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**

Smoked trout emmental and apple puff pastry rolls

Maryland crab cakes with home-made tartare sauce

Chicken, smoked bacon and garlic bon-bons with smoked cheese sauce

Bombay potato on coriander naan, red pepper relish

Lamb belly fritters, mint yoghurt

Squash, artichoke and basil samosa

**Cold**

Parmesan and paprika sable, sun-blushed tomato and mascarpone

Shrimp cocktail tartlet, shredded gem lettuce and pink grapefruit

Gorgonzola, prune and pancetta rolls

Ham hock, minted pea puree and Melba toasts

Artichoke and lemon pate on crisp toast with roasted pepper

Smoked tofu and mango bruschetta with guacamole
2 courses £23.80
3 courses £32.50

First Course
Curry cured salmon, sweet pickled onions, saffron yoghurt and cumin toasts
Salad of smoked ham-hock and soft poached quail’s egg, red chicory, brioche soldiers and tarragon mayonnaise
Seared asparagus spears, truffle manchego custard, toasted pine kernels and tomato chutney (V)

Main Course
Rack and belly of Suffolk lamb, pea and mint mash, petit ratatouille and confit of fennel, Pedro ximinez jus
Breast of corn-fed chicken, Toulouse sausage, petit pois a la francaise, spring onion potato cake, chicken wing sauce
Sweet potato and goat’s cheese crust less quiche, black olive tapenade, and deep fried artichoke (V)

Dessert Course
Buttermilk panna cotta, macerated strawberries, vanilla shortbread nuggets and lemon confit
Bitter chocolate, cherry and green pistachio semi-freddo, meringue shards and cherry sauce
Blueberry Bakewell tart, maple syrup ice cream and mango curd

Coffee and College Truffles
3 courses £40.00
4 courses £47.00(*)
Served with Bread Rolls to start and Tea, Coffee & Chocolate Truffles to end

Soups
Smoked haddock, potato, sweetcorn and chive chowder
Chilled plum tomato consommé, boconcini mozzarella, pickled tomato and basil pesto
Cream of asparagus soup with summer vegetables
Moroccan chickpea soup with preserved lemon and coriander
Celery and Cambridge blue cheese soup with thyme scone

First Course
Curry cured salmon, sweet pickled onions, saffron yoghurt and cumin toasts
Seared asparagus spears, truffle manchego custard, toasted pine kernels and tomato chutney (V)
Pan fried scallops, pea hummus, tomato ceviche and powdered black olive
Spiced sweet potato and cumin pancakes, pickled coconut and cucumber salad, tofu yoghurt dressing (V)
Presse of rabbit, apricot and smoked pancetta, wild rocket, honey and grain mustard dressing
Salad of smoked ham-hock and soft poached quail’s egg, red chicory, brioche soldiers and tarragon mayonnaise

Fish and Seafood Intermediate/Main Course (*)
Pan fried black bream, new potato, capers and Romano peppers, basil aioli and balsamic vinaigrette
Hot-smoked Scottish salmon fillet, lemon spinach, pesto mash, carrot and fennel salad
Fillet of halibut, crab and spring onion tortellini, steamed samphire, tomato shellfish sauce
Fillet of cod, prima Vera arancini, basil sabayon and crisp parmesan
Main Course

Rack and belly of Suffolk lamb, pea and mint mash, petit ratatouille and confit of fennel, Pedro ximinez jus
Breast of corn-fed chicken, Toulouse sausage, petit pois a la francais, spring onion potato cake, chicken wing sauce
Ras al hanout rubbed belly of pork, caramelised red chicory with sumac, chickpea fricassee and sweet potato puree
Chargrilled loin of beef, warm potato and grain mustard salad, lemon and garlic spinach and béarnaise sauce
Breast of gressingham duck, lemon thyme rosti, steamed bok choi, glazed carrots and creamed sweetcorn

Vegetarian Choices

Sweet potato and goat’s cheese crust less quiche, black olive tapenade, and deep fried artichoke
Aubergine, mozzarella and sun-dried tomato roulade, chargrilled courgette and pepper coulis
Baked beef tomato stuffed with summer vegetable tagine, coriander and sultana couscous and mint dressing
Tart flambee with roasted red onion, asparagus, soured cream and Munster cheese
Spring cabbage and polenta fondant, baron bigod cheese, ratatouille, black olive dressing

Dessert Course

Buttermilk panna cotta, macerated strawberries, vanilla shortbread nuggets and lemon confit
Sous vide pineapple, coconut and lime sorbet, chocolate and avocado mousse
Bitter chocolate, cherry and green pistachio semi-freddo, meringue shards and cherry sauce
Baked yoghurt and orange cheesecake, fresh raspberries oatmeal crumb and raspberry gel
Blueberry Bakewell tart, maple syrup ice cream and mango curd
White chocolate and macadamia blondie, sous-vide peach, passion fruit and redburrant

