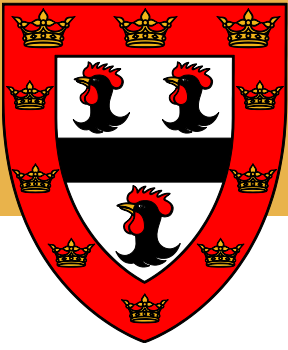


# Dining at Jesus College

## Spring/Summer 2018

Jesus College  
Jesus Lane, Cambridge CB5 8BL  
Website: [conference.jesus.cam.ac.uk](http://conference.jesus.cam.ac.uk)  
Telephone: 01223 760524  
Email: [conference@jesus.cam.ac.uk](mailto:conference@jesus.cam.ac.uk)



# Nibbles & Canapés

## 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

Smoked haddock Welsh rarebit tartlets

Rare roast sirloin of beef, Cambridge blue cheese and toasted ciabatta

Isle of mull cheddar beignets with onion chutney

Rolled fillet of pork, Iberico black pudding and Bramley apple

Cromer crab, avocado and radish bruschetta

Scallop and Suffolk chorizo skewers

Minted pea and ricotta arancini

## Cold

Charred mackerel fillet, pumpernickel bread and gooseberry jam

Flaked smoked chicken, black olives and lemon mayonnaise in a filo shell

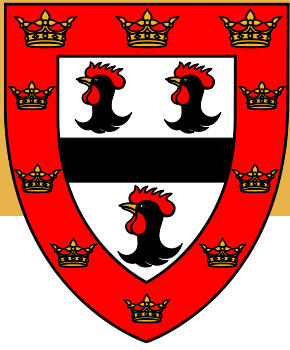
Potted brown shrimps on crisp toasts with cucumber ceviche

Asparagus spear on toasted brioche with lemon cream cheese

Teruel ham, roast fig and truffle balsamic

Crayfish tail, confit new potato shaved baby beetroot and avocado

Courgette and basil fritter with tomato pesto



# Lunch Menu

*2 courses £23.45*

*3 courses £31.10*

## First Course

Smoked plum tomato soup with focaccia and pecorino croutons (V)

Smoked haddock and sweetcorn chowder with saffron and chives

Pimms cured Scottish salmon, compressed cucumber, powdered strawberry with an apple and mint salad

Charred English asparagus, truffle egg mayonnaise, granary crisps and pea shoot (V)

Glazed crotin goats cheese, rye bread, chicory and steeped red onion, pea shoots, aged balsamic and extra virgin olive oil (V)

Air dried breast of Duck, celeriac and grain mustard remoulade and pickled shitake mushroom, baby watercress and lemon dressing

## Main Course

Fillet of seabass, orange braised fennel, basil gnocchi and blood orange sauce

Roasted rump of Suffolk lamb, pea and mint mash, creamed Romano peppers, purple sprouting broccoli, golden sultana jus

Lemon and pink peppercorn crusted breast of free range chicken, fondant potato, French beans, roasted shallots and balsamic jus

Ravioli of chestnut mushroom, spinach and ricotta with lemon and tarragon butter (V)

Peperonata stuffed aubergine, mozzarella and oregano toasts and black olive tapenade (V)

## Dessert Course

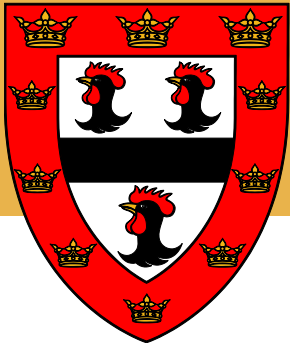
Macerated English Strawberries, lemon curd, prosecco sorbet and mint meringue

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

Popcorn panna cotta, pecan and ginger granola and poached rhubarb

Raspberry cheesecake filled Paris Brest, Bitter chocolate, Hazelnuts and Chambord sorbet

*Coffee and College Truffles*



# Formal Dining Menu

*3 courses £38.75*

*4 courses £45.05 (\*)*

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

Pimms cured Scottish salmon, compressed cucumber, powdered strawberry with an apple and mint salad

Terrine of Dingley dell pork shoulder and morcilla curado, apricot puree, pickled kohlrabi and baby watercress

Charred English asparagus, truffle egg mayonnaise, granary crisps and pea shoot (V)

Loin of yellow fin tuna, spiced crust, crisp octopus, samphire and red pepper syrup

Glazed crotin goats cheese, rye bread, chicory and steeped red onion, pea shoots, aged balsamic and extra virgin olive oil (V)

Air dried breast of Duck, celeriac and grain mustard remoulade and pickled shitake mushroom, baby watercress and lemon dressing

Breast and confit leg of quail, liver parfait, walnut crumble and red grape with red veined sorrel

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

Pan seared scallops, heritage tomato ceviche, pancetta crumb and caviar

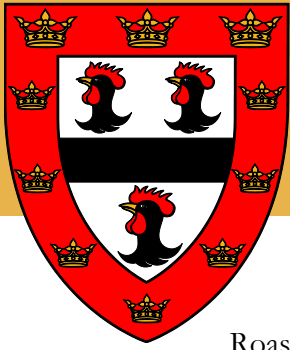
Fillet of sea-trout, samphire, clams and sherry vinegar caramel

Tandoori tail of monkfish, fresh peas, mint korma crackers and saffron yoghurt

Smoked fillet of cod, squid ink linguini, buttered spinach and béarnaise sauce

John-dory, cauliflower couscous, pickled cauliflower, garlic crisps and coconut curry emulsion

