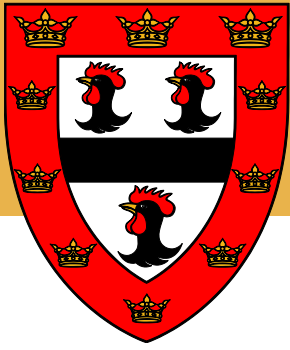


Dining at Jesus College

2018-19

Jesus College
Jesus Lane, Cambridge CB5 8BL
Website: conference.jesus.cam.ac.uk
Telephone: 01223 760524
Email: conference@jesus.cam.ac.uk



Nibbles & Canapés

Nibbles

£4.10 per person

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

Canapés

£7.50 per person (a choice of 4 canapés)

Additional Canapés are available at £1.60 per person

Hot

Morcilla and green pistachio sausage rolls with spiced tomato sauce

Black olive and artichoke pizzettas

Saffron and tallegio arancini with basil pesto

Smoked haddock Welsh rarebit tarts

Beef and aubergine skewers with ketjap manis

Coconut and cajun crusted tiger prawn tails

Cold

Parmesan and anchovy palmier

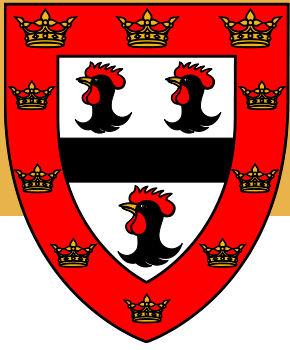
Ricotta and wild mushrooms choux buns

Coarse venison pate with smoked pancetta and fruit chutney

Beetroot cured salmon blinis with caviar and chive

Smoked duck breast with gingerbread and sauerkraut

Pear, pecan and blue cheese sables



Lunch Menu

2 courses £23.80

3 courses £32.50

First Course

Shellfish bisque with fennel seed croutons

Butternut squash and sweet potato soup with spiced pumpkin seeds and rape seed oil (V)

Ballantine of Duck and Partridge, creamed quince and pickled shitake mushroom

Banana shallot tart tatin, sauté girolle, red veined sorrel and Madeira syrup (V)

Pan seared scallop, truffle celeriac, granny smith apple and golden beetroot

Main Course

Lightly cured fillet of cod, saffron pommes parisiennes, spinach, globe artichoke and bouillabaisse sauce

Roulade of guinea fowl with blue cheese and walnut farce, pommes croquette and glazed baby heritage carrots

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

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

Parmigiana stuffed aubergine herb linguini and crisp basil

Dessert Course

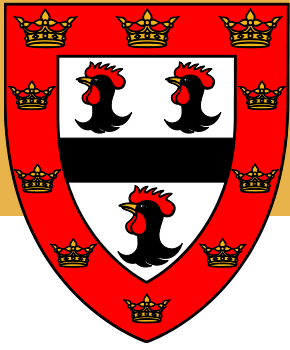
Cinnamon rice pudding soufflé, roasted pink lady apple and cranberry gel

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

Bitter chocolate, pistachio and mango bombe, passionfruit curd and brownie crumb

Advocaat cheesecake, ginger biscuit, cranberry sorbet and jam

Coffee and Chocolate Truffles



Formal Dining Menu

3 courses £40.00

4 courses £47.00 ()*

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

Salad of Devon Crab, avocado and pickled radish, toasted black rye bread and gazpacho dressing

Ballantine of Duck and Partridge, creamed quince and pickled shitake mushroom

Maple glazed Dingley Dell pig's cheek, pickled red cabbage bramley apple and fennel

Winter vegetable salad with mixed beetroot, charred leek, Jerusalem artichoke and fennel seed granola (V)

Finely sliced marinated Beef fillet, focaccia croutons, lambs lettuce, preserved tomato and saffron aioli

Banana shallot tart tatin, sauté girolle, red veined sorrel and Madeira syrup (V)

Fish and Seafood Intermediate/Main Course (*)

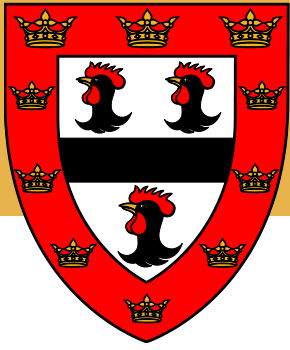
Pan seared scallop, truffle celeriac, Granny Smith apple and golden beetroot

Poached smoked haddock, leek, grain mustard and smoked dapple risotto, sous vide celery and celery leaf

Lightly cured fillet of cod, saffron pommes Parisienne, spinach, globe artichoke and bouillabaisse sauce

Fillet of guilt head bream, sauté baby squid, bok choi and galangal broth

Spiced hake fillet, mussels, chorizo and chickpeas, preserved lemon and olive salsa



