



St John's College, Cambridge

Christmas Menu

2013

French Onion Soup
with toasted French bread topped with gruyère cheese

Velouté of Puy Lentils*
with cumin cream and mustard croutons

Cauliflower Bisque
with fresh fennel confit

Jerusalem Artichoke Velouté
served with lemon cream and artichoke crisps

Chestnut Cappuccino *
with dried fig leaves

Mushroom Consommé *
with mushroom tobacco and mushroom chutney

* = suitable for Vegetarians



Haslet Terrine

*with pickled vegetables and served with an orange
and tossed endive, watercress and rocket salad*

English Apple Salad, Kimchi, Smoked Jowl and Maple Labna

*A refreshing apple salad with spiced cabbage,
Suffolk bacon and maple labna*

Pinney's of Orford Wester Ross Smoked Scottish Salmon

*with celeriac remoulâde, unwaxed lemon, tossed watercress,
oakleaf and radicchio salad and dressed in Suffolk rapeseed oil*

Slow Cooked Crisp Belly of Suffolk Pork

with thyme roasted plums and liquorice soubise

Wood Pigeon Pithivier

*served warm with wild mushrooms, a balsamic and mustard dressing,
dressed escarole, endive and watercress leaves*

Parsnip Pannacotta

*with pickled parsnips, parsnip crisps and roasted pecans
with an endive, rocket and red oakleaf salad*



Poached Fillet of Lemon Sole
*classic French dish of poached sole with shallots,
and a peeled green grape and cream sauce*

Lobster Shepherds Pie
*A Signature dish of the College. Spinach, mushroom and lobster
topped with creamy potatoes and served with lobster sauce*

Slow Cooked Salmon
with warmed creamed celeriac and a girolle and parsley sauce

North Sea Turbot *
with a brioche crust, scallop, green tea and wakame broth

Huss Bordelaise
*steamed huss, served on a bed of wilted spinach
with a Bordelaise sauce*

Bass Fillet
*pan-fried with wood ear mushrooms, leeks, garlic
and peppers and topped with deep fried leeks*

* £2.50 supplement per person



Alcoholic

Bloody Mary Sorbet

Pink Champagne Sorbet

Champagne Sorbet

Pimms Sorbet

Madame Butterfly

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

Non- Alcoholic

Granny Smith Apple Sorbet

Raspberry Sorbet

White Chocolate Sorbet

Citrus and Pepper Sorbet

Lemon Sorbet

Spicy Plum Sorbet

All the above are garnished with mint

Or try our refreshing Avocado Smoothie served
in a shot glass in between courses or at the end of the meal
(same price as the sorbets)

Roast Norfolk Turkey
*turkey from Attleborough with Newmarket sausages,
cranberry sauce, turkey jus and fig and pine kernel stuffing*

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

Roast Sirloin of Suffolk Beef *
served with a chasseur sauce

Loin of Suffolk Pork
*local pork from the Suffolk coast near Lowestoft
on crushed paprika butter beans and a pork jus with gherkins*

Pot Roasted Pheasant
*slow cooked local pheasant served
with grapes, leeks and parsnips*

Suffolk Beef Fillet *
*with shallot confit, glazed whole shallots
and a wakame sauce*

Honey Glazed Gressingham Duck Supreme, with Asian Spices
on Brussel sprout rosti and a plum sauce and wonton of confit of duck leg

Grey Legged Partridge
with celery, chestnuts and velouté of puy lentils

* £3.80 supplement per person

FOR SOUPS PLEASE SEE SOUP SECTION

Tian of Roasted Peppers

Tian of avocado and roasted peppers, served with mixed herb and lettuce leaves and a balsamic and chickpea vinaigrette

Chickpea, Green Pepper and Butternut Squash Risotto
topped with shavings of parmesan cheese

Dolmades of Chard and Quinoa
with carrots and currants and a saffron cashew nut butter sauce

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

Spiced Feta in Olive Oil
Feta cheese in extra virgin olive oil with sliced braised beetroot and pistachio dressing

Baked Portobello Mushroom
sat on a green leek jam, topped with glazed goats cheese



Celeriac and Lancashire Cheese Pithivier
served warm with a tomato and red onion salad

Tomato Saffron Tart
with ricotta, tomato and lambs lettuce salad

Caramelised Fenland Celery Tarte Tatin
*with a parmesan and sage crust
and served with a compôte of peppers*

Hazelnut and Mushroom Parcels
*Mushrooms, cranberries and hazelnuts under a
golden filo crust with Cumberland sauce*

Aubergine Wellington
*Layered aubergine wrapped in spinach puff pastry,
served with a coriander custard*

Baked Butternut Squash and Chickpea Falafel
*Chickpea and butternut squash,
served with a fennel and squash salad*



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 a compôte of seasonal berries
and Japanese salted ice cream*

Spiced Pineapple
*thinly sliced pineapple with white chocolate sorbet,
candied ginger and chilli syrup*

Green Tea Pannacotta
*with Saké marinated dried cherries and honey sesame tuile biscuit,
accompanied with green tea sauce anglaise*

