Nibbles
£4.20 per person

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

Canapés
£8.00 per person (a choice of 4 canapés)
Additional Canapés are available at £1.80 per person

Hot

Potato and chive latkes with garlic tofu yoghurt
Mushroom, caramelised onion and chive bouchee
Crisp pork belly squares, sous vide pineapple and red chilli
Beetroot falafel, guacamole and sun-blushed tomato
Smoked mackerel and potato fishcakes with soured cream
Denham Estate venison and root vegetable pasty

Cold

Bresaola, griddled aubergine and dolce latte roulade
Goat’s cheese and walnut cheesecake, truffle honey and crisp fig
Chicken and black pudding rillettes, grain mustard mayonnaise
Smoked salmon, cream cheese and egg roulade
Quinoa scones, baron bigod cheese and orchard fruit chutney
Crab, caper and red pepper crostini
Lunch Menu

2 courses £32.00
3 courses £41.00

First Course
French onion soup with gruyere and thyme scone (V)
Hampshire chalk stream trout pastrami with creamed avocado, crisp capers and horseradish crème fraîche
Honey poached comice pear and Cashel blue cheese salad with walnut sable, red wine syrup and celery leaf (V)
Salad of smoked duck, radish, enoki mushroom and sous vide kumquat

Main Course
Smoked paprika rubbed sirloin of beef with colcannon cake, baby onions, girolles and cavolo nero
Breast of corn-fed chicken with smoked cheese croquette, savoy cabbage and bacon
and creamed carrot and cumin
Wild mushroom, leek and pumpkin frittata with camembert cheese and roasted pepper sauce (V)
Sicilian arancini with saffron and chive rice, smoked provolone cheese, arrabiata sauce and crisp basil (V)

Dessert Course
Apple and oatmeal crumble tart with preserved blackberries, vanilla ice cream and butterscotch sauce
Bitter chocolate and stem ginger bavarios with hazelnut ice cream and blood orange gel
Espresso and coconut crème caramel with vanilla shortbread and chocolate coffee beans (Vegan)
Salted caramel chocolate fondant with peanut butter ice cream and popcorn Florentine

Coffee and College Truffles
Formal Dining Menu

3 courses £45.00
4 courses £54.00(*)

Served with Bread Rolls to start and Tea, Coffee & Chocolate Truffles to end

Soups

French onion soup with gruyere and thyme scone (V)
Autumn squash, rosemary and berlotti bean soup with chilli oil (V)
Cream of chestnut mushroom and garlic soup with pearl barley and truffle oil (V)
Cream of parsnip and apple soup with beetroot coulis and sage (V)
Red lentil and sage soup with shredded smoked ham-hock
Chicken and sweet potato mulligatawny soup with naan croutons

First Course

Smoked breast of pigeon with duck liver parfait, beetroot and bramley apple
Potted brown shrimps with toasted Guinness bread, baby watercress and cucumber confit
Hampshire chalk stream trout pastrami with creamed avocado, crisp capers and horseradish crème fraîche
Salad of smoked duck, radish, enoki mushroom and sous vide kumquat
Honey poached comice pear and Cashel blue cheese salad with walnut sable, red wine syrup and celery leaf (V)
Berkswell cheese and thyme scone with plum jam, peppered cream cheese and watercress salad (V)
Salad of crisp artichoke, piquillo pepper, preserved lemon and Kalamata olive with Puy lentil and tarragon vinaigrette (V)

Fish and Seafood Intermediate/Main Course (*)

Pan fried halibut with olive and caper crushed potato, cabbage and smoked pancetta and saffron butter sauce
Maple and pecan crusted fillet of salmon with balsamic onion mashed potato, curly kale and sauce vierge
Fillet of gilt-head bream with Swiss chard, potato and clam chowder
Fillet of cod with a sun-dried tomato crust and trealy farm black pudding
Main Course
Rabbit sausage cacciatore with olive, lemon and pancetta, saffron mashed potato and tomato, pepper and berlotti bean ragout
Loin of Denham Estate venison with pickled red cabbage, pommes Anna, baby turnips and chocolate and cherry
Smoked paprika rubbed sirloin of beef with colcannon cake, baby onions, girolles and cavelo nero
Breast of corn-fed chicken with smoked cheese croquette, savoy cabbage and bacon and creamed carrot and cumin
Roasted breast of duck with lemon thyme fondant, sumac, chargrilled baby leek and pear tart tatin

Vegetarian Choices
Wild mushroom, leek and pumpkin frittata with camembert cheese and roasted pepper sauce
Roasted pumpkin, chestnut and spinach phitivier with cavelo nero and Madeira cream sauce
Sicilian arancini with saffron and chive rice, smoked provolone cheese, arrabiata sauce and crisp basil
Curried aubergine and chickpea egg roulade with Israeli couscous and red pepper dressing

Dessert Course
Apple and oatmeal crumble tart with preserved blackberries, vanilla ice cream and butterscotch sauce
Bitter chocolate and stem ginger bavarios with hazelnut ice cream and blood orange gel
Raspberry and pistachio friands with lemon curd ice cream and raspberry sauce
Espresso and coconut crème caramel with vanilla shortbread and chocolate coffee beans
Satsuma meringue pie with cranberry sorbet and satsuma crisp
Salted caramel chocolate fondant with peanut butter ice cream and popcorn Florentine

