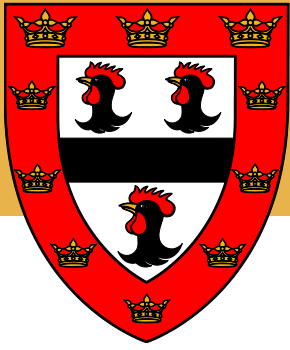


# Dining at Jesus College

## Spring/Summer 2021

Jesus College  
Jesus Lane, Cambridge CB5 8BL  
Website: [conference.jesus.cam.ac.uk](http://conference.jesus.cam.ac.uk)  
Telephone: 01223 760524  
Email: [conference@jesus.cam.ac.uk](mailto:conference@jesus.cam.ac.uk)



# Nibbles & Canapés

## Nibbles

*£4.35 per person*

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

## Canapés

*£8.25 per person (a choice of 4 canapés)*

*Additional Canapés are available at £1.85 per person*

## Hot

Salt and pepper tofu bites, teriyaki dipping sauce

Mozzarella and basil carrozza bites

Grilled sardines on toasted rye bread with pickled rhubarb

Polenta and chive croquettes with beetroot hummus

Chorizo and basil sausage rolls

Beef and aubergine skewers with schezuan pepper and ketjap manis

## Cold

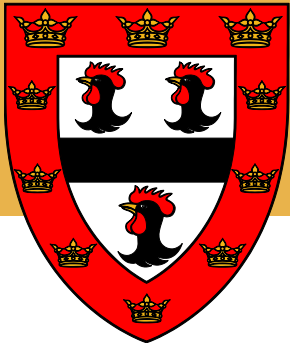
Sun-blushed tomato and anchovy palmier

Ceviche of sea trout, pink grapefruit and lime in a filo shell

Sweet potato and smoked vegan cheese empanada with red pepper coulis

Tart fine of hand-picked crab, granny smith apple and salmon caviar

Prosciutto, ricotta and egg roulade with fig relish



# Formal Dining Menu

*2 Course Lunch £33.00*

*3 Course Lunch £42.25*

*3 Course Dinner £46.50*

*4 Course Dinner £55.60(\*)*

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

*Please choose a set menu including one starter, one main course and one dessert for the entire party.  
In line with our sustainability policy if vegetarian or other dietary dishes are required these will be our chefs choice.*

## Soups

Bouillabaisse with shrimp, cods cheek and roille croute (£2.80 supplement)

Cream of watercress soup, toasted seeds and citrus cream cheese (v)

Sweet potato mulligatawny soup, naan bread croutons and wild rice (vg)

Vichyssoise soup, (*hot or cold*) with peas, broad beans and chives (vg)

Carrot and cumin soup, pomegranate seeds and Israeli couscous (vg)

## First Course

Lightly spiced loin of yellowfin tuna, guacamole, compressed watermelon and teriyaki dressing

Warm salad of confit belly pork, sous vide pineapple, pickled carrot and mouli with a barbecue dressing

Salt baked baby beetroot, cinnamon creamed squash, and balsamic caramel seeded croutons (vg)

Crisp basil polenta, sauté artichoke and oyster mushrooms, Madeira caviar and red pepper cream (vg)

Plum tomato and Romano pepper gazpacho, compressed watermelon, basil and toasted pumpkin seeds (vg)

Steamed asparagus spears with truffle egg roulade, dried tomato and lemon mayonnaise (v)

Red onion tart tatin, Cashel blue cheese, truffle honey and crisp figs (v)

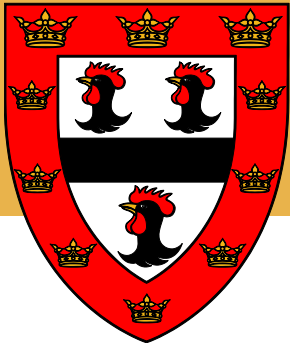
## Fish and Seafood Intermediate/Main Course (\*)

Scallop, prawn and smoked haddock gratin, Emmental crumb and sourdough toasts

Fillet of cod, salt cod brandade, heritage tomato vierge

Fillet of stone bass, squid ink linguini, saffron and chive broth with broad beans and peas

Fillet of mackerel with samphire, beetroot and a horseradish potato croquette



# Formal Dining Menu

## Vegetarian Choices

Pequila pepper and black olive pearl barley arancini, peperonata, basil oil and powdered olive

Slow roasted beef tomato stuffed with risotto prima Vera, grilled peppers and aubergine, vegan basil pesto (vg)

