Dining at Jesus College
Autumn/Winter 2020
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**

Morcilla and green pistachio sausage rolls with spiced tomato sauce

Saffron and tallegio arancini with basil pesto

Potato and chive latkes with garlic tofu yoghurt

Smoked haddock Welsh rarebit tarts

Smoked mackerel and potato fishcakes with soured cream

**Cold**

Smoked duck breast with gingerbread and sauerkraut

Ceviche of yellow fin tuna with cornichons and crisp filo

Goats cheese and walnut roulade on toasted rye bread with onion chutney

Smoked salmon, cream cheese and egg roulade
Lunch Menu

2 courses £33.00
3 courses £42.25

First Course
Winter vegetable salad with mixed beetroot, charred leek, Jerusalem artichoke and fennel seed granola (v)
Honey poached comice pear with Cashel blue cheese, walnut sable, red wine syrup and celery leaf salad (v)
Fillet of guilt head bream, sauté baby squid, bok choi and galangal broth

Main Course
Filet and shoulder of Dingley dell pork, Trealy farm black pudding, pommes voisin and creamed pumpkin
Maple and pecan crusted fillet of salmon, balsamic onion mashed potato, curly kale and sauce vierge
Mushroom and spinach roulade, glazed chantenay carrot, onion and garlic soubise

Dessert Course
Advocaat cheesecake, ginger biscuit, cranberry sorbet and jam
Port poached Williams’s pear and frangipane tart, bitter chocolate ice cream and stem ginger sauce
Bitter chocolate and salted caramel tart, Guinness ice-cream and cocoa nib tuille, blackberry coulis

Coffee and College Truffles
Formal Dining Menu

3 courses £46.50
4 courses £55.60 (*)

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

Soups
Autumn squash, rosemary and berlotti bean soup with chilli oil (v)
Red lentil and sage soup, shredded smoked ham-hock (v)
Cumin spiced sweet potato soup with goat’s cheese cream (v)

First Course
Winter vegetable salad with mixed beetroot, charred leek, Jerusalem artichoke and fennel seed granola (v)
Maple glazed dingley dell pig’s cheek, pickled red cabbage bramley apple and fennel
Saute baby squid with crisp pork shoulder, cannellini bean ragout and aioli
Bread crumbed ox cheek, red pepper chutney and crisp shallot rings

Fish and Seafood Intermediate/Main Course (*)
Fillet of guilt head bream, sauté baby squid, bok choi and galangal broth
Maple and pecan crusted fillet of salmon, balsamic onion mashed potato, curly kale and sauce vierge
Pan seared scallop, truffle celeriac, granny smith apple and golden beetroot
Fillet of Cornish Brill, squid ink linguini, mussels and saffron butter sauce
Fillet of sea trout, saffron pommes mousseline, saute chard and shellfish bisque
**Vegetarian Choices**

Mushroom and spinach roulade, glazed chantenay carrot, onion and garlic soubise

Fried polenta dumplings, sauté wild mushrooms, braised salsify and gremolata

Courgette, kale and feta muffin, truffle cream leeks, cumin roasted squash parmentier

Ravioli of roasted aubergine, smoked mozzarella and spinach, baby leek, plum tomato sauce and garlic rye crumble

**Main Courses**

Saddle of Denham estate venison, pommes anna, caramelised celeriac, charred hispey cabbage and cassis jus

Fillet and shoulder of Dingley dell pork, Trealy farm black pudding, pommes voisin, and creamed pumpkin

Loin and shin of beef, salted caramel shallots, grain mustard mashed potato and buttered cavelo nero

Rabbit sausage cacciatore with olive, lemon and pancetta, tomato, pepper and berlotti bean ragout and saffron mashed potato

**Dessert Course**

Fig tart tatin, brown bread ice cream, cassis syrup and hazelnut brittle

Advocaat cheesecake, ginger biscuit, cranberry sorbet and jam

Malted barley panna cotta, satsuma crisps, carrot sorbet and mandarin soup

Port poached Williams’s pear and frangipane tart, bitter chocolate ice cream and stem ginger sauce

Bitter chocolate and salted caramel tart, Guinness ice-cream and cocoa nib tuille

**Cheese Course**

£8.75 per person

Selection of Artisan Cheeses with Homemade Chutney and Biscuits
Finger Buffet

£24.20 per person
(additional item are available at £2.10 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 and choice of 2 of the following 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
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 chimichuri 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

Paneer 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 ceasar 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

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
<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Cover</th>
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<tbody>
<tr>
<td>Nibbles</td>
<td>£4.35</td>
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<tr>
<td>Canapés (4 per cover)</td>
<td>£8.25</td>
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<tr>
<td><em>Additional Canapé</em></td>
<td>£1.85</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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<tr>
<td>Lunch 2 Courses</td>
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<td>Lunch 3 Course</td>
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<tr>
<td>Afternoon Tea</td>
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<tr>
<td>Cheese Course</td>
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<tr>
<td>Finger Buffet</td>
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<td><em>Additional Finger Buffet Items</em></td>
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<tr>
<td>Buffet Bowls</td>
<td>£18.85</td>
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<tr>
<td>Tea, Coffee &amp; Biscuits</td>
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<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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<td>Tea, Coffee &amp; Bacon Roll</td>
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<td>Sandwich Lunch, Cheese &amp; Fruit Platter served with Tea &amp; Coffee</td>
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<td>Assorted Sandwich Selection Platter</td>
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<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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<td>Kosher Meal Supplement</td>
<td><em>price on request</em></td>
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<tr>
<td>Wine Tasting Cover Charge <em>(excluding catering)</em></td>
<td>£13.80</td>
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</table>
1. **Provisional Bookings**—A provisional booking can be made by emailing us directly at: conference@jesus.cam.ac.uk or by submitting a booking form through the college’s conference web pages [http://conference.jesus.cam.ac.uk](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](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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