Molten Toffee Pudding
served hot with sauce anglaise and muscovado ice cream

Iced Chestnut Ripple Cheesecake
*with a caramel ice cream, candied walnuts,
spiced oranges and orange sauce*



Pork Pot Sticker

with black vinegar (Vietnamese Street Food)

Scotch Woodcock

scrambled egg en croûte with anchovies and capers

British and Irish Artisan Farmhouse Cheeses

*3 Artisan farmhouse cheeses served
with wheat biscuits, peeled celery, grapes and dessert bowl*

Mince Pies

(gluten free available)



ST JOHN'S COLLEGE

Booking Form

25th Nov 2013 - 10th Jan 2014
CHRISTMAS MENU

Organiser's Name: _____

Date of Function: _____

Address: _____

Address for invoice if different to that above: _____

Telephone: _____ Email Address: _____

Rooms Booked: _____ Numbers Attending: _____

Reception Time: _____ Reception Venue: _____

Time of Meal: _____ Reception Drinks: _____

Time to Finish (approx): _____ Dietary Requirements: _____

Please print clearly your menu and wine selections below:

	MENU	WINES
First Course		
Fish Course		
Sorbet		
Main Course		
Vegetarian Option		
Dessert		
Cheese Platter	YES / NO (please delete as appropriate)	
Savoury Course		

OTHER DIETARY REQUIREMENTS

OTHER REQUIREMENTS

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 printed menus, table plans, place cards, special flower displays, VIP guests etc, should be discussed and agreed separately with a member of the Catering and Conference Department staff.

Please ensure that you read the Booking Terms and Conditions.

Booking Terms & Conditions

25th Nov 2013 - 10th Jan 2014

CHRISTMAS MENU

1. All functions must be confirmed in writing. The contract is between us and you and not any other person or organisation for whom you may be booking. We will confirm your booking once we have received it. This booking is a legal contract between yourself and us. We will send you a function sheet once we have the booking form returned. This will be updated with relevant details when we have it.
2. Details of menus, wines selection, 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 and Conference Office **at least three weeks before the date of the function.**
3. Final numbers must be confirmed in writing **at least three full working days / 72 hours** prior to the function. Accounts will be based upon the final number or the attendance figure, whichever is the greater.
4. A choice of menus **cannot** be provided except for dietary needs.
5. All prices indicated allow for dinners to commence up to 20:00 and to finish by 23:00. An additional surcharge will apply if the dinner commences after 20:00. Please see Tariff.
6. All prices indicated include flower posy bowls on the tables and typed menus.
7. Formal table plans are the responsibility of the organiser. However, we need to view plans at least one week before the date of the function. Place cards and printed menus can be printed by the College at an additional charge or you may provide your own. You will need to inform us of this in advance.
8. 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.
9. Payment terms are 30 days from the date of invoice. If the payment has not been made within the 30 days, interest will be charged at the base rate plus 5%. If paying by credit card charges of 2.25% will apply. If paying where bank charges are payable a £20 fee will be charged.
10. If you are more than 30 days in arrears of payment for a previous event held at the College the booking may be cancelled.
11. The College's insurance covers public liability claims where the College is held to be liable.
12. The organisation making the booking shall indemnify the College against damage to College property caused by those attending the function.
13. 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.
14. The College shall not be held liable for circumstances beyond its reasonable control which may prevent the College from meeting its obligations in respect of a booking.
15. Smoking is prohibited in all buildings across the College.
16. The term 'College' shall include St John's College and its wholly owned subsidiary company, St John's Enterprises Limited.

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%

Reductions of more than 10% from the original booking will be treated as a cancellation. (ie. the above tariffs will be applied to the number below 90% of the original booking).

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

All other variations will be charged at the agreed rates.

If numbers are not confirmed within 72 hours of the event taking place, the function will be charged for the numbers attending or the latest numbers confirmed IN WRITING.

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

For further information please contact the Catering and Conference Office on 01223 338615 or email: catering@joh.cam.ac.uk

Christmas Menu Tariff

25th Nov 2013 - 10th Jan 2014

CHRISTMAS MENU

All the following prices are inclusive of service and VAT at the prevailing rate.
We do not charge additionally for the hire of the Dining Room.

Receptions <i>(Description Place Cards are included in the price)</i>	A 3 canapés per person B 6 canapés per person	£7.10 per cover £12.50 per cover
Three Course Lunch		£41.90 per cover
Three Course Dinner *		£50.75 per cover
Four Course Dinner *		£57.65 per cover
Sorbet		£6.10 per cover
Artisan Cheeses from the British Isles and Ireland, including Biscuits and Celery and Dessert Bowl These can be tailored to a specific region if required and that region produces cheese within the UK and Ireland.		£8.65 per cover
Savoury		£6.30 per cover
Late Service Charge <i>For dinners commencing at 20:00 or after, this includes speeches</i>		£5.00 per person per half hour
Corkage Charge Inclusive of VAT at the prevailing rate		£11.50 per bottle 75cl max size £21.50 per magnum
Drinks Receptions (if no food is required) <i>in a separate room</i>		£150.00 room hire charge

* 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.



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