Christmas Menu

27th November 2017 until 5th January 2018
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Some photographs in this brochure are courtesy of Damien Vickers photography.
The Hall

Viewed by some as the most magnificent Hall within the Colleges of Cambridge, this splendid room is housed in a 16th century building with an impressive hammerbeam roof and fine old linen fold panelling. It is ideal for large receptions, sit down lunches, dinners, wedding parties, buffets or other events.

The Hall can seat up to 300 in comfort and we can cater up to a maximum of 300 for receptions and buffets.

The Wordsworth Room

This attractive 450 year old room was where William Wordsworth lived when he was an undergraduate in the 1780’s and he described these rooms in his autobiographical poem, “The Prelude”.

The room is ideally suited for a function between 20 and 50 people sitting down, or up to 60 for stand up buffets or receptions.

It has its own adjacent cloakroom attached.

The Parsons Room

Steeped in history, this room is named after Charles Parsons, the well-known engineer. Its intimate setting lends itself for smaller dinner parties, seating up to 16 people or a maximum of 28 for buffets or receptions.

Old Music Room

Situated in First Court, the Old Music Room, which originally was a teaching room for the students, is the ideal venue for drinks receptions and light finger buffets for up to 60 guests.
The minimum numbers for Dining are 10, this is the minimum charge.

All staff have been fully trained in Allergy Management and we have an allergy audit every year. In August 2018 we are fully allgeries accredited. **If you have queries on allergies or any other dietary needs, please let a member of staff know when booking/organising your event.**

We have been awarded 2 stars by the Sustainable Restaurant Association. **This is in relation to our sourcing policy, staff welfare training, and the protection of the environment.**

We have a Sustainable Food Policy and Food Waste Policy.

We only used plant base disposables (when required) and plant based cleaning materials which is much better for the environment.

We are Active members of Meet Cambridge and the Cambridge Chamber of Commerce.

We also completed the SRA (Food Made Good) case study at the end of 2015 and attended the awards in London in March 2016.

We have won Apprentice of the Year twice in the last four years with our Chef Apprentices at Westminster Kingsway College, London.

We also carry out Food Hygiene Training for all staff and staff attend various courses throughout the year on different levels of food safety. We also work closely with TUCO (The University Catering Organisation) Visit Britain and China Britain Business Council.

During the summer months we operate an advanced booking system for Bed and Breakfast accommodation and you can book via the St John’s College website, in Hospitality, then Bed and Breakfast, or via speedybookers.
The following canapés are ideally suited to have with pre-luncheon or pre-dinner drinks. When booking a function please enquire about making use of the College Grounds in which to hold your pre-luncheon or pre-dinner reception. Some canapés are served warm.

(a) A selection of meat, fish and vegetarian canapés
(three canapés per cover) see list below

(b) A selection of meat, fish and vegetarian canapés
(six canapés per cover) see list below

List of Canapés

Gougère with Aged Comte Cheese (V)

Mini Spinach and Raisin Pasties (V)

Ratatouille Samosas (V)  (served warm)

Ogen Melon with Italian Cured Ham

Water Chestnuts wrapped in Bacon  (served warm)

Mini Baked Jacket Potatoes with a Watercress Mayonnaise (V)

Thai Beef Salad in Rice Paper Rolls

Okowa Rice Balls topped with Pickled Ginger
(contains rice, chestnuts, ginger, mushrooms and sweet potato)

Porcini Arancini (mushroom rice balls) (V)

Mini Classic Prawn Cocktail on Chinese Soup Spoons

Plum Tomatoes, Cheddar Gorge Cheddar Cheese and Basil on Sticks (V)

Silver Beet Rolls filled with Chickpeas (V)

Chilled spiced Chickpea Soup with Avocado Salsa (in shot glasses)

Pumpernickel with Pinney’s of Orford Smoked Scottish Salmon

Soft Goats Cheese and Toasted Almond Balls, skewered with a Fig (V & GF)

Cabbage Rolls served with Ginger, Waterchesnuts, Shiitake Mushrooms with Kombu Dip