Sweet potato and cumin pastilla, minted pea puree, crisp okra, tomato and onion salad (vg)

Red quinoa and sweet potato wellington, shemiji mushrooms, sweetcorn puree and rainbow chard (vg)

Wild mushroom, pickled walnut and artichoke phitivier, truffle mash, savoy cabbage with toasted caraway seeds (vg)

Ras al hanout spiced cauliflower steak, chickpea and mint tagine, preserved lemon, green olive and toasted almonds (vg)

## Main Courses

Loin and shoulder of lamb, stilton potato gratin, lemon spinach and caponata

Sous vide loin of beef, blistered cherry tomato, asparagus and violet potatoes, balsamic jus and spring onions

Breast of Gressingham duck, sweet potato and rosemary parmentier, seared gem lettuce, creamed corn and peppered strawberry sauce

Breast of corn-fed chicken, lemon thyme potato rosti, crushed peas, smoked pancetta and balsamic onions

Fillet and cheek of Suffolk pork, grain mustard mashed potato, hispey cabbage, and heritage baby carrot

## Dessert Course

Strawberry and crème patissiere mille feuille, strawberry sorbet and jelly

Raspberry and pistachio frangipane tray bake, lemon and lime ice cream and black sesame meringue

Rhubarb and custard iced parfait, Pinkster gin sorbet, sous vide rhubarb and candied filo

Bitter chocolate and avocado ganache, poached pear, fennel and ginger granola (vg)

Matcha panna cotta, lychee, mango and candied coconut shavings (vg)

Bramley apple and blueberry oatmeal crumble, coconut and vanilla ice cream (vg)

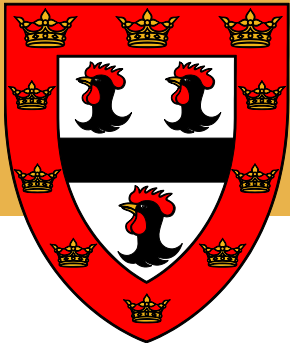
## Cheese Course

***£8.75 per person***

Selection of Artisan Cheeses with Homemade Chutney and Biscuits

(vg) - Vegan

(v) - Vegetarian



# Finger Buffet

*£24.20 per person  
(additional items are available at £2.10 each)*

In line with our sustainability policy we have created delicious set menus for finger buffets that will rotate 7 days a week. This will allow us to source seasonal ingredients and reduce our food waste.

These menus will be subject to change and confirmed to you at least two weeks prior to your booking date. The sample menu below provides an indication of the dishes available.

*Platters of assorted sandwiches on a selection of breads*

*Smoked salmon, open rye bread sandwich, peppered cream cheese, pickled cucumber and chive*

*Macaroni cheese pots with rocket and sun-blushed tomato*

*Greek salad with tomato, cucumber red onion, olive and feta cheese*

*Fusilli pasta salad roasted pepper, basil pesto and tender stem broccoli*

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*Carrot cake with orange buttercream*

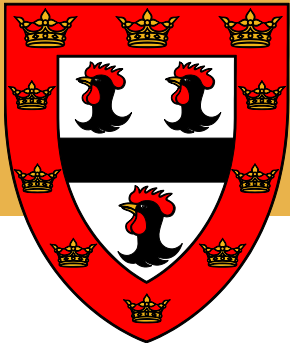
*Platter of prepared fruits*

*Coffee or Tea*

*Still/Sparkling water*

Once you have booked an event with us we will send you the menu options for that day.

We will be able to cater for special diets as usual.



# Buffet Bowls

*£18.85 per person*

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

## Meat

Breaded Chicken strips, katsu dressing, spring onion and red chilli

Deep fried beef strips with carrots, pickled ginger and sticky sesame glaze

Chargrilled flank steak, marinated artichoke hearts, beetroot, cajun sweet potatoes and chimicuri sauce

Crisp pork belly pieces, Mexican spiced beans, mango, coriander and black sesame

## Fish

Prawn and squid pakora, cauliflower and chickpea masala

Brown shrimp and spinach macaroni cheese pots with parsley and lemon crumb

Lobster and mussel risotto, asparagus, chives and saffron

## Vegetarian

Soy and sesame fried tofu, stir fried vegetables

Panneer and fried okra bryani with golden sultana, mint yoghurt and red pepper relish

## Salads

Red cabbage and Chinese leaf slaw with roasted cashew nuts (v)

Miso roasted aubergine and mange tout salad with ketchup manis (v)

Smoked chicken ceaser salad with focaccia croutons, shaved parmesan and crisp pancetta

