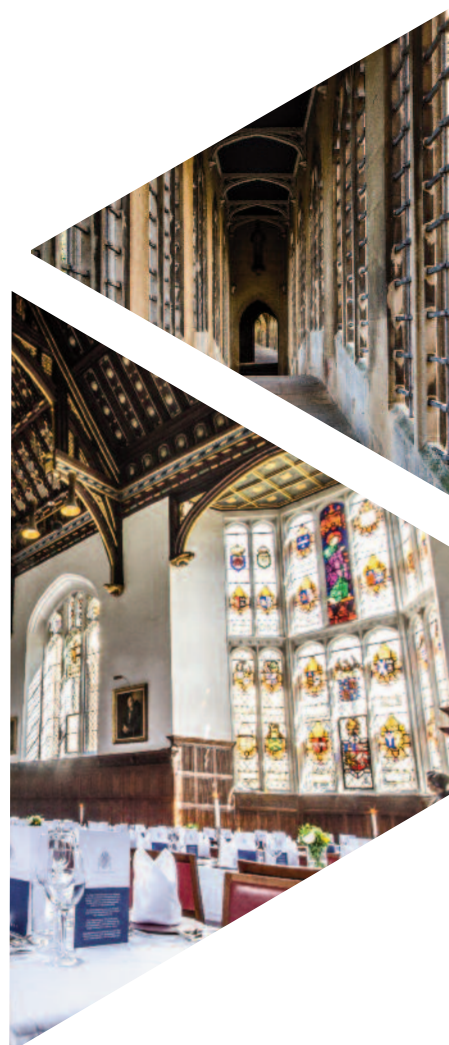


Dining in Style

1st October 2017 to 31st March 2018



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

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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 and 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. In the warmer months the backs may be used for drink receptions prior to your lunch or dinner.

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 functions 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

1st October 2017 to 31st March 2018
DINING IN STYLE

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 allergies 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

- Aged Comte Cheese Straws (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, Waterchestnuts, 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 Mackerel

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

(V) = Vegetarian

(GF) = Gluten Free

Sandwiches and Other Options

Option 1. Sandwiches

Pinney's of Orford Smoked Scottish Salmon
on Granary Bread with Cucumber, garnished with Salad Leaves and Crisps

Free Range Egg, with Mayonnaise and Watercress
on Granary Bread, garnished with Salad Leaves and Crisps

Bowl of Nocellara de Belice PDO Olives
Bright Green Castalvetrano Olives from Trapani Italy (*have stones*)

Vegetable Crisps

Option 2. Other Breads

Lamb and Spinach Coiled Phylas
or
Cauliflower Sliders with Fried Onions and Creme Fraiche (*Vegetarian*)



Dakkochi
(*Korean Skewed Chicken*)

or
Green Buckwheat Wraps with Avocado, Pine Nuts and Hummus



St John's Sausage Rolls, made with Newmarket Sausage
(*Vegetarian available*)



Garnalenkroketten
(*prawn croquettes with lemon wedges*)



Seasonal Fresh Fruit Bowl
(*2 pieces per person*)

Option 3. Deluxe Rolls

Sesame Bagel with Radish Zatziki, Pinneys of Orford
Smoked Scottish Salmon, Za'atar and Crisps
or
Oven baked Falafel with Red Onion, Cucumber and Micro Herbs in Pitta Pockets



Spinach and Banana Smoothie with Flax Seeds and Maple Syrup in a Shot Glass
or

Pissaladiere, Onions, Sherry Vinegar, Olives, Thyme, Anchovies on a Yeast Base
(*Vegetarian with no Anchovies*)



Artisan British Cheese Plate with Peeled Celery, Grapes
and Charcoal Wheat Wafers



Seasonal Fresh Fruit Bowl
(*2 pieces per person*)

(a)

Lemon and Za'ater Chicken Skewers

Assorted Vegetarian Sushi and Soy Sauce (v)

