Dining at Jesus College

2016-17
Nibbles & Canapés

Nibbles
£3.90 per person

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

Canapés
£7.00 per person (a choice of 4 canapés)
Additional Canapés are available at £1.55 per person

Hot
Cherrywood Beignets with Chilli and Basil Salsa
Cauliflower and Red Onion Bhaji with Mint and Lime Yoghurt
Prawn Tails in Feuille de Bric with Guacamole
Merguez Sausage Rolls with Tamarind Ketchup
Miniature Yorkshire Puddings with Rare Beef Fillet and Fresh Horseradish
Butternut Squash and Smoked Mozzarella Arancini
Pizzetta with Chorizo, Artichoke and Black Olive

Cold
Smoked Eel, Confit Potato and Granny Smith Apple
Ceviche of Yellow Fin Tuna with Cornichons and Crisp Filo
Halloumi and Compressed Pineapple Skewer with Mint and Red Chilli
Goats Cheese and Walnut Roulade on Toasted Rye Bread with Onion Chutney
Smoked Duck Breast with Gingerbread and Pickled Fennel
Venison Tartare with Roasted Celeriac, Tarragon and Capers
Lunch Menu

2 courses £23.00
3 courses £30.50

First Course
Butternut Squash with Toasted Hazelnuts and Pesto (v)
Shellfish Bisque with Aioli Croute
Celeriac and Rosemary Velouté with Crispy Garlic (v)
Warm Salad of Roasted Jerusalem Artichoke, Cèpes and Glazed Pecorino Cheese with Truffle Pesto (v)
Pithivier of Partridge and Pheasant, Crisp Turnips, Quince and Stout Reduction
Rillettes of Brixham Crab, Cumin Roasted Cauliflower, Avocado and Puffed Wild Rice
Crostini Roasted Aubergine, Harissa Hummus and Chestnut with Pomegranate and Coriander Salsa (v)

Main Course
Breast of Guinea Fowl, Mushroom and Confit Leg Strudel, Braised Red Chicory and Crisp Pancetta
Cider braised Belly of Pork, Parsnip and Potato Rosti, Cabbage and Bacon Bon-Bon with Crisp Skin
Fillet of Sea Trout, Saffron Pommes Mousseline, sautéed Chard and Shellfish Bisque
Pumpkin and Goats Cheese Tartlet, Crisp Enoki Mushrooms and Sage (v)
Sweet Potato Gnocchi, creamed Nettles, Button Onions and Horseradish Crumb (v)
Frittata of Heritage Carrot and Ricotta Cheese, glazed Beets and Sherry Vinegar Caviar (v)

Dessert Course
Williams Pear Tarte Tatin, Salted Caramel Ice Cream and Saffron Pear Puree
Whiskey and Bitter Chocolate Cremeaux, Espresso Gel, and Banana Tuille
Malted Barley Panna Cotta, Satsuma Crisps, Carrot Sorbet and Mandarin Soup
Bitter Chocolate and Rum Ganache, Stem Ginger Ice Cream and Passion Fruit Sauce

Coffee and Petit Fours
Formal Dining Menu

3 courses £38.00
4 courses £44.15 (*)
Served with Bread Rolls to start and Tea, Coffee & Petit Fours to end

Soups(*)
Butternut Squash Soup with Toasted Hazelnuts and Pesto (v)
Sweet Potato and Red Lentil Laksa (v)
Shellfish Bisque with Aioli Croute
Roasted Pumpkin and Pecorino Broth (v)
Celeriac and Rosemary Velouté with Crispy Garlic (v)
Carrot and Cumin Soup with Cheddar Toasts (v)
Aubergine, Coriander and Chickpea Soup (v)

First Course
Breast and confit Leg of Anjou Squab Pigeon, pickled Pear, Puy Lentils and creamed Carrot
Smoked Haddock Croquette, poached Egg, Spinach and Hollandaise
Sautéed Baby Squid with crisp Pork Shoulder, Cannellini Bean Ragout and Aioli
Warm Salad of roasted Jerusalem Artichoke, Cèpes and glazed Pecorino Cheese with Truffle Pesto (v)
Pithivier of Partridge and Pheasant, crisp Turnips, Quince and Stout reduction
Rillettes of Brixham Crab, Cumin Roasted Cauliflower, Avocado and puffed Wild Rice
Breadcrumbed Ox Cheek, Red Pepper Chutney and crisp Shallot rings
Crostini roasted Aubergine, Harissa Hummus and Chestnut with Pomegranate and Coriander Salsa (v)

Fish and Seafood Intermediate/Main Course (*)
Butter poached Skate Wing, Pearl Barley and Brown Shrimp Risotto, Suffolk Chorizo and Baby Capers
Seared Scallops, pickled Golden Beetroot, Bramley Apple and Watercress
Fillet of Cornish Brill, Squid Ink Linguini, Mussels and Saffron Butter Sauce
Baked Fillet of Black Cod, Morcilla Iberico, spiced Squash and creamed Cauliflower
Fillet of Sea Trout, Saffron Pommes Mousseline, sautéed Chard and Shellfish Bisque
Sorbet and Consommé (*)
Lemon Thyme and Celery
Mulled Berries