Tandoori Chicken Rolls (GF)

Cherry Tomatoes filled with Goat’s Cheese

Linconshire Sausage, Preserved Tomato and Thyme

Pigs in Blankets (served warm)

Tiny Honey and Mustard Roast Chicken Quiche with Heritage Roast Tomatoes and Parsley

Tiny Potato Cakes with Mustard Mayonnaise and Pinneys of Orford Smoked Mackeral

When booking, please ask about allergen ingredients that may be contained in any of the canapés

(V) = Vegetarian

(GF) = Gluten Free
(a)

Parsley and Feta Pogaca (mini pies) from Turkey (v)

Mini Turmeric Fish Balls with Sunflower Seeds

Assorted Vegetarian Sushi and Soy Sauce (v)

Thai Red Curry Scotch Eggs

St John’s Sausage Rolls

Stilton Croquettes with Walnut and Celery Mayonnaise Dip (v)

Ratatouille Samosas (v)

Mini Black Pudding, Apple and Bacon Pies

Butternut Cashew Popiah (Spring Roll) (v)

Lincolnshire Beef and Spring Onion Momos with a Fiery Tomato Chutney

Tabbouleh Lettuce Wraps (v)

Mini Salted Caramel Éclairs

(b)

Crispy Chicken Spring Rolls with Mustard and Ginger Dipping Sauce

Cauliflower Pakora with Carrot Raita (v)

Newmarket Sausages on Sticks with Tomato Relish

Baked Date Harissa Couscous (v)

Baked Mini Peppers filled with Spiced Paneer (v)

Cashew Blue Cheese Straws (v)

Ogen Melon with Woodall’s Cumbrian Air Dried Ham

Crudities of Peeled Celery, Carrot and Cucumber with Hummus (v)

Lamb and Pine Nut Fatayer

Tabbouleh Lettuce Wraps (v)

Mini Spicy Potato and Mango Chutney Chapati Wraps (v)

Glazed Seasonal Fruit Tartlets filled with Crème Pâtissière

(v) = Vegetarian
Soups

Skagen Fish Soup
a classic fish soup from Northern Denmark

Roasted Pumpkin Soup *
with harissa and crispy chickpeas

Beef and Beetroot Broth
with sour cream and potatoes

Cream of Tomato Soup *
with rocket dumplings and basil oil

Chestnut Cappuccino *
with dried figs

* Suitable for Vegetarians
Starters

Pinney’s of Orford Wester Ross Smoked Scottish Salmon
with a warm millet, avocado and watercress salad
and unwaxed lemon

Pan Fried Scallops
with raw beetroot, apple and hazelnut salad

Grilled Red Chicory, fried Goats Cheese
and clementine salad with shallot confit

Brussel Sprout Caesar Salad
with maple bacon and soft free range egg

Warm Sliced Crispy Gressingham Duck Salad
with an orange, rocket and date salad with date dressing
(Please note the duck will not be served pink)
Lobster Shepherd’s Pie *
   a College Signature dish
   spinach, mushrooms and lobster topped with creamy potatoes and served with lobster sauce

Poached Lemon Sole Duglere
   with white wine, shallot, diced tomato and parsley sauce

Baked Scottish Salmon en Croute
   with tarragon butter sauce

Roasted North Sea Cod
   with parsnip purée, parnips crisps and ymerdrys (Danish sour milk)

North Sea Turbot **
   steamed with spinach, haricot beans and miso broth

* £1.50 supplement per person
** £2.50 supplement per person
Sorbets

Alcoholic

Champagne Sorbet
Grape and Pomegranate Granita with Vodka and Mint

Pink Champagne Sorbet

Madame Butterfly
*(Not an actual sorbet but a spicy refreshing drink from Asia. Similar to a Bloody Mary)*

Non- Alcoholic

Faludeh
*(rice noodle and rose water sorbet)*

Citrus and Black Pepper Sorbet

Raspberry Sorbet

White Chocolate Sorbet

Passion Fruit Sorbet

Green Tea Frozen Yoghurt

Savoury (interlude)