Thai Red Curry Scotch Eggs

Halloumi Chips with Yoghurt and Pomegranate

Stilton Croquettes with Walnut and Celery Mayonnaise Dip (v)

Spicy Salmon Gunkan

Ratatouille Samosas (v)

Chinese Style Prawn Filo Tarlets

Butternut Cashew Pohpiah (v)

Lincolnshire Beef and Spring Onion Momos with a Fiery Tomato Chutney

Tabbouleh Lettuce Wraps (v)



Mint, Caramel and Chocolate Éclairs

(b)

Crispy Chicken Spring Rolls with Mustard and Ginger Dipping Sauce

Cauliflower Pakora with Carrot Raita (v)

Parmesan and Poppy Seed Lollipops

Baked Mini Peppers filled with Spiced Paneer (v)

Cashew Blue Cheese Straws (v)

Spicy Chorizo Squash Parcels

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

Red and Yellow Pepper and Mushroom Gunkan (v)

Bacon and Egg Canape in a Pastry Case

Tabbouleh Lettuce Wraps (v)

Mini Spicy Potato and Mango Chutney Chapati Wraps (v)



Glazed Seasonal Fruit Tartlets filled with Crème Pâtissière

(a)

Sticky Suffolk Pork with Beetroot and Orange Glaze.

Skagenröra, Cos and Dill
(*prawns in crème fraîche, sweet mustard, dill and fish roe*)

Halloumi Borek's with Za'ater (v)

Spinach Pide

Millet Harissa and Roasted Carrot Salad with Harissa and Maple Syrup Dressing

Apple, Celeriac and Buttermilk Slaw (v)

Red Oak Leaf, Pear and Cashel Blue Salad with a Miso Dressing

Hot Clove and Cardamon Rice (v)

Small Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Sourdough Bread Rolls (*served warm*)



Raspberry and Grapefruit Doughnuts
with Grapefruit and Fondant Icing and Grapefruit Zest

(b)

Spiced Lamb Shepherds Pie with Butterbean Crust

Pinney's of Orford Sliced Smoked Trout with Lime and Horseradish Sauce

Paneer, Coriander and Spice Fritters (v)

Glazed Baby Aubergines Stuffed with Pork and Tofu

Leek, Goat's Cheese and Currant Spanakopita Cigars (v)

Miso, Avocado and Butter Bean Salad (v)

Waldorf Salad (v)

Hot Potatoes with Black Natural Swedish Sea Salt (v)

Small Lettuce and Herb Leaves (v)

A Selection of Relishes and Dressings

Dark Rye Rolls (*served warm*)



Rhubarb and Ginger Fool with Citrus Butter Biscuits

(v) = Vegetarian

(a)

Fried Yardbird Chicken thighs with Chicken Shake (*New Orleans Style*)

Pinney's of Orford Smoked Mackerel with a Courgette Chutney

Courgette and Cumin Focaccia (v)

Haricot Bean, Date and Basil Salad with Lemon Dressing (v)

Marinated Spelt with Beetroot and Watercress (v)

Sliced Tomato Salad with Horseradish Dressing (v)

New Potatoes Roasted with Garlic and Tarragon

Assorted Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Soda Bread Rolls (*served warm*)



Banoffee Pie with Goats Milk Toffee and Pouring Cream

Artisan British and Irish Cheeses

with Grapes, Celery Rémoulade and St Peter's Crispbreads

Seasonal Fruit Basket

Illy Coffee or Estate Handpicked Tea

(b)

Chicken with Za'atar and Aubergine Yoghurt

Pinney's of Orford Wester Ross Smoked Scottish Salmon
with Lemon and Sauce Verte

Roasted Beetroot Kale and Goats Cheese Quiche

Jarred Beetroot Salad with Spinach (v)

Squash, Roasted Tomato, Pepper and Black Bean Salad (v)

Rhubarb, Fennel and Celery Salad (v)

Tamarind Rice

Assorted Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Spelt Rolls (*served warm*)



