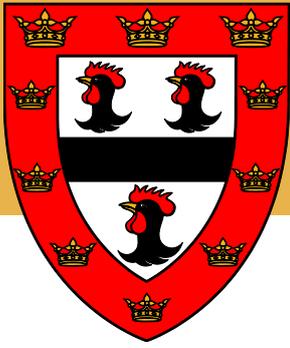


# Dining at Jesus College

## Spring/Summer 2019

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

*£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

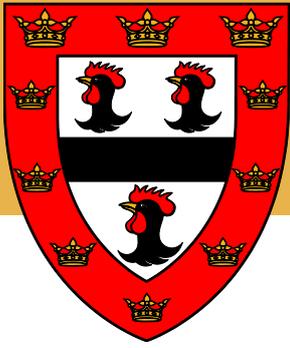
Shrimp cocktail tartlet, shredded gem lettuce and pink grapefruit

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



# Lunch Menu

*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 francais, spring onion potato cake, chicken wing sauce

Sweet potato and goat's cheese crust less quiche, black olive tapenade, and deep fried artichoke (V)

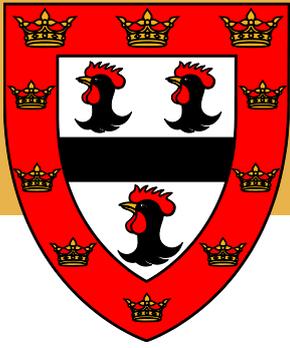
## Dessert Course

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*



# 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

Smoked haddock, potato, sweetcorn and chive chowder

Chilled plum tomato consommé, bocconcini 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

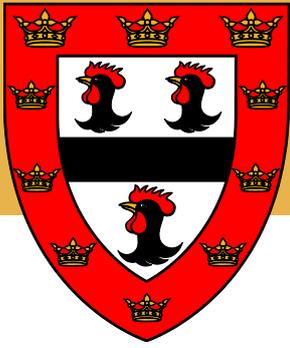
## Fish and Seafood Intermediate/Main Course (\*)

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



# Formal Dining Menu

## 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 choy, 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

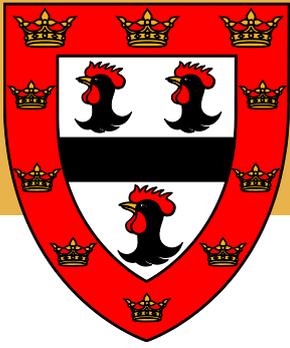
## Dessert Course

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 redcurrant

## 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)*

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

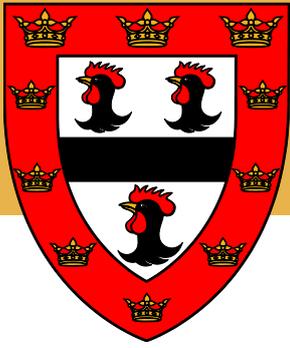
Sweet potato and ricotta empanada

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

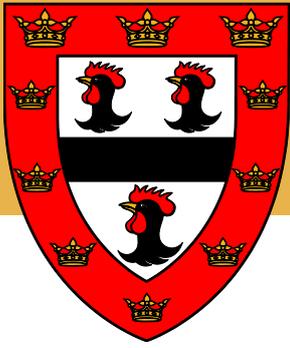
Salt and pepper tofu, stir fried vegetables, plum and mirin sauce

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

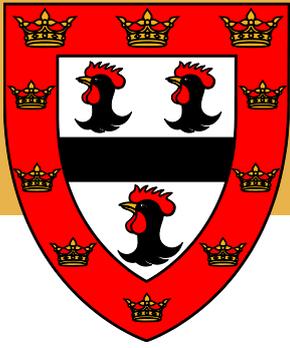
Chocolate truffle torte with whipped cream, sour cherry compote and chocolate shavings

Strawberry and lemon curd meringues with fresh mint

Raspberry cheesecake filled profiteroles with chocolate sauce and cookie crumb

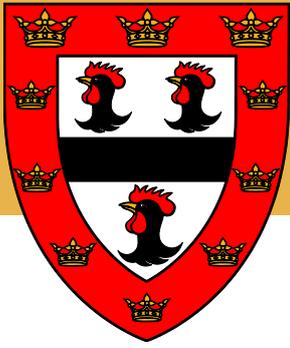
*Served with a selection of 3 salads, bread, and a fruit platter*

Tea, coffee and petit fours are served after the meal



# 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 <b>Consommé</b>	£ 3.50
Finger Buffet	£23.00
<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](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%