Cheese Course

£7.50 per person

Selection of Artisan Cheeses with Homemade Chutney and Biscuits
Finger Buffet

£23.00 per person
(additional item are available at £2.00 each)

A selection of assorted fish, meat and vegetarian sandwiches on a variety of breads
Smoked chicken and ciabatta bruschetta’s, guacamole and crisp pancetta
Sourdough naan topped with curried potato salad, golden sultanas and coriander

Plus a choice of two of the following buffet items:

Meat
Pastrami, emmental and cornichon on rye with mustard mayo
Jerk pork belly pieces, maple, lime and pineapple
Morcilla and basil sausage rolls
Smoked duck breast, sweet pickled fig, white radish and toasted brioche
Charred hanger steak with red onion chutney, rocket pesto and green chicory leaf

Fish
Brown shrimp mac and cheese pots
Guilt-head bream, marinated courgette, black olive tapenade and focaccia
Beetroot cured salmon, horseradish soured cream, griddled asparagus in a filo shell
Yellow fin tuna and watermelon skewers with wasabi pea crumb and lime crème fraiche
Scallop and prawn pakora with pickled chilli and mint

Vegetarian
Shiitake mushroom and vegetable spring rolls with soy and sesame dip
Sweet potato and ricotta empanada
Polenta crumbed halloumi finger with Pico de Gallo
Red lentil dahl filled samosa with saffron yoghurt
Goats cheese, spinach and tomato tartlet with basil pesto

Served with Fruit Platter, Petit Fours, Tea and Coffee
Fork Buffet

£24.50 per person
Please select three main dishes and one dessert from the options below:

Meat

Chicken and chorizo jambalaya
Shepherd’s pie with slow cooked lamb shoulder and champ potatoes
Pork belly burnt ends with barbecue sauce and braised rice
Cajun chicken goujons, coriander lime soured cream
Roasted beef sirloin, grain mustard parmentier, crisp artichokes and sweet pickled onions

Fish

Smoked salmon and pea fishcakes with cucumber and chive yoghurt
Prawn and squid tempura, chilli syrup and spring onions
Fillet of chalk-stream trout on a Spanish potato salad with green olives, pequilla peppers and basil
Smoked haddock rarebit, spinach and slow roast tomato salad
Lightly cured fillet of cod, mussel, saffron and cider sauce

Vegetarian

Salt and pepper tofu, stir fried vegetables, plum and mirin sauce
Squash, brie and basil arancini with tomato fondue
Broccoli, mozzarella and cherry tomato pasta bake with pesto crumb
Chick-pea, olive and aubergine tagine with pomegranate couscous
Mixed Vegetable, paneer and cauliflower biryani with toasted almonds
Fork Buffet

£24.50 per person

Dessert

Vanilla baked yoghurt, berry compote and stem ginger granola

Chocolate and walnut brownie topped with chocolate mousse and freeze dried strawberry

Chocolate truffle torte with whipped cream, sour cherry compote and chocolate shavings

   Strawberry and lemon curd meringues with fresh mint

   Raspberry cheesecake filled profiteroles with chocolate sauce and cookie crumb

*Served with a selection of 3 salads, bread, and a fruit platter*

Tea, coffee and petit fours are served after the meal
<table>
<thead>
<tr>
<th>Service</th>
<th>Price per Cover</th>
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</thead>
<tbody>
<tr>
<td>Nibbles</td>
<td>£ 4.10</td>
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<tr>
<td>Canapés (4 per cover)</td>
<td>£ 7.50</td>
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<tr>
<td>Additional Canapé</td>
<td>£ 1.65</td>
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<tr>
<td>Formal Dinner 3 Courses</td>
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<tr>
<td>Formal Dinner 4 Courses</td>
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<td>Lunch 2 Courses</td>
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<td>Cheese Course</td>
<td>£ 7.50</td>
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<tr>
<td>Sorbet and Consommé</td>
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<td>Finger Buffet</td>
<td>£23.00</td>
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<td>Additional Finger Buffet Items</td>
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<tr>
<td>Fork Buffet</td>
<td>£24.50</td>
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<tr>
<td>Tea &amp; Coffee</td>
<td>£ 3.00</td>
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<tr>
<td>Tea, Coffee &amp; Biscuits</td>
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<td>Tea, Coffee &amp; Cakes</td>
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<td>Tea, Coffee &amp; Sandwiches</td>
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<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>£19.30</td>
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<tr>
<td>Assorted Sandwich Selection Platter</td>
<td>£ 7.80</td>
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<tr>
<td>Add a Selection of Fruit Juices to Your Meal</td>
<td>£ 1.15</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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<tr>
<td>Kosher Meal Supplement</td>
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<tr>
<td>Wine Tasting Cover Charge (excluding catering)</td>
<td>£13.00</td>
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</tbody>
</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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