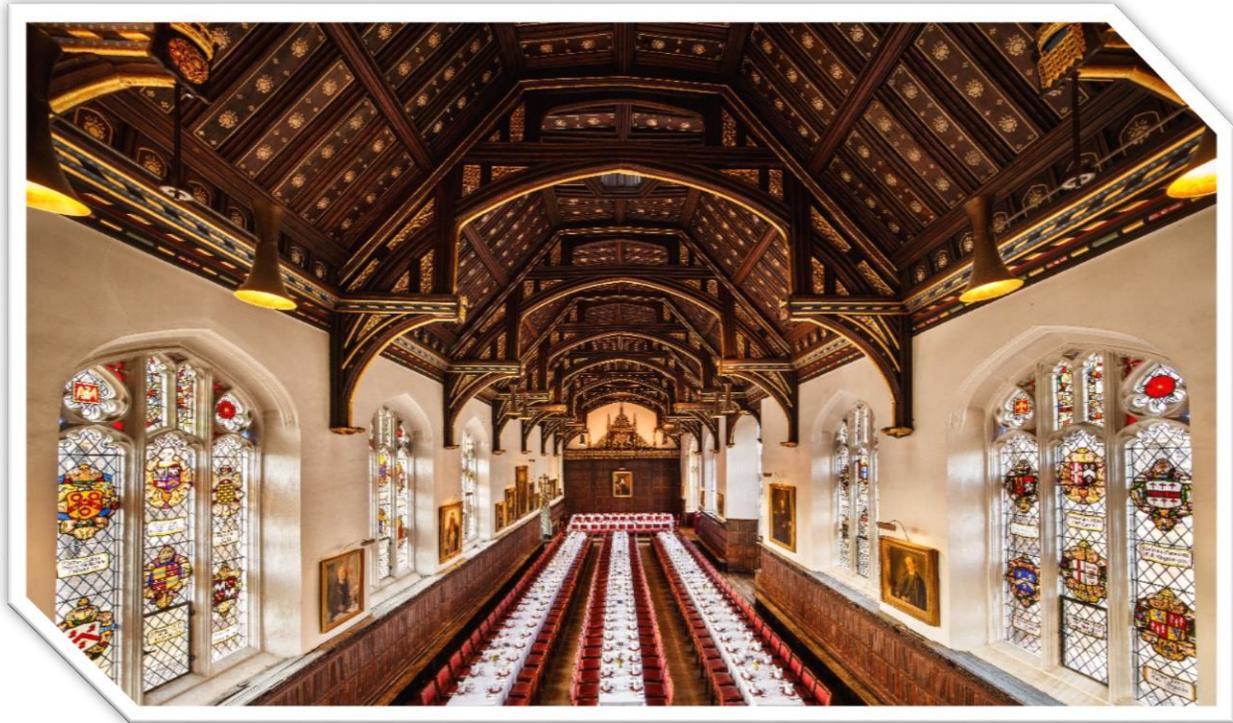




ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

AUTUMN/WINTER BUFFET MENU 2023-2024



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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 250 in comfort and we can cater up to a maximum of 280 for receptions and stand up 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 the room 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 a maximum of 16 people or a maximum of 20 for buffets or receptions.

Old Music Room

Situated in First Court, the Old Music Room, which originally was a teaching room for students, is the ideal venue for pre lunch or dinner drinks and canapé receptions. The room can also be used for stand up finger buffets for up to 60 guests.



Stand Up Finger Buffet

(Select any SIX items and ONE dessert or alternatively any FOUR items and ONE Dessert)

Vegetarian/Vegan

Sun-blushed tomato, olive and vegan feta skewer (VE)

Allergens: (SU)

Creamed goats cheese, gluten free bruschetta, pickled beetroot

Allergens: (M, SU, S)

*Tomato and smoked cheese straws

Allergens: (M, G)

Pequila pepper and halloumi skewers with aged balsamic

Allergens: (M, SU)

Sweet potato, feta and spinach tortilla with onion confit

Allergens: (M, SU)

Cheese and rosemary scones filled with fruit chutney and creamed cheese

Allergens: (M, E, G-wheat, SU)

*Butternut squash and cumin empanadas

Allergens; (G-wheat, E)

Meat

St John's sausage roll

Allergens: (G-wheat, E, and SU)

Curried lamb turnover, mint yoghurt sauce

Allergens: (G-wheat, M, SU, MU)

Smoked chicken and chorizo on toasted focaccia

Allergens: (G-wheat, M)

Milano salami wrapped smoked scamorza

Allergens (M)

Teriyaki beef and pickled mushroom skewers

Allergens: (S, SU, G-wheat)

Puff pastry pizzetta with black olive, prosciutto and artichoke

Allergens: (G-wheat, E, M)

Allergen Guide

**C – Celery, G-Gluten, CRU-Crustaceans, E-Eggs, F-Fish, L-Lupin, M-Milk, MOL-Molloucs,
MU-Mustard, N-Nuts, P-Peanuts, SE-Sesame, SU-Sulphur Dioxide S-Soy
(V) – Vegetarian (VE) - Vegan**

Please contact us with any queries or requests regarding allergens, we can often adapt dishes when needed. We can cater for most dietary requirements if we are advised at least two weeks before your event.