Apple Eccles Cake with Apple Caramel

Artisan British and Irish Cheeses

with Grapes, Peeled Celery and Charcoal Wheat Wafers

Seasonal Fruit Basket

Illy Coffee or Estate Handpicked Tea

(v) = Vegetarian

Wild Mushroom Soup *

whisked like cappuccino with mushroom tobacco

Mohinga

a fish soup with spices

(Burmese rice noodle soup, it is considered the national dish of Myanmar)

French Onion Soup

with gratinated crostini of Aged Comte

Ribollita Tuscan Soup *

with extra virgin olive oil and toasted ciabatta rubbed with garlic

Braised Pumpkin Soup *

with harissa and crisp chickpeas, topped with Greek yoghurt

Beef and Beetroot Broth

with sour cream and potatoes

* Suitable for Vegetarians



Pinney's of Orford Wester Ross Smoked Scottish Salmon
*with watercress and rocket leaves tossed in Lavinyeta Estate olive oil
and unwaxed lemon, hot avocado and buckwheat*

Gressingham Duck and Pistachio Terrine
*with red onion jam, toasted brioche bread, salad of mache and mizuna,
dressed in olive oil. The terrine being layered duck with pistachios,
allspice, juniper and wrapped in streaky bacon*

Hot Gressingham Duck Salad
*with hand-dived scallops, pickled cucumber, ginger,
roasted soya beans and dressed rocket lettuce
(Please note the duck will not be pink)*

Beetroot, Kale and Freekeh Salad
*with Pinney's smoked mackerel, Stokes mustard dressing
and cucumber relish*

Rabbit Thigh with Mushroom Salad and Herb Aioli
*cooked in butter in the oven with garlic and thyme coated
in buttermilk and fried, served with shallot and
mushrooms, watercress, lemon and herb Aioli*

Pigeon Supreme
*pickled shallots, rye bread crumble, fig and rocket salad
with Stokes mustard dressing*

NOTE for a fish course to be served as a first course
(from the fish course section), there is a £2.50 supplement per person



Lobster Shepherd's Pie *

a College signature dish

*spinach, mushrooms and lobster topped with
creamy potatoes and served with lobster sauce*

Roasted North Sea Cod Fillet

an celeriac puree with devilled butter and brown shrimps

Poached Lemon Sole Fillet Veronique

with white wine cream sauce, peeled green grapes and parsley

Hake Fillet

*olive oil mash tonnata, garnished with flat leaf parsley,
micro herbs, capers and lemon wedges*

Baked Scottish Salmon Fillet

pecan, maple crust with celeriac and beetroot slaw with a kale broth

Pan Fried Halibut Fillet**

with lemon butter, wood ears, oyster mushrooms and Chinese beer

* £1.50 supplement per person

** £2.50 supplement per person



Alcoholic

Champagne Sorbet

Pink Champagne Sorbet

Grape and Pomegranate Granita with Vodka and Mint

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

Roast Sirloin of Lincolnshire Beef *
served with Bretonne sauce and caramelised onions

Roast Leg of Suffolk Lamb, rubbed with Garlic and herbs
with endive marmalade and lamb jus

Braised Pork Shoulder
*in cider and fennel seeds with spiced apple compôte
and served with Robert sauce*

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

Baked Free Range Chicken Supreme
Beetroot marinated, with almonds, young salad leaves and ver juice dressing

* £4.20 supplement per person



Roast Pheasant Supreme Tagine ***
with quince, red lentils and crisp parmesan crisps

Lincolnshire Beef Fillet Saint Germain **
*shallow fried with a little pea puree, fried flat cap mushrooms
and wokame suce*

Free Range Chicken Supreme
*with Jerusalem artichoke puree, buttered wilted kale, shallot
and red wine sauce and croquette of it's leg*

Roasted Loin of Local Venison **
with coconut curried pumpkin, mustard cabbage and juniper berry sauce