Fillet of seabass, orange braised fennel, basil gnocchi and blood orange sauce



# Formal Dining Menu

## Main Course

Roasted rump of Suffolk lamb, pea and mint mash, creamed Romano peppers, purple sprouting broccoli, golden sultana jus

Sirloin of beef, baby beets, marinated artichokes and courgette, balsamic onion mash and Madeira jus

Lemon and pink peppercorn crusted breast of free range chicken, fondant potato, French beans, roasted shallots and balsamic jus

Breast and confit leg of guinea fowl, spring onion crushed potatoes, creamed summer squash, plum tomato and black olive sauce

Cutlet of Suffolk pork, Trealy farm black pudding, poached pineapple, sweet potato puree, confit baby fennel and sauce vierge

Tea –smoked Gressingham duck breast, potato galette, crushed peas, smoked pancetta, braised gem lettuce and sour cherry sauce

## Vegetarian Choices

Spiced sweet potato and mixed bean empanada, guacamole and coriander yoghurt

Polenta and tallegio cheese fondant, 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 tomato

Pepperonata stuffed aubergine, 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, Guinness ice-cream and cocoa nib tuille

Popcorn panna cotta, pecan and ginger granola and poached rhubarb

Peanut butter iced parfait, sour cherries, gingerbread, cherry gel, peanut brittle

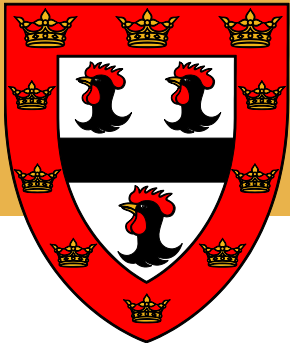
Raspberry cheesecake filled Paris Brest, Bitter chocolate, Hazelnuts and Chambord sorbet

Pineapple and passionfruit charlotte, white chocolate custard and strawberry Daiquiri sorbet

## Cheese Course

**£7.20 per person**

Selection of Artisan Cheeses with Homemade Chutney and Biscuits



# Finger Buffet

*£20.65 per person  
(additional items 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

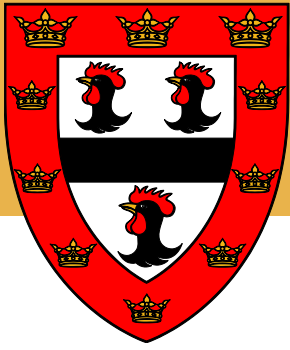
Vegetable Spring Rolls with Plum Dipping Sauce

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 Shitake Mushrooms

Vegetarian Mezze Platter with Warm Flatbread

Chargrilled Vegetable and Halloumi Skewers with Salsa Rosso

## Dessert

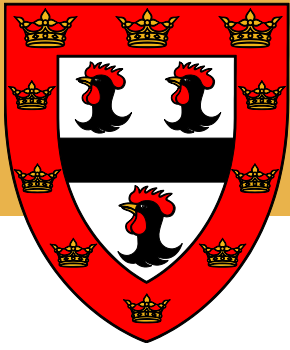
Tarte Tatin of Pink Lady apples and ginger bread with an apricot purée and clotted cream ice cream

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

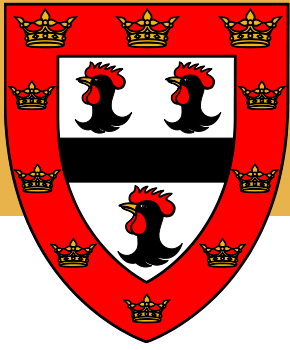
*Served with a Selection of Seasonal Salads, Bread Rolls and a Fruit Platter  
Tea and Coffee served after the meal*



# Price List

|   | Price Per Cover<br><i>(Excluding VAT)</i> |
|---|---|
| Nibbles   | £ 3.95                                    |
| Canapés (4 per cover)   | £ 7.20                                    |
| <i>Additional Canapé</i>  | £ 1.60                                    |
| Formal Dinner 3 Courses   | £38.75                                    |
| Formal Dinner 4 Courses   | £45.05                                    |
| Lunch 2 Courses   | £23.45                                    |
| Lunch 3 Course  | £31.10                                    |
| Cheese Course   | £ 7.20                                    |
| Sorbet and <b>Consommé</b>                                      | £ 3.50                                    |
| Finger Buffet   | £20.65                                    |
| <i>Additional Finger Buffet Items</i>                           | £ 1.95                                    |
| Fork Buffet   | £23.45                                    |
| Tea & Coffee  | £ 2.90                                    |
| Tea, Coffee & Biscuits  | £ 3.35                                    |
| Tea, Coffee & Cakes   | £ 7.00                                    |
| Tea, Coffee & Sandwiches  | £10.00                                    |
| Tea, Coffee, Sandwiches & Cakes                                 | £13.95                                    |
| Tea, Coffee & Bacon Roll  | £ 9.30                                    |
| Sandwich Lunch, Cheese & Fruit Platter served with Tea & Coffee | £18.55                                    |
| Assorted Sandwich Selection Platter                             | £ 7.45                                    |
| Add a Selection of Fruit Juices to Your Meal                    | £ 1.00                                    |
| Tea, Coffee & Scones with Jam and Clotted Cream                 | £ 5.10                                    |
| Strawberries & Cream  | £ 6.10                                    |
| Cafeteria Lunch   | £17.50                                    |
| Cafeteria Dinner  | £17.50                                    |
| Kosher Meal Supplement  | £24.30                                    |
| Wine Tasting Cover Charge <i>(excluding catering)</i>           | £12.50                                    |





# Booking Terms & Conditions

- 1. Provisional Bookings**—A provisional booking can be made by emailing us directly email: [conference@jesus.cam.ac.uk](mailto: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%                                   |