Please note food is prepared in an environment where nuts are present. All meals are prepared using the finest and freshest local produce and include seasonal herbs from the College gardens wherever possible.

Fish

Smoked salmon, cream cheese and chive egg roulade

Allergens: (F, M, E)

Thai spiced prawn skewers

Allergens: (CRU, SU, and S)

Smoked mackerel fishcakes with lime crème fraiche

Allergens (F, SU, M)

Hake pakora bites, herb and green chilli relish

Allergens: (F, MU, SE, SU)

Blinis topped with beetroot cured salmon, pickled cucumber and caviar

Allergens: (G-wheat, F, and SU)

Sole goujons with home-made tartare sauce

Allergens: (G-wheat, F, E, M, and SU)

Desserts

Blueberry and white chocolate flapjack

Allergens: (G-wheat/oats, M, S)

Lemon drizzle

Allergens: (E, M, SU, G-wheat)

Dorset apple tray bake

Allergens: (E, M, G-wheat, and SU)

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Sit Down Buffet Menu:

**Sit Down Buffet menu is inclusive of assorted breads
and served with fresh filter coffee or tea
(Select any FIVE dishes, TWO Salads plus a dessert)**

Vegan

Shitake mushroom and vegetable spring rolls with soy and sesame dip

Allergens: (G-wheat, S, SE, and SU)

Red lentil dahl filled samosa with saffron yoghurt

Allergens: (G-wheat, S, and MU)

Sun-blushed tomato, olive and vegan feta skewer

Allergens: (SU)

Vegetarian

Goats cheese, spinach and tomato tartlet with basil pesto

Allergens: (M, G-wheat, E, M)

Sourdough naan topped with curried potato salad, golden sultanas and coriander

Allergens; (G-wheat, MU, SU, M, and E)

Polenta crumbed haloumi finger with Pico de Gallo

Allergens: (M, SU, and MU)

Meat

Pastrami, emmental and cornichon on rye with mustard mayo

Allergens: (M, G-wheat, MU, E, SU)

Teriyaki chicken strips, sesame and garlic broccoli, coconut rice and spring onions *

Allergens: (G-wheat, S, SU, SE)

Jerk pork belly pieces, maple, lime and pineapple *

Allergens: (MU, SU)

Charred hanger steak with red onion chutney, rocket pesto and green chicory leaf *

Allergens: (SU)

Pulled lamb shoulder, khobez bread, pickled vegetables, mint yoghurt and sumac *

Allergens: (C, SU, G-wheat, M)

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*** Food items are served hot**

**** Food items can be served either hot or cold**

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Fish

Brown shrimp mac and cheese pots *

Allergens: (CRU, M, E, G-wheat)

Guilt-head bream, marinated courgette, black olive tapenade and focaccia **

Allergens : (F, SU, G-wheat)

Yellow fin tuna and watermelon skewers with wasabi pea crumb and lime crème fraiche *

Allergens: (F, M)

Scallop and prawn pakora with pickled chili and mint *

Allergens: (MOL, CRU, SU, M)

Moroccan harissa prawns with rice and chickpeas, preserved lemon and chilli chutney *

Allergens: (CRU, SU, MU)

Salads

New potato salad with spring onions and lemon mayo **

Allergens: (E, MU)

Rocket, parmesan and sun-blushed tomato salad with balsamic syrup

Allergens: (M, SU)

Sun-blushed tomato, olive and vegan feta skewer **(VG)**

Allergens: (SU)

Fusilli pasta salad with roasted peppers, black olives and basil pesto **

Allergens: (G-wheat, SU,M)

Rice noodle salad, edamame, mange tout and cashew nuts**

Allergens: (S, SU, N-cashew)

Plum tomato, steeped red onion and mozzarella salad with pesto

Allergens: (M, SU)

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Desserts

Tiramisu pots with flaked chocolate

Allergen: (SU, E, M, S, G-wheat)

Black forest gateau pots

Allergens; (SU, E, M, S, G-wheat)

Baked vanilla yoghurt, poached rhubarb and hazelnut granola

Allergens: (M, N-hazelnut, G-wheat, SU)

Strawberry and lemon curd meringues with fresh mint

Allergens: (E, M)

Platters of prepared fruits

Platters of artisanal cheese with chutneys, biscuits and grapes

Allergens: (M, SU, C, MU, G-wheat, barley, oats, rye)

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The deli buffet:

Baskets of Fitzbillies assorted breads

Allergens: (G-wheat, rye, oats, SE, E, and M)

Home marinated mixed olives with cornichons and balsamic onions

Allergens: (SU)

Feta stuffed pequila peppers

Allergens (M)

Marinated artichoke hearts, sun-blushed tomato and chargrilled courgettes

A selection of salads

Platters of assorted smoked and cured fish, chive crème fraiche

Allergens: (F, M)

Finely sliced cured meats and salamis, capers and wild rocket

Allergens: (M)

Platters of artisanal cheeses with chutneys, biscuits and grapes

Allergens; (M, SU, C, MU, G-wheat, barley, oats, rye)

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