Dining at Jesus College
Spring/Summer 2020
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**

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 £32.00
3 Course Lunch £41.00

3 Course Dinner £45.00
4 Course Dinner £54.00(*)

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 chef's choice.

Soups

Bouillabaisse with shrimp, cods cheek and roille croute (£2.75 supplement)

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

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

Vichysoise 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

Caramelised onion porridge with sun-blushed tomato, rocket and pesto with vegan pecorino cheese (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)

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

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
Vegetarian Choices

Risotto prima vera stuffed beef tomato, salsa verde and pea shoot salad
Pequilla pepper and black olive pearl barley arancini, pepperonata, basil oil and powdered olive
Sweet potato, black olive and feta cheese frittata, tomato, basil and chilli relish
Moroccan vegetable and chick pea pastilla, preserved lemon and roasted pepper salad
Quinoa and blue cheese puff pastry roll, spiced date ketchup

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 pâtissière mille feuille, strawberry sorbet and jelly
Bitter chocolate and sour cherry tart, hazelnut ice cream and chocolate caramel soil
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
Pain perdu, macerated summer berries, yoghurt sorbet and edible flowers
Elderflower and blueberry jelly, meringue discs, gooseberry syllabub and lemon crisp

Cheese Course

£8.50 per person

Selection of Artisan Cheeses with Homemade Chutney and Biscuits
£23.50 per person
(additional items are available at £2.05 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 so they 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.
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
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
<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Cover</th>
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</thead>
<tbody>
<tr>
<td><strong>Nibbles</strong></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>
<td>£ 1.80</td>
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<tr>
<td>Formal Dinner 3 Courses</td>
<td>£45.00</td>
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<tr>
<td>Formal Dinner 4 Courses</td>
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<td>Cheese Course</td>
<td>£ 8.50</td>
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<tr>
<td>Sorbet and Consommé</td>
<td>£ 3.00</td>
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<tr>
<td>Finger Buffet</td>
<td>£23.50</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 &amp; Coffee</td>
<td>£ 3.05</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>
<td>£10.70</td>
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<tr>
<td>Tea, Coffee, Sandwiches &amp; Cakes</td>
<td>£14.90</td>
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<tr>
<td>Tea, Coffee &amp; Bacon Roll</td>
<td>£ 9.95</td>
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<tr>
<td>Sandwich Lunch, Cheese &amp; Fruit Platter served with Tea &amp; Coffee</td>
<td>£19.80</td>
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<tr>
<td>Assorted Sandwich Selection Platter</td>
<td>£ 8.00</td>
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<tr>
<td>Add a Selection of Fruit Juices to Your Meal</td>
<td>£ 1.20</td>
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<tr>
<td>Tea, Coffee &amp; Scones with Jam and Clotted Cream</td>
<td>£ 5.40</td>
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<tr>
<td>Strawberries &amp; Cream</td>
<td>£ 6.45</td>
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<tr>
<td><strong>Cafeteria Lunch</strong></td>
<td>£18.70</td>
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<tr>
<td><strong>Cafeteria Dinner</strong></td>
<td>£18.70</td>
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<tr>
<td>Kosher Meal Supplement</td>
<td>on request</td>
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<tr>
<td>Wine Tasting Cover Charge <em>(excluding catering)</em></td>
<td>£13.40</td>
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</table>
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:

<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>
</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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</tbody>
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