Canon of Suffolk Lamb
*with a crust of brioche, coriander and Stoke's English mustard
with kale and walnut pesto and Charcutière sauce*

Crispy Quails
with cannellini bean hummus, pepper and chilli butter

** £4.20 supplement per person

***Available 1st October to 1st February

Guinea Fowl used after the 1st February



For soups please see soup section

Grilled Lemongrass Tofu with an Indonesian Style Rujak Salad
*farmed tofu, cooked with lemongrass and served with salad,
cooked pineapple, tomatoes, mango and peanuts*

Grilled Stuffed Portobello Mushrooms
*with walnuts and Cote Hill blue cheese from Lincolnshire,
with radicchio, coriander and celery salad*

Courgette, Chard and Feta
*free form open pie, served with a salad of watercress
and shallot in Lavinyeta Estate olive oil*

Spinach Parcel
with coconut harissa sauce and kale, avocado and pomegranate salad

Squash Wellington
layered with spinach and mushrooms and puy lentil sauce

Buckwheat Bowl
with poached free range egg, yoghurt, rose harissa and avocado



Vegetarian Main Courses

1st October 2017 to 31st March 2018

DINING IN STYLE

Parsnip, Cota Hill Blue Chesse and Thyme Risotto
with parsley and hazelnut dressing, topped with caramelised parsnips

Spinach, Lentil and Courgette Shepherd's Pie
*topped with creamy potatoes and Somerset Cheddar
and served with braised spiced chickpeas*

Roasted Cauliflower with Meyer Lemon and Brown Butter
with watercress, pink peppercorns and a butter bean croquette

Celeriac Pudding
with ceps and morel mushrooms and a beetroot and rocket salad

Vegetable Daube with Red Wine and Poached Egg
*leeks, parsnips, beetroot, carrots slow braised
in red wine with a free range poached egg*

Cavalo Nero and Ricotta Quiche
and made with Cheddar Gorge cheese pastry



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

Water Pudding

*a College signature dish
with Japanese salted ice cream, seasonal berries
and a honey tuile biscuit*

Spiced Pineapple

*pineapple sliced thinly with candied ginger
mini pineapple jellies, pineapple and liquorice ice cream*

Sticky Toffee Pudding

*made to the cartmel recipe
with clotted cream ice cream and butterscotch sauce*

Orange Blossom Pannacotta

with orange, date and pomegranate salad and orange sorbet

Muscovado Tart

with winter berry compote and pear ice cream

Warm Molasses Cake

with garam masala ice cream and mulled winter fruits



Savouries and Artisan Cheeses

1st October 2017 to 31st March 2018

DINING IN STYLE

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



Diablotins d'Epicure
*rounds of toast, topped with Roquefort cheese
chopped walnuts and a touch of cayenne*



A careful selection of 3 Artisan Farmhouse British and Irish Cheeses
with peeled celery, grapes, wheat wafers and dessert bowl



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

Starter

Cream of Tomato Soup

Sliced Watermelon Salad

with mozzarella topped with basil and mint

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

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

Banana and Toffee Pancakes

Steamed Chocolate Pudding

with vanilla ice cream

Booking Terms & Conditions

1st October 2017 to 31st March 2018

DINING IN STYLE

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.
20. **Weddings only** - We do not have the facility to provide **an evening venue with a DJ/music** but can provide you with details of partner venues who may be able to cater for this part of your event.