Roast Chicken Consommé with Pearl Barley and Trumpet Mushrooms
Warm Tomato Consommé with Goat’s Cheese and Tarragon (v)

Main Course

Slow cooked Sirloin of Local Beef, poached Scottish Lobster, Garlic and Parsley creamed Potato, griddled Leek and Béarnaise Sauce
Breast of Guinea Fowl, Mushroom and confit Leg Strudel, braised Red Chicory and crisp Pancetta
Smoked Loin of Venison, Isle of Mull Mashed Potato, Chanterelle Mushrooms, Curly Kale and Truffle Honey Jus
Cider braised Belly of Pork, Parsnip and Potato Rosti, Cabbage and Bacon Bon-Bon with crisp Skin
Slow cooked Silverside of English Rose Veal, Parmesan and Lemon Polenta and Red Wine braised Salsify

Vegetarian Choices

Pumpkin and Goats Cheese Tartlet, crisp Enoki Mushrooms and Sage (v)
Sweet Potato Gnocchi, creamed Nettles, Button Onions and Horseradish Crumb (v)
Frittata of Heritage Carrot and Ricotta Cheese, glazed Beets and Sherry Vinegar Caviar (v)

Dessert Course

Williams Pear Tarte Tatin, Salted Caramel Ice Cream and Saffron Pear Puree
Whiskey and Bitter Chocolate Cremeaux, Espresso Gel, and Banana Tuille
Warm Orange and Vanilla Rice Pudding Cake, Cranberry Jam and Hazelnut Brittle
Chestnut and Cardamom Sponge, Granny Smith Apple Sorbet, Honeycomb and Mascarpone
Malted Barley Panna Cotta, Satsuma Crisps, Carrot Sorbet and Mandarin Soup
Bitter Chocolate and Rum Ganache, Stem Ginger Ice Cream and Passion Fruit Sauce

Cheese Course

£7.05 per person

Selection of Artisan Cheeses with Homemade Chutney and Biscuits
£20.25 per person
(additional item are available at £1.90 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
Fork Buffet

£23.00 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 Shiitake Mushrooms
Vegetarian Mezze Platter with Warm Flatbread
Chargrilled Vegetable and Halloumi Skewers with Salsa Rosso

Dessert
Warm Chocolate and Pecan Brownie with Crème Fraîche
Lemon "Posset" with a Vanilla Shortbread
Eton "Mess" Shots - Classic combination of Whipped Cream, Berries & Crushed Meringue
Coconut, Lemongrass and Lime Leaf Brûlée with Pineapple Crisps

Served with a Selection of Seasonal Salads, Bread Rolls and a Fruit Platter
Tea and Coffee served after the meal
## Price List

### Price Per Cover
(Excluding VAT)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td><strong>Nibbles</strong></td>
<td>£3.90</td>
</tr>
<tr>
<td><strong>Canapés (4 per cover)</strong></td>
<td>£7.00</td>
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<tr>
<td><strong>Additional Canapé</strong></td>
<td>£1.55</td>
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<tr>
<td><strong>Formal Dinner 3 Courses</strong></td>
<td>£38.00</td>
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<td><strong>Formal Dinner 4 Courses</strong></td>
<td>£44.15</td>
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<tr>
<td><strong>Lunch 2 Courses</strong></td>
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<tr>
<td><strong>Lunch 3 Course</strong></td>
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<td><strong>Cheese Course</strong></td>
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<td><strong>Sorbet and Consommé</strong></td>
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<tr>
<td><strong>Finger Buffet</strong></td>
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<td><strong>Additional Finger Buffet Items</strong></td>
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<td><strong>Fork Buffet</strong></td>
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<tr>
<td><strong>Tea &amp; Coffee</strong></td>
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<tr>
<td><strong>Tea, Coffee &amp; Biscuits</strong></td>
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<td><strong>Tea, Coffee &amp; Cakes</strong></td>
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<tr>
<td><strong>Tea, Coffee &amp; Sandwiches</strong></td>
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<td><strong>Tea, Coffee, Sandwiches &amp; Cakes</strong></td>
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<tr>
<td><strong>Tea, Coffee &amp; Bacon Roll</strong></td>
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<td><strong>Sandwich Lunch, Cheese &amp; Fruit Platter served with Tea &amp; Coffee</strong></td>
<td>£18.20</td>
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<tr>
<td><strong>Assorted Sandwich Selection Platter</strong></td>
<td>£7.30</td>
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<tr>
<td><strong>Add a Selection of Fruit Juices to Your Meal</strong></td>
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<tr>
<td><strong>Tea, Coffee &amp; Scones with Jam and Clotted Cream</strong></td>
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<tr>
<td><strong>Strawberries &amp; Cream</strong></td>
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<td><strong>Cafeteria Lunch</strong></td>
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<td><strong>Cafeteria Dinner</strong></td>
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<td><strong>Kosher Meal Supplement</strong></td>
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<tr>
<td><strong>Wine Tasting Cover Charge (excluding catering)</strong></td>
<td>£5.55</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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</thead>
<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>
</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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