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
Smoked haddock Welsh rarebit tartlets
Rare roast sirloin of beef with Cambridge blue cheese on toasted ciabatta
Isle of Mull cheddar beignets with onion chutney (v)
Rolled fillet of pork with iberico black pudding and Bramley apple
Cromer crab with avocado and radish bruschetta
Queen scallop and Suffolk chorizo skewers
Minted pea and ricotta arancini (v)

Cold
Charred mackerel fillet with gooseberry jam on pumpernickel bread
Flaked smoked chicken with mango in a filo shell
Potted brown shrimps on melba toasts with cucumber ceviche
Charred asparagus spear on toasted brioche with lemon cream cheese (v)
Teruel ham with roast fig and truffled balsamic
Crayfish tail with confit new potato, pickled baby beetroot and avocado
Polenta slice topped with olive tapenade and sun-blushed tomato (v)
Lunch Menu

2 courses £23.00
3 courses £30.50

First Course
Cream of broccoli, fennel and watercress with toasted almonds (v)
Smoked haddock and sweetcorn chowder with saffron and chives
Muscavado and soy cured salmon with spiced pepper and coriander, spring onion and pickled ginger salad
Charred English asparagus with truffled egg mayonnaise, granary crisps and pea shoots (v)
Glazed crotin goats cheese on rye bread with chicory and steeped red onion (v)
Breast and confit leg of quail, liver parfait, walnut crumble and red grape

Main Course
Breast of free range chicken with cashel blue cheese gratin, seared artichoke, caper berries and roasted chicken wing reduction
Cutlet of Suffolk pork with Trealy farm black pudding, poached pineapple, creamed sweet potato and sauce vierge
Tandoori tail of monkfish with fresh peas, mint korma crackers and saffron yoghurt
Caramelised red onion and wobbly bottom goats cheese tart, balsamic pearls and cherry tomatoes (v)
Risotto of broad bean, sweet potato and sage with spiced pumpkin seeds and smoked scamorza (v)

Dessert Course
Macerated English Strawberries, lemon curd, prosecco sorbet and mint meringue
Popcorn panna cotta with pecan and ginger granola and poached rhubarb
Peanut butter iced parfait, sour cherries and gingerbread
Chocolate and hazelnut pavlova with frangelico chantilly, blackberries and orange sherbet

Coffee and Petit Fours
3 courses £38.00
4 courses £44.15 (*)

Served with Bread Rolls to start and Tea, Coffee & Petit Fours to end

**Soups(*)**
- Cream of broccoli, fennel and watercress with toasted almonds (v)
- Cumin spiced sweet potato soup with goat’s cheese cream (v)
- Smoked plum tomato soup with focaccia and pecorino croutons (v)
- Asparagus soup with rocket pesto and peppered cream cheese (v)
- Chilled pea and mint soup with lemon yoghurt and alfalfa cress (v)
- Smoked haddock and sweetcorn chowder with saffron and chives

**First Course**
- Muscavado and soy cured salmon with spiced pepper and coriander, spring onion and pickled ginger salad
- Terrine of Dingley Dell pork shoulder and morcilla curado, apricot puree kohlrabi and baby watercress
  - Charred English asparagus with truffled egg mayonnaise, granary crisps and pea shoots (v)
  - Loin of yellow fin tuna with a spiced crust, crisp octopus, samphire and red pepper syrup
  - Glazed crotin goats cheese on rye bread with chicory and steeped red onion (v)
- Smoked breast of Gressingham duck with celeriac and grain mustard remoulade and pickled shitake mushroom
  - Breast and confit leg of quail, liver parfait, walnut crumble and red grape

**Fish and Seafood Intermediate/Main Course (*)**
- Pan seared scallops with heritage tomato ceviche, pancetta crumb and caviar
- Fillet of sea trout with samphire, clams and sherry vinegar caramel
- Tandoori tail of monkfish with fresh peas, mint korma crackers and saffron yoghurt
- Smoked fillet of cod with crisp poached egg, buttered spinach and hollandaise sauce
- John Dory with confit baby aubergine, cauliflower couscous and coconut curry emulsion
- Fillet of line caught sea bass with orange braised fennel, basil gnocchi and blood orange sauce
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
Roasted rump of Suffolk lamb with pea and mint mash, creamed romano peppers, purple sprouting broccoli and golden sultana jus
Sirloin of beef with baby beets, marinated artichokes and courgette, balsamic onion mash and madeira jus
Breast of free range chicken with cashel blue cheese gratin, seared artichoke, caper berries and roasted chicken wing reduction
Chargrilled rib of rose veal served with parmesan polenta, broad beans, shallots and morels, lemon and caper butter
Cutlet of Suffolk pork with Trealy farm black pudding, poached pineapple, creamed sweet potato and sauce vierge

Tea – smoked Gressingham duck breast with potato galette, petit pois a la francaise and cherry sauce

Vegetarian Choices
Spiced sweet potato and mixed bean empanada with guacamole and coriander yoghurt
Polenta and tallegio cheese fondant with braised treviso and tomato pesto
Ravioli of chestnut mushroom, spinach and ricotta with lemon and tarragon butter
Caramelised red onion and wobbly bottom goats cheese tart, balsamic pearls and cherry tomatoes
Pepperonata stuffed round courgette with mozzarella and oregano toasts and black olive tapenade
Risotto of broad bean, summer squash and sage with spiced pumpkin seeds and smoked scamorza

Dessert Course
Macerated English Strawberries, lemon curd, prosecco sorbet and mint meringue
Bitter chocolate and salted caramel tart with Guinness ice-cream and cocoa nib tuille
Popcorn panna cotta with pecan and ginger granola and poached rhubarb
Peanut butter iced parfait, sour cherries and gingerbread
Chocolate and hazelnut pavlova with frangelico chantilly, blackberries and orange sherbet
Raspberry and madeira cake jelly with raspberry consommé, vanilla ice cream and pink peppercorn tuille

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 Shitake 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
<table>
<thead>
<tr>
<th>Meal Description</th>
<th>Price Per Cover (£)</th>
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<tbody>
<tr>
<td>Nibbles</td>
<td>£ 3.90</td>
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<tr>
<td>Canapés (4 per cover)</td>
<td>£ 7.00</td>
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<tr>
<td>Additional Canapé</td>
<td>£ 1.55</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>Sorbet and Consommé</td>
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<td>Finger Buffet</td>
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<td>Additional Finger Buffet Items</td>
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<tr>
<td>Fork Buffet</td>
<td>£23.00</td>
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<tr>
<td>Tea &amp; Coffee</td>
<td>£ 2.85</td>
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<tr>
<td>Tea, Coffee &amp; Biscuits</td>
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<tr>
<td>Tea, Coffee &amp; Cakes</td>
<td>£ 6.85</td>
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<tr>
<td>Tea, Coffee &amp; Sandwiches</td>
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<tr>
<td>Assorted Sandwich Selection Platter</td>
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<tr>
<td>Tea, Coffee &amp; Bacon Roll</td>
<td>£ 9.10</td>
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<tr>
<td>Sandwich Lunch, Cheese &amp; Fruit Platter served with Tea &amp; Coffee</td>
<td>£18.20</td>
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<tr>
<td>Assorted Sandwich Selection Platter</td>
<td>£ 7.30</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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<tr>
<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>£23.50</td>
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<tr>
<td>Wine Tasting Cover Charge (excluding catering)</td>
<td>£ 5.55</td>
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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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