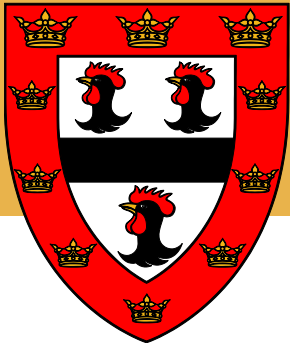
Nicoise salad with pickled quail eggs, French beans, new potatoes and marinated tuna loin

Beetroot, spinach and chickpea salad with mint yoghurt dressing (v)

Greek salad with feta cheese, cherry plum tomato and black olives (v)

Fusilli pasta salad with boconcini mozzarella sun-dried tomato and roasted peppers (v)

New potato salad with spring onions and lemon mayonnaise (v)



# Buffet Bowls

## Dessert

Tropical fruits with creamed avocado and toasted coconut shards

Toffee apple mini muffins with candied pecans

Chocolate and salted caramel eclairs

Miniature banoffee pots

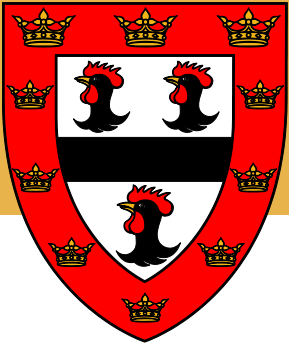
Black forest sundae pots

Rhubarb and custard

Lemon posset with macerated strawberry

Blueberry and vanilla crème brulee

Tea, coffee and petit fours are served after the meal



# Afternoon Tea

*£16.50 per person*

## Sandwiches

Cumbrian smoked salmon, pickled cucumber and cream cheese

Honey roast ham, grain mustard and tomato chutney

## Savouries

Chicken and truffle mushroom croquettes with parmesan custard

Tartlet of stilton, leek and romano pepper with red onion confit

## Sweets

Plain and fruit scones with Cornish clotted cream and preserves

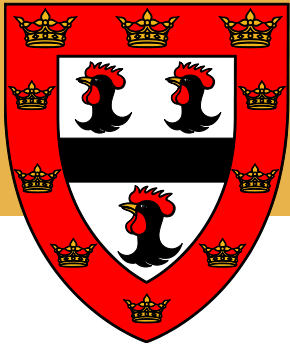
Miniature Battenberg cake

Pink peppercorn and blackberry pavlovas with passion fruit

Bitter chocolate and honey combe sponge with candied blood orange

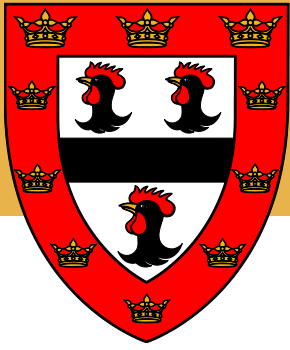
Toasted brioche with poached rhubarb and lemon curd





# Price List

	Price Per Cover <i>(Excluding VAT)</i>
Nibbles	£ 4.35
Canapés (4 per cover)	£ 8.25
<i>Additional Canapé</i>	£ 1.85
Formal Dinner 3 Courses	£46.50
Formal Dinner 4 Courses	£55.60
Lunch 2 Courses	£33.00
Lunch 3 Courses	£42.25
Cheese Course	£ 8.75
Sorbet and <b>Consommé</b>	£ 3.70
Finger Buffet	£24.20
<i>Additional Finger Buffet Items</i>	£ 2.10
Buffet Bowls	£18.85
Afternoon Tea	£16.50
Tea & Coffee	£ 3.15
Tea, Coffee & Biscuits	£ 3.70
Tea, Coffee & Cakes	£ 7.75
Tea, Coffee & Sandwiches	£11.00
Tea, Coffee, Sandwiches & Cakes	£15.35
Tea, Coffee & Bacon Roll	£10.25
Sandwich Lunch, Cheese & Fruit Platter served with Tea & Coffee	£19.90
Assorted Sandwich Selection Platter	£ 8.25
Add a Selection of Fruit Juices to Your Meal	£ 1.25
Tea, Coffee & Scones with Jam and Clotted Cream	£ 5.60
Strawberries & Cream	£ 6.65
Cafeteria Lunch	£19.30
Cafeteria Dinner	£19.30
Kosher Meal Supplement	on request
Wine Tasting Cover Charge <i>(excluding catering)</i>	£13.80



# Booking Terms & Conditions

- 1. Provisional Bookings**—A provisional booking can be made by emailing us directly email: [conference@jesus.cam.ac.uk](mailto: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%