Formal Dining Menu

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

Loin and shin of Beef, salted caramel shallots, grain mustard mashed potato and buttered cavolo nero

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

Roulade of guinea fowl with blue cheese and walnut farce, pommes croquette and glazed baby heritage carrots

Fillet and shoulder of Dingley Dell Pork, Trealy farm black pudding, pommes voisin, and creamed pumpkin

Vegetarian Choices

Cumin and coriander gnocchi, creamed spinach, marinated paneer and red pepper chutney

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

Parmigiana stuffed aubergine herb linguini and crisp basil

Dessert Course

Cinnamon rice pudding soufflé, roasted pink lady apple and cranberry gel

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

Blackberry mousse cannelloni, spiced crumble, apple and pear crisps and white chocolate custard

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

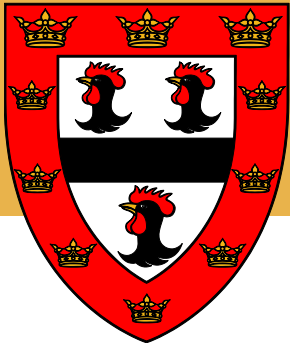
Bitter chocolate, pistachio and mango bombe, passionfruit curd and brownie crumb

Advocaat cheesecake, ginger biscuit, cranberry sorbet and jam

Cheese Course

£7.50 per person

Selection of Artisan Cheeses with Homemade Chutney and Biscuits



Finger Buffet

*£23.00 per person
(additional items are available at £2.00 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

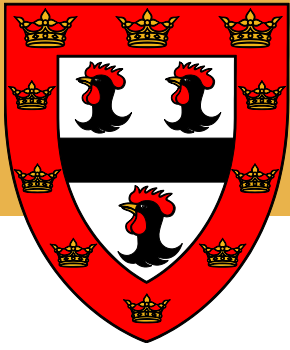
Vegetable Spring Rolls with Plum Dipping Sauce

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

£24.50 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 Shitake Mushrooms

Vegetarian Mezze Platter with Warm Flatbread

Chargrilled Vegetable and Halloumi Skewers with Salsa Rosso

Dessert

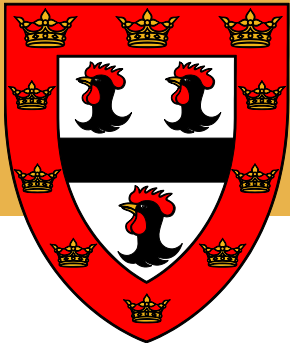
Port poached Williams's pear and frangipane tart, bitter chocolate ice cream and stem ginger sauce

Bitter chocolate, pistachio and mango bombe, passionfruit curd and brownie crumb

Lemon "Posset" with a Vanilla Shortbread

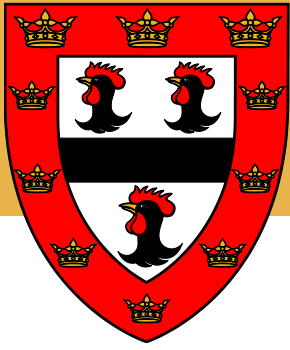
Eton "Mess" Shots - Classic combination of Whipped Cream, Berries & Crushed Meringue

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



Price List

	Price Per Cover <i>(Excluding VAT)</i>
Nibbles	£ 4.10
Canapés (4 per cover)	£ 7.50
<i>Additional Canapé</i>	£ 1.65
Formal Dinner 3 Courses	£40.00
Formal Dinner 4 Courses	£47.05
Lunch 2 Courses	£23.80
Lunch 3 Course	£32.50
Cheese Course	£ 7.50
Sorbet and Consommé	£ 3.50
Finger Buffet	£20.65
<i>Additional Finger Buffet Items</i>	£ 2.00
Fork Buffet	£24.50
Tea & Coffee	£ 3.00
Tea, Coffee & Biscuits	£ 3.50
Tea, Coffee & Cakes	£ 7.30
Tea, Coffee & Sandwiches	£10.45
Tea, Coffee, Sandwiches & Cakes	£14.50
Tea, Coffee & Bacon Roll	£ 9.70
Sandwich Lunch, Cheese & Fruit Platter served with Tea & Coffee	£19.30
Assorted Sandwich Selection Platter	£ 7.80
Add a Selection of Fruit Juices to Your Meal	£ 1.15
Tea, Coffee & Scones with Jam and Clotted Cream	£ 5.30
Strawberries & Cream	£ 6.30
Cafeteria Lunch	£18.25
Cafeteria Dinner	£18.25
Kosher Meal Supplement	£25.00
Wine Tasting Cover Charge <i>(excluding catering)</i>	£13.00



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:

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%