Gazpacho Sorbet with Lime

Tamarind Cooler

Watermelon Rind Mostarda

Turmeric and Black Pepper Smoothie
*(not a sorbet)*

All the above sweet sorbets are garnished with mint
Selection of traditional roasted meats to be chosen from:

Roast Essex Turkey
award winning turkey with Newmarket sausage, with a fig and pancetta stuffing (contains chestnuts) cranberry sauce and turkey jus

Roast Rib of Lincolnshire Beef *
served with Yorkshire pudding, beef gravy and a horseradish crème fraîche

Venison Wellington *
venison wrapped in spinach, pâté and puff pastry and baked until golden brown. Served with a Grand Veneur sauce

Roast Pheasant Supreme
with game chips, bread sauce, chapelure and pheasant jus

Roast Loin of Suffolk Pork, Guinness and Honey Glazed
with caramel apple slices and guinness and pork jus

* £4.20 supplement per person
Main Courses

**Grilled Lincolnshire Beef Fillet**
with chraim (beetroot, horseraddish and red wine pickle)
and a wakame sauce

**Free Range Guinea Fowl Supreme**
on an apple and Jerusalem artichoke rosti, with a
casserole of wild mushrooms and vin jaune jus

**Roasted Chicken Supreme with Crispy Skin**
with cider, tarragon, brandy and apple sauce and a leek cake

**Pan-Fried Local Venison Fillets**
with Colston Bassett fritters, Grand Veneur sauce

**Glazed Gressingham Duck Supreme, with Honey**
with prunes, creamed celeriac, barley and a duck jus
(Please note the duck will not be served pink)

** £4.20 supplement per person**
For Soups please see Soup Section

Roasted Paneer with Spinach Cakes
with a deep fried tomato skin, micro cress leaves
and a little tomato and ginger sauce

Tomato, Feta, Almond and Date Baklava
with an apple and green chilli relish

Bagna Cauda Salad
broccoli, chicory, celery, carrots, shallots
with a walnut, garlic and anchovy dressing
(anchovies can be removed)

Butter Bean Terrine
with a mixed mushroom salad and aged Parmesan vinaigrette

Fig, Chickpea and Feta Salad
with an orange, lemon and wholegrain mustard dressing
Vegetarian Main Courses

27th Nov 2017 - 5th Jan 2018

CHRISTMAS MENU

Celeriac and Lancashire Cheese Pithivier
served hot with a roasted pepper sauce,
and a shallot and cauliflower piccalilli

Aubergine Wellington
layered aubergines, wrapped in spinach and puff pastry,
served with spiced tomato and puy lentil sauce

Beetroot Tart
with fennel and dill
and a slow braised confit of beetroot

Mushroom Kedgeree
with truffle oil, plain yoghurt and fried mint poppadoms

Cauliflower, Paneer and Pea Curry
with bombay potatoes and hot naan bread
St John’s Christmas Pudding
rich steamed traditional Christmas pudding,
flamed and served with a brandy sauce

Water Pudding
a College signature dish
served with Japanese salted ice cream, a honey tuille
biscuit and winter berries

Apple, Sweet Potato, Mincemeat, Pecans, Honey and Whiskey Strudel
with creme fraiche

Clementine and Yoghurt Panna Cotta
with clementine syrup and confit of date ice cream

Sticky Toffee Pudding
with a butterscotch sauce and vanilla ice cream,
made to the Cartmel recipe
Pot Sticker with Black Vinegar
fried dumpling (Vietnamese street food)

* * *

Diablotins d’Épicure
rounds of toast topped with Roquefort cheese
chopped walnuts and a touch of cayenne

* * *

Artisan Farmhouse British and Irish Cheeses
3 Artisan Farmhouse Cheeses with peeled celery, grapes,
wheat wafer biscuits and dessert bowl
These are the best Artisan cheeses that are matured for Christmas

