



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

a magical
Christmas 2016

at St John's College



MENU

available from 28th November 2016 to 6th January 2017

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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.



General Information

28th Nov 2016 - 6th Jan 2017
CHRISTMAS MENU

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



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

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



(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 Pohpiah (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

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 Bacon Quiche Tarts
Ratatouille Samosas (v) *(served warm)*
Ogen Melon with Italian Cured Ham
Mini Devilled Crab Cakes with Tomato Remoulade
Water Chestnuts wrapped in Bacon *(served warm)*
Mini Baked Jacket Potatoes with a Watercress Mayonnaise (v)
Spiced Venison Puffs
Fennel Marinated Feta and Olive Skewer
Thai Beef Salad in Rice Paper Rolls
Porcini Arancini *(mushroom rice balls)* (v)
Mini Classic Prawn Cocktail on a Chinese Soup Spoon
Plum Tomatoes, Westcombe Cheddar Cheese and Basil on Sticks (v)
Silver Beet Rolls filled with Chickpeas (v)
Pumpernickel with Pinney's of Orford Smoked Scottish Salmon
Avocado and Tomato Piadini (v)
Chilled Spiced Chickpea Soup with an Avocado Salsa
Tandoori Chicken Rolls *(gluten free)*
Cherry Tomatoes filled with Goat's Cheese (v)
Mini Spinach, Raisin and Pine Nut Pasties (v)
Emmental, English Brie and Serrano Ham Croquettes

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

(v) = Vegetarian

Quince and Celery Soup
with stilton and walnut beignets

Chestnut Cappuccino *
with dried figs

Skagen Fish Soup
a classic fish soup from Northern Denmark

Cream of Tomato Soup *
with rocket dumplings and basil oil

Roasted Pumpkin Soup *
with harissa and crispy chickpeas

Beef and Beetroot Broth
with sour cream and potatoes

* Suitable for Vegetarians



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

Radicchio Salad
with Lanark Blue cheese, pickled quince and walnuts

Roasted Quail
with brussels sprout leaves, bacon, chestnuts and chicken livers

Suffolk Pork Shoulder Terrine
*with fennel jam, hazelnuts and thyme, served with crispbreads
and a dressed oakleaf salad*

Warm Sliced Crispy Gressingham Duck Salad
with watermelon and cashew nuts, orange, rocket and date salad with orange dressing

Korean Style Suffolk Pork Belly with Red Cabbage
apple slaw and avocado cream



Lobster Shepherd's Pie *
a College Signature dish
spinach, mushrooms and lobster topped with creamy
potatoes and served with lobster sauce

Braised Salmon Basque Style
with tomatoes, peppers and Serrano ham

Brined North Sea Cod
with parsnip pureé and ymerdrys (Danish sour milk)

Halibut Fillet **
pan-fried with lemon butter, dried cherries, chanterelle
mushrooms and roasted yellow peppers

Poached Lemon Sole à la Portugaise
served with a vin blanc sauce and tomato cooked
with onion and mushrooms in butter

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

* £1.50 supplement per person

** £2.50 supplement per person



Alcoholic

Champagne Sorbet

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, pearled spelt stuffing,
cranberry sauce and turkey jus*

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

Roast Loin of Suffolk Pork
*cooked in milk with glazed apple slices, apple compôte
and a caramel milky gravy*

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

Roast Loin of Suffolk Lamb
*rubbed in herbs and garlic, roasted, served with soubise sauce
and carrot kimchi*

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

* £4.20 supplement per person



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

Glazed Gressingham Duck Supreme, with Honey
with prunes, creamed celeriac, barley and a duck jus

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

Roast Rump of Suffolk Lamb with a Herb and Crumb Crust
served with a Charcutiere sauce, carrot rosti and fig jam

Roasted Chicken Supreme with Crispy Skin
with cider, tarragon, brandy, apple sauce and an apple rosti

Pan-Fried Local Venison Fillets **
with Colston Bassett fritters, cassis sauce, with hints of chocolate