Sorbet
Granny Smith apple and spiced crumble
Pear with sweet and sour blackberries
Mandarin with orange crisp
Cranberry with freeze dried raspberries

Cheese Course
£8.50 per person

Selection of Artisan Cheeses with Homemade Chutney and Biscuits
£23.50 per person  
*additional item are available at £2.05 each*

A selection of assorted fish, meat and vegetarian sandwiches on a variety of breads
Smoked chicken and ciabatta bruschetta’s, guacamole and crisp pancetta
Sourdough naan topped with curried potato salad, golden sultanas and coriander

**Plus a choice of two of the following buffet items:**

**Meat**
Pastrami, emmental and cornichon on rye with mustard mayo
Jerk pork belly pieces, maple, lime and pineapple
Morcilla and basil sausage rolls
Smoked duck breast, sweet pickled fig, white radish and toasted brioche
Charred hanger steak with red onion chutney, rocket pesto and green chicory leaf

**Fish**
Brown shrimp mac and cheese pots
Guilt-head bream, marinated courgette, black olive tapenade and focaccia
Beetroot cured salmon, horseradish soured cream, griddled asparagus in a filo shell
Yellow fin tuna and watermelon skewers with wasabi pea crumb and lime crème fraiche
Scallop and prawn pakora with pickled chilli and mint

**Vegetarian**
Shiitake mushroom and vegetable spring rolls with soy and sesame dip
Sweet potato and ricotta empanada
Polenta crumbed halloumi finger with Pico de Gallo
Red lentil dahl filled samosa with saffron yoghurt
Goats cheese, spinach and tomato tartlet with basil pesto

*Served with* Fruit Platter, Homemade Treat, Tea and Coffee
Fork Buffet

£25.10 per person

Please select three main dishes and one dessert from the options below:

**Meat**

Chicken and chorizo jambalaya

Shepherd’s pie with slow cooked lamb shoulder and champ potatoes

Pork belly burnt ends with barbecue sauce and braised rice

Cajun chicken goujons, coriander lime soured cream

Roasted beef sirloin, grain mustard parmentier, crisp artichokes and sweet pickled onions

**Fish**

Smoked salmon and pea fishcakes with cucumber and chive yoghurt

Prawn and squid tempura, chilli syrup and spring onions

Fillet of chalk-stream trout on a Spanish potato salad with green olives, pequilla peppers and basil

Smoked haddock rarebit, spinach and slow roast tomato salad

Lightly cured fillet of cod, mussel, saffron and cider sauce

**Vegetarian**

Salt and pepper tofu, stir fried vegetables, plum and mirin sauce

Squash, brie and basil arancini with tomato fondue

Broccoli, mozzarella and cherry tomato pasta bake with pesto crumb

Chick-pea, olive and aubergine tagine with pomegranate couscous

Mixed Vegetable, paneer and cauliflower biryani with toasted almonds
£25.10 per person

Dessert

Vanilla baked yoghurt, berry compote and stem ginger granola

Chocolate and walnut brownie topped with chocolate mousse and freeze dried strawberry

Chocolate truffle torte with whipped cream, sour cherry compote and chocolate shavings

Strawberry and lemon curd meringues with fresh mint

Raspberry cheesecake filled profiteroles with chocolate sauce and cookie crumb

Served with a selection of 3 salads, bread, and a fruit platter

Tea, coffee and petit fours are served after the meal
### Price Per Cover
*(Excluding VAT)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Nibbles</td>
<td>£  4.20</td>
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<tr>
<td>Canapés (4 per cover)</td>
<td>£  8.00</td>
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<tr>
<td><em>Additional Canapé</em></td>
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<tr>
<td>Formal Dinner 3 Courses</td>
<td>£45.00</td>
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<td>Formal Dinner 4 Courses</td>
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<td>Lunch 2 Courses</td>
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<tr>
<td>Cheese Course</td>
<td>£  8.50</td>
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<tr>
<td>Sorbet and <em>Consommé</em></td>
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<tr>
<td>Finger Buffet</td>
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<tr>
<td><em>Additional Finger Buffet Items</em></td>
<td>£  2.05</td>
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<tr>
<td>Fork Buffet</td>
<td>£25.10</td>
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<tr>
<td>Tea, Coffee &amp; Biscuits</td>
<td>£  3.60</td>
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<tr>
<td>Tea, Coffee &amp; Cakes</td>
<td>£  7.50</td>
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<tr>
<td>Tea, Coffee &amp; Sandwiches</td>
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<tr>
<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>
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<tr>
<td>Assorted Sandwich Selection Platter</td>
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<tr>
<td>Tea, Coffee &amp; Scones with Jam and Clotted Cream</td>
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<tr>
<td>Strawberries &amp; Cream</td>
<td>£  6.45</td>
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<td>Cafetería Lunch</td>
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<td>Cafetería Dinner</td>
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<td>Kosher Meal Supplement <em>price available on request</em></td>
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<tr>
<td>Wine Tasting Cover Charge <em>(excluding catering)</em></td>
<td>£13.40</td>
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</tbody>
</table>
1. **Provisional Bookings**—A provisional booking can be made by emailing us directly: 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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<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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