* * *

Warm Almond Milk
with christmas spices

Items below included in the Lunch or Dinner Menu

Mince Pies

OR

Finnish Christmas Plum Star Pastries
(the pastry is made with quark)
Starter

Cream of Tomato Soup
Sliced Watermelon Salad
with mozzarella topped with basil and mint
Grape, Carrot, Mushroom, Cabbage Spring Roll
with a tomato/mayonnaise dip

Main Course

Powter’s Newmarket Sausages
grilled with creamed potatoes
Homemade Fish Fingers
with buttered peas and chunky chips
Chicken Tagine
with herb topping and wholewheat giant couscous
Chicken Schnitzel
with coleslaw and tomato ketchup

Vegetarian

Bubble Squeak Risotto
with crispy egg

Desserts

Fresh Fruit Salad
with pouring cream
Eton Mess
with fresh seasonal strawberries or raspberries
Steamed Chocolate Pudding
with vanilla ice cream
Organiser's Name: ___________________________________ Host/Contact Name on the Evening: ___________________________________

Company Name: ___________________________________ Host/Contact Telephone No: ___________________________________

Company Address: ___________________________________ 

__________________________________________________________

Telephone: ______________ Email Address: ____________________________

Date of Function: __________________ Likely Numbers to Attend: __________________

Event that you are Booking: ___________________________________

Reception Start Time: ______________ Finish Time: ______________ Meal Start Time: ______________ Finish Time: ______________

Name(s) of Keynote Speaker(s) ___________________________________

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<th>Requirements</th>
<th>MENU</th>
<th>Wine Bin No.</th>
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<td>Reception</td>
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<td>Finger Buffet</td>
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<td>3 Course Lunch</td>
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<td>Sorbet</td>
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<td>Artisan Cheese</td>
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<td>Savoury</td>
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<tr>
<td>Mince Pies</td>
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<tr>
<td>Finnish Christmas</td>
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<tr>
<td>Plum Star Pastries</td>
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<tr>
<td>Warm Almond Milk</td>
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OTHER DIETARY REQUIREMENTS:

__________________________________________________________

Printed place cards required: Yes / No Please see tariff

I confirm that I have read and understood the booking terms and conditions.

Signed: ___________________________________ Date: _____________________

Notes:  
• This form should be completed and returned at least three weeks prior to the function.
• Final numbers must be confirmed in writing at least three full working days prior to the function.
• Additional requirements such as table plans, place cards, special flower displays, VIP guests etc, should be discussed and agreed separately with a member of the Catering Department.

Please ensure that you read the Booking Terms and Conditions.
1. All functions must be confirmed by us in writing (which includes email). The contract is between us and you/the named organisation and not any other person or organisation for whom you may be booking. Once confirmed by us the booking is a legal contract between yourself and us. We will send you a function sheet once you return the booking form.

2. Details of menus, wine selections, special dietary requirements and other information relating to a function, must be indicated on the attached booking form. Once completed, this form should be sent to the Catering Office at least three weeks before the date of the function.

3. Please discuss your access requirements with us in advance of your booking so we can assist with catering for your party’s specific needs.

4. Final numbers must be confirmed in writing at least three full working days prior to the function. Accounts will be based upon the final number or the attendance figure, whichever is the greater.

5. A choice of menus cannot be provided except to cater for dietary needs.

6. All prices indicated provide for dinners to commence up to 20:00 and finish by 23:00. An additional surcharge will apply if the dinner commences after 20:00. Please see Tariff.

7. All prices indicated include flower posy bowls on the tables and typed menus. Place cards can be printed by us at an additional charge or you may provide your own. You will need to inform us of this in advance.

8. Preparing formal table plans is your responsibility. However, we need to view plans at least one week before the event. In this instance you will need to provide us with a completed VAT pro-forma, which we will provide.

9. All accounts are subject to the prevailing VAT rate, unless your organisation qualifies for exemption and confirms that exemption to the College in writing prior to the event. In this instance you will need to provide us with a completed VAT pro-forma, which we will provide.

