Dining at Jesus College

2016-17
Nibbles

£3.95 per person

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

Canapés

£7.20 per person (a choice of 4 canapés)

Additional Canapés are available at £1.60 per person

Hot

Sun-dried tomato, gruyere and rosemary palmiers
Blue cheese, leek and crisp fig tart
Chicken, Morcilla and oregano croquettes
Vermicelli fried prawns with chilli and lime glaze
Beef and red pepper skewer with horseradish and mustard seed
Tuna and brown shrimp fishcakes with hollandaise sauce

Cold

Venison and green pistachio pate with roasted pear and hazelnut
Spinach and mushroom filo tart shells
Smoked duck breast with roasted braeburn apple and golden beetroot
Smoked salmon and crab mousse with pumpernickel bread, avocado and steeped red onion
Marinated wood pigeon liver parfait and fruit chutney on toast
Lunch Menu

2 courses £23.45
3 courses £31.10

First Course
Shellfish bisque with fennel seed croutons
Butternut squash and sweet potato soup with spiced pumpkin seeds and rape seed oil (v)
Sautè wood blewit mushrooms with pickled baby leeks, garlic ciabatta croutons and creamed pumpkin (v)
Terrine of partridge with rabbit and black pudding, pickled heritage carrot and creamed quince
Escabeche of seabass with celeriac and horseradish remoulade with fennel and watercress
Red onion croustade with golden cross goat’s cheese, radish and celery salad (v)

Main Course
Halibut fillet with sauté girolle mushroom, nasturtium and confit fennel with a blood orange butter sauce
Breast of guinea fowl with flageolet bean and confit leg ragout, saffron mashed potato and buttered cavolo nero
Fillet and belly of Suffolk free range pork with fondant potato, pickled red cabbage and apple and golden sultana purée
Chestnut and sage gnocchi with chargrilled romano peppers, curly kale and beurre noisette (v)
Ravioli of pumpkin and chestnut mushroom with confit baby fennel and aubergine caviar (v)

Dessert Course
Tarte Tatin of Pink Lady apples and ginger bread with an apricot purée and clotted cream ice cream
Baked bitter chocolate cheesecake with crisp figs, honeycomb and orange coulis
Iced chestnut and amaretto soufflé with mulled williams pear and florentine biscuit
Cranberry linzer torte with advocaat ice cream and white chocolate caramel

Coffee and Chocolate Truffles
3 courses £38.75
4 courses £45.05 (*)
Served with Bread Rolls to start and Tea, Coffee & Chocolate Truffles to end

**Soups(*)**

- Cream of roasted Jerusalem artichoke and chestnut soup
- Shellfish bisque with fennel seed croutons
- Cabbage and celeriac soup with pancetta lardons
- Butternut squash and sweet potato soup with spiced pumpkin seeds and rape seed oil
- Parsnip soup with turmeric, ginger and crisp wild rice
- Haricot bean and leek soup with merguez sausage and white truffle oil

**First Course**

- Sauté wood blewit mushrooms with pickled baby leeks, garlic ciabatta croutons and creamed pumpkin
- Terrine of partridge with rabbit and black pudding, pickled heritage carrot and creamed quince
- Escabeche of seabass with celeriac and horseradish remoulade, fennel and watercress
- Breaded pigs cheek with homemade piccalilli and red veined sorrel
- Red onion croustade with golden cross goat’s cheese, radish and celery salad
- Paupiette of sole and brixham crab with a potato and chive velouté and sauce grenoble

Beef short-rib braised in stout with chestnut mushrooms, crisp artichoke, a suet pie lid and creamed horseradish

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

- Fillet of cod with swiss chard, potato, mussel and yellow pepper chowder
- Pan fried scallops with yellow lentil dahl, coriander, apple and toasted pine kernels
- Halibut fillet with sauté girolle mushroom, nasturtium and confit fennel with a blood orange butter sauce
- Fillet of sea-trout with brown shrimp and samphire orzotto and a shellfish velouté
- Smoked haddock and caper fishcake with creamed leeks, poached egg and hollandaise
Sorbet and Consommé (*)
Lemon Thyme and Celery Sorbet
Mulled Berries Sorbet
Roast Chicken Consommé with Pearl Barley and Trumpet Mushrooms
Warm Tomato Consommé with Goat’s Cheese and Tarragon (v)

Main Course
Peppered sirloin of beef, crushed potatoes with bone marrow butter, creamed carrot with grain mustard and pancetta
Breast of guinea fowl with flageolet bean and confit leg ragout, saffron mashed potato and buttered cavolo nero
Loin and faggot of Denham estate venison with smoked garlic dauphinoise and orange glazed baby carrots
Fillet and belly of Suffolk free range pork with fondant potato, pickled red cabbage and apple and golden sultana purée
Cannon and Breast of castle estate lamb with creamed celeriac, pumpkin mash, wilted spinach and crisp parsnips
Honey glazed Gressingham duck with baked polenta, caramelised chicory and golden beetroot

Vegetarian Choices
Mushroom, spinach and pearl barley wellington with roasted shallots and madeira cream sauce
Chesnut and sage gnocchi with chargrilled romano peppers, curly kale and beurre noisette
Polenta, ricotta and basil boudin with red onion jam, crisp artichoke and aged balsamic
Beetroot and blue cheese arancini with braised baby gem lettuce and aged balsamic
Ravioli of pumpkin and chestnut mushroom with confit baby fennel and aubergine caviar

Dessert Course
Tarte Tatin of Pink Lady apples and ginger bread with an apricot purée and clotted cream ice cream
Baked bitter chocolate cheesecake with crisp figs, honeycomb and orange coulis
Iced chestnut and amaretto soufflé with mulled williams pear and florentine biscuit
Coffee panna cotta with stewed kumquats, plum consommé and spiced granola
Chocolate and griottine cherry fondant, frangelico ice cream and nougatine biscuit
Cranberry linzer torte with Advocaat ice cream and white chocolate caramel

Cheese Course
£7.20 per person

Selection of Artisan Cheeses with Homemade Chutney and Biscuits
Finger Buffet

£20.65 per person  
(additional item are available at £1.95 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

£23.45 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

Tarte Tatin of Pink Lady apples and ginger bread with an apricot purée and clotted cream ice cream
Baked bitter chocolate cheesecake with crisp figs, honeycomb and orange coulis
Lemon "Posset" with a Vanilla Shortbread
Eton "Mess" Shots - Classic combination of Whipped Cream, Berries & Crushed Meringue

Served with a Selection of Seasonal Salads, Bread Rolls and a Fruit Platter
Tea and Coffee served after the meal
<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Cover</th>
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<tbody>
<tr>
<td>Nibbles</td>
<td>£ 3.95</td>
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<tr>
<td>Canapés (4 per cover)</td>
<td>£ 7.20</td>
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<td>Additional Canapé</td>
<td>£ 1.60</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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<td>Lunch 2 Courses</td>
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<td>Additional Finger Buffet Items</td>
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<td>Fork Buffet</td>
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<td>Tea &amp; Coffee</td>
<td>£ 2.90</td>
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<tr>
<td>Tea, Coffee &amp; Biscuits</td>
<td>£ 3.35</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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<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>
<td>£18.55</td>
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<tr>
<td>Assorted Sandwich Selection Platter</td>
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<tr>
<td>Add a Selection of Fruit Juices to Your Meal</td>
<td>£ 1.00</td>
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<tr>
<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>
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<tr>
<td>Wine Tasting Cover Charge (excluding catering)</td>
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</table>
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>
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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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