** £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*

Amaranth Stuffed Portobello Mushrooms
*with za'ater and pinenuts and caramelised fig salad
with baked sweet potato and walnuts*

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*

Butter Bean Terrine
with a mushroom salad and aged Parmesan vinaigrette

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



Cauliflower, Paneer and Pea Curry
with bombay potatoes and hot naan bread

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

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*

Buckwheat Pancakes
*with wild mushrooms and burnt butter yoghurt, with fennel
and apple chaat with caramelised almonds*

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



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*

Sticky Toffee Pudding
*with a butterscotch sauce and vanilla ice cream,
made to the Cartmel recipe*

Caramel Clementine Upside Down Cake
served warm with vanilla ice cream, sauce Anglaise

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

Baked Pumpkin Cheesecake
*with candied pumpkin seeds and malted barley ice cream
and poached pumpkin in stock syrup*



Pot Sticker with Black Vinegar
fried dumpling (Vietnamese street food)

Gazpacho and Sardines
on granary toast

Artisan Farmhouse British and Irish Cheeses
*3 Artisan Farmhouse Cheeses with peeled celery and grapes,
served with St Peter's fig and spelt crispbreads
These are the best cheeses that are matured for Christmas*

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

Mince Pies
(gluten free available)

Warm Almond Milk
with christmas spices



Starter

Cream of Tomato Soup
Melon and Pineapple Cocktail
Grape, Carrot, Mushroom, Cabbage Spring Roll
with a tomato/mayonaise dip

Main Course

Powter's Newmarket Sausages
grilled with creamed potatoes
Homemade Fish Fingers
with buttered peas and chunky chips
Roast Chicken Supreme
with a bacon roll, chicken gravy, potatoes and vegetables
Chicken Schnitzel
with coleslaw and tomato ketchup

Vegetarian

Bubble Squeak Risotto
with crispy egg

Desserts

Fresh Fruit Salad
with pouring cream
Banana and Toffee Pancakes
Trio of Ice Creams
*special ice cream made at St John's
with a raspberry sauce and chocolate flake*

Booking Form

28th Nov 2016 - 6th Jan 2017
CHRISTMAS MENU

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) _____

	Requirements <small>Please tick</small>	MENU <small>Please print clearly your menu selections below</small>	Wine Bin No.
Reception			
Finger Buffet			
3 Course Lunch			
3 Course Dinner			
4 Course Dinner			
Children's Menu			
Sorbet			
Artisan Cheese			
Savoury			
Mince Pies			
Finnish Christmas Plum Star Pastries			
Warm Almond Milk			

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.

Booking Terms & Conditions

28th Nov 2016 - 6th Jan 2017
CHRISTMAS MENU

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 function or we will set up the venue as we think appropriate in our professional judgement.
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

Time prior to the date of the function	Cancellation charge at % of the function cost
More than 28 days but not more than 90 days	50%
More than 5 working days but not more than 28 days	75%
Within 5 working days	100%

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

28th Nov 2016 - 6th Jan 2017

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 <i>(Description place cards are included in the price)</i>	A 3 canapés per person B 6 canapés per person	£7.60 £13.40	per cover per cover
Finger Buffet		£26.90	per cover
Three Course Lunch		£45.00	per cover
Three Course Dinner *		£54.50	per cover
Four Course Dinner *		£62.00	per cover
Sorbet		£6.45	per cover
Artisan Cheeses from the British Isles, including Biscuits, Celery and Dessert Bowl These can be tailored to a specific region if required and that region produces cheese within the UK and Ireland.		£9.10	per cover
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		£1.30	2 per cover
Warm Almond Milk		£3.50	per cover
Late Service Charge <i>For dinners commencing at 20:00 or after. This includes speeches</i>		£5.50 £1.30	per person per half hour
Corkage Charge Inclusive of VAT at the prevailing rate		£12.50 £23.00	per bottle 75cl max size per magnum
Drinks Receptions (if no food is required) <i>Old Music Room, Wordsworth Room, Parsons Room, Hall</i>		£200.00	room hire charge
Printed Place Cards		£1.80	per cover

* 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.