10. Payment terms are 30 days from the date of invoice. If the payment has not been made within 30 days interest will be charged at the base rate plus 5%. If paying by credit card charges of 3% will apply. If paying by a method where bank charges are payable a £20 fee will be charged.

11. If you are more than 30 days in arrears of payment for a previous event held at the College, the booking may be cancelled.

12. The College does not exclude or limit its liability for death or personal injury arising from the negligence of the College, fraud or fraudulent misrepresentation or otherwise insofar as exclusion or limitation is prohibited, void or unenforceable by law.

13. The organisation making the booking shall indemnify the College against damage to College property caused by those attending the function.

14. The College shall not be held liable for circumstances beyond its reasonable control which may prevent the us from meeting our obligations in respect of the booking. Should we need to make any amendments to your booking we reserve the right to offer alternative facilities at our discretion or cancel the booking. In the event of cancellation, the College’s sole liability shall be to refund to you any money paid in advance towards the booking.

15. We reserve the right to cancel the booking without notice if:
(a) in our opinion, the booking might prejudice our reputation;
(b) you are in breach of these terms and conditions.

16. Smoking is prohibited in all buildings across the College.

17. The term ‘College’ shall include St John’s College and its wholly owned subsidiary company, St John’s Enterprises Limited.

18. We and you agree that no person who is not a party to this agreement shall have the benefit or be capable of enforcing any term of this agreement.

19. These terms and conditions are subject to our Code of Practice on Freedom of Speech and such legislation as from time to time may apply. You must notify us if there are any material changes to your booking in order that we may consider these in accordance with the code and any relevant legislation.

### Cancellation Charges

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<th>Time prior to the date of the function</th>
<th>Cancellation charge at % of the function cost</th>
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<tr>
<td>More than 28 days but not more than 90 days</td>
<td>50%</td>
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<tr>
<td>More than 5 working days but not more than 28 days</td>
<td>75%</td>
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<tr>
<td>Within 5 working days</td>
<td>100%</td>
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Stated upon original confirmation booking form. (i.e. the above tariffs will be applied to the number below 90% of the original booking).

The cancellation charge will not include drinks, unless specifically purchased for the event.

All other variations will be charged at the agreed rates.

The price you will be charged will be our current tariff.

For further information please contact the Catering Office on 01223 338615 or email: catering@joh.cam.ac.uk
**Christmas Menu Tariff**

27th Nov 2017 - 5th Jan 2018

**CHRISTMAS MENU**

All the following prices are inclusive of service and VAT at the prevailing rate. There is no additional charge for the hire of Dining Rooms.

| **Receptions** | (Description: place cards are included in the price) | **A** | 3 canapés per person | £8.00 | per cover |
| **B** | 6 canapés per person | £14.00 | per cover |

**Finger Buffet**

£28.25 per cover

**Three Course Lunch**

£47.25 per cover

**Three Course Dinner** *

£57.20 per cover

**Four Course Dinner** *

£65.00 per cover

**Sorbet**

£6.45 per cover

**Artisan Cheeses from the British Isles, including Biscuits, Celery and Dessert Bowl**

£9.10 per cover

*These can be tailored to a specific region if required and that region produces cheese within the UK and Ireland.*

**Children’s Menu**

*4-12 years 50% off list price. Under 4’s free.*

**Savoury**

£6.65 per cover

**Mince Pies or Finnish Christmas Plum Star Pastries**

*Included in the sit down lunch or dinner pricing*

**Warm Almond Milk**

£3.50 per cover

**Late Service Charge**

For dinners commencing at 20:00 or after. This includes speeches

£6.60 per person

**Corkage Charge**

Inclusive of VAT at the prevailing rate

£12.50 per bottle

£23.00 per magnum

**Drinks Receptions (if no food is required)**

£250.00 room hire charge

*Old Music Room, Wordsworth Room, Parsons Room, Hall*

**Printed Place Cards**

£1.80 per cover

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*Please see Booking Terms and Conditions.

*Where a price is not quoted on the quote, please assume a 3 course dinner price as the basis of the quote.*