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**

Booking Form

1st October 2017 to 31st March 2018

DINING IN STYLE

Organiser's Name: _____ Host/Contact Name on the Day: _____

Company Name: _____ Host/Contact Telephone No: _____

Company Address: _____

Telephone: _____ Email Address: _____

Date of Function: _____ Numbers Attending: _____

Event that you are Booking: _____

Reception Start Time: _____ Finish Time: _____ Meal Start Time: _____ Finish Time: _____

Name(s) of Keynote Speaker(s) _____

Please print clearly your menu and wine selections below:

	MENU	WINES (Bin No) or SOFT DRINKS
Suffolk Crisps and Olives		
Receptions/Canapes		
Sandwiches/Rolls		
First Course		
Fish Course		
Sorbet		
Main Course		
Vegetarian Option		
Dessert		
Artisan Cheeses	YES / NO (please delete as appropriate)	
Children's Menu		
Savoury Course		
Finger Buffet		
Stand Up Buffet		
Sit Down Buffet		

OTHER DIETARY REQUIREMENTS:

OTHER REQUIREMENTS: (i.e. reception buffet, please clearly print the type and letter of menu choice)

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 Dining in Style Booking Terms and Conditions.

Function Menu Tariff

1st October 2017 to 31st March 2018

DINING IN STYLE

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, except for drinks receptions (if no food is required).
The minimum number charged for dining is 10 guests.

Suffolk Crisps and Olives		£6.30 per cover
Receptions <i>(Description place cards are included in the price)</i>		
	A 3 canapés per person	£8.00 per cover
	B 6 canapés per person	£14.00 per cover
Option 1. Sandwiches <i>(lunch time only)</i>		£8.40 per cover
Option 2. Other Breads <i>(lunch time only)</i>		£12.60 per cover
Option 3. Deluxe Rolls with Fruit or Cheese <i>(lunch time only)</i>		£18.90 per cover
Finger Buffet	A or B	£28.25 per cover
Hot or Cold Fork Buffet	A or B	£42.50 per cover
Sit-Down Buffet <i>(includes Fairtrade tea or coffee)</i>	A or B	£48.30 per cover
Three Course Lunch *		£47.25 per cover
Three Course Dinner *		£57.20 per cover
Four Course Dinner *		£65.00 per cover
Sorbet <i>(sweet or savoury)</i>		£6.45 per cover
Artisan Cheeses from the British Isles, including Biscuits, Celery, Grapes and Dessert Bowl <i>The cheese can be tailored to a specific region if required</i>		£9.10 per cover
Savoury <i>A range of classic savouries to end the meal</i>		£6.65 per cover
Breakfast (minimum charge for 10 guests) <i>Full cooked English breakfast with fresh orange juice, Fairtrade coffee or Estate handpicked tea, croissants, toast, jams and marmalade With a glass of Pol Roger Non Vintage Champagne</i>		£19.50 per cover £28.50 per cover
Children's Menu <i>4-12 years 50% off list price</i>		
Late Service Charge <i>Where the food service commences at 20:00 or after. This includes speeches</i>		£6.00 per person per half hour
Corkage Charge <i>Inclusive of VAT at the prevailing rate</i>		£12.50 per bottle 75cl max size £23.00 per magnum
Wedding Receptions <i>Please note: When selecting a three or four course meal for a Wedding Reception, the price indicated under the dinner section shown above will apply</i>		
Tasting Menu (for Weddings) <i>A tasting menu for your event will incur a charge of (maximum 6 guests, 2 choices for each course, wine excluded)</i>		£500.00 minimum charge

Function Menu Tariff

1st October 2017 to 31st March 2018

DINING IN STYLE

Drinks Receptions *(if no food is required)*

*Old Music Room, Wordsworth Room, Parsons Room, Hall
College Backs or New Court Cloisters*

£250.00 room hire charge
£260.00 venue hire charge

Printed Place Cards

£1.80 per cover

Meetings Only:

Tea and Coffee

£4.20 per cover

Tea, Coffee and Biscuits

£5.15 per cover

Tea, Coffee and Assorted Cakes

£6.30 per cover

*Prices are inclusive of assorted breads, appropriate potatoes and market vegetables, Illy coffee,
or Estate handpicked tea and St John's chocolate truffles where marked with an *.*

Where a price is not quoted on the quote, please assume a 3 course dinner price as the basis of the quote.
Minimum charge is 3 course lunch or dinner depending on the time of day.