



ST JOHN'S COLLEGE  
UNIVERSITY OF CAMBRIDGE

# 2018

# *Christmas Menu*





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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.



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. **If you have queries on allergies or any other dietary needs, please let a member of staff know when booking/organising your event.** We do have an Allergy Policy. We were awarded Allergen Accreditation in September 2017, which is nationally recognised.



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

We have a Sustainable Food Policy and Food Waste Policy. We only use plant based disposables (when required) and plant based cleaning materials, which is much better for the environment.

We also achieved Gold in March 2018 for the “Cambridge Sustainable Food for Business” award.

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

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

We 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. 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*

## Cold Canapés

Mini Classic Prawn Cocktail on a Chinese Soup Spoon

Thai Beef Salad in Rice Paper Rolls

Ratatouille Tart, topped with Chervil (v)

Chilled Spiced Chickpea Soup with Avocado Salsa

*(in shot glasses)*

Ogen Melon with Italian Cured Ham

Cherry Tomatoes filled with Goats Cheese

and garnished with Chives (v)

Rye Bread topped Ikra (v)

*(Russian Aubergine Salad)*

Pumpernickel topped with Pinney's of Orford

Smoked Scottish Salmon

Smoked Coppa from Tempus Charcuterie Farm Norfolk

with Pineapple Salsa on Wheat Wafers

Silver Beet Rolls filled with Chickpeas

Toasted Granary Bread with Smoked Duck and Onion Marmalade

## Hot Canapés

Kimchi Pancakes with Black Garlic Crème Fraîche

Arepas with Blue Pico

*(South American Corn Cake)*

Tandoori Chicken Rolls (GF)

Stilton Fritters (v)

Mini Vol-au-Vent of grilled

Chimichurri Mushrooms topped with Halloumi (v)

Chilli Cheese Samosa (v)

**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

Skagen Fish Soup  
*a classic fish soup from Northern Denmark*

Cream of Tomato Soup \*  
*with rocket dumplings and basil oil*

Chestnut Cappuccino \*  
*with dried figs*

Spiced Date, Carrot and Coconut Soup

French Onion Soup  
*with black pudding doughnuts*

\* Suitable for Vegetarians



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

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*

Quail and Quails Eggs  
*on marinated peppers*

Pâté en Croûte of Duck and Pork Shoulder  
*with pistachio, wrapped in pastry, with a rhubarb chutney and  
dressed leaves of radicchio and watercress*





Lobster Shepherd's Pie \*

*a College Signature dish*

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

North Sea Cod in Crazy Water

*cod with tomatoes, capers, parsley, basil and garlic. The cod is poached in the broth called "Acqua Pazza" which translates as "Crazy Water"*

Poached Lemon Sole Duglere

*with white wine, shallot, diced tomato and parsley sauce*

Baked Scottish Salmon en Croûte

*wrapped in spinach and puff pastry with tarragon butter sauce*

North Sea Turbot \*\*

*steamed with spinach, haricot beans and miso broth and a white wine cream sauce*

\* £1.50 supplement per person

\*\* £2.50 supplement per person



## Alcoholic

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

Watermelon and Fig

## 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 sausages,  
with a celeriac and prune stuffing  
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

Grilled Lincolnshire Beef Fillet \*\*  
*with a red wine sauce and bon bons of beef cheeks  
and kimchi rosti*

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 honey, rum sauce and caramelised pineapple*

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*

\*\* £4.20 supplement per person





**For Soups please see Soup Section**

Roasted Paneer with Spinach Cakes  
*with 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*



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*

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

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

Roast Winter Vegetables  
*with walnut and pomegranate sauce,  
contains: celeriac, sweet potatoes, brussel sprouts  
(based on a dish from Iran)*



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 tuile  
biscuit and winter berries*

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

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

Celery Leaf Parfait  
*with cream cheese ice cream and lime marshmallows*



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

\* \* \*

Canape Ivanhoe  
*buttered toast with Pinney's smoked haddock puree  
topped with a mushroom*

\* \* \*

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

Grape, Carrot, Mushroom, Cabbage Spring Roll  
*with a tomato/mayonnaise dip*

Sliced Watermelon Salad  
*with mozzarella topped with basil and mint*

## Main Course

Powter's Newmarket Sausages  
*grilled with creamed potatoes*

Homemade Fish Salmon Fingers  
*with buttered peas and chunky chips*

Chicken Schnitzel  
*with coleslaw and tomato ketchup*

## Vegetarian

Mushroom Croquettes  
*with tarragon aioli*

Caramelised Fennel and Courgette Buckwheat Pizza (vegan)

## Desserts

Fresh Fruit Salad  
*with pouring cream*

Spiced Carrot Kulfi  
*(contains pistachio nuts)*

Steamed Chocolate Pudding  
*with vanilla ice cream*

# Booking Form

27th Nov 2018 - 5th Jan 2019  
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			
5 Course Dinner			
Children's Menu			
Sorbet			
Artisan Cheese			
Savoury			
Mince Pies			
Finnish Christmas Plum Star Pastries			
Warm Almond Milk			

OTHER DIETARY REQUIREMENTS :

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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

27th Nov 2018 - 5th Jan 2019

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 or allergy requirements.**
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 (which are not to be taken away) 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%.
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 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. Wedding or Birthday Cakes can be brought in, but only if a full list of ingredients that is in the cake is provided to the **Catering Department Office at least one week before the event.**
21. Changes in seating throughout the meal is not allowed until coffee stage. This is to take into account of those dining with dietary and allergy requirements.

## Cancellation Charges

<b>Time prior to the date of the function</b>	<b>Cancellation charge at % of the function cost</b>
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](mailto:catering@joh.cam.ac.uk)**

# Christmas Menu Tariff

27th Nov 2018 - 5th Jan 2019

## 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.

<b>Receptions</b> <i>(Description place cards are included in the price)</i>	<b>A</b> 3 canapés per person <b>B</b> 6 canapés per person	<b>£8.10</b> per cover <b>£14.15</b> per cover
<b>Finger Buffet</b>		<b>£28.50</b> per cover
<b>Three Course Lunch</b>		<b>£47.50</b> per cover
<b>Three Course Dinner *</b>		<b>£57.50</b> per cover
<b>Four Course Dinner *</b>		<b>£65.50</b> per cover
<b>Five Course Dinner *</b>		<b>£72.00</b> per cover
<b>Sorbet</b>		<b>£6.50</b> per cover
<b>Artisan Cheeses from the British Isles, including Biscuits, Celery and Dessert Bowl</b> <i>These can be tailored to a specific region if required and that region produces cheese within the UK and Ireland.</i>		<b>£9.20</b> per cover
<b>Children's Menu</b> <i>Up to 12 years 50% off list price. Under 4's free.</i>		
<b>Savoury</b>		<b>£6.65</b> per cover
<b>Mince Pies or Finnish Christmas Plum Star Pastries</b> <i>Included in the sit down lunch or dinner pricing</i>		
<b>Warm Almond Milk</b>		<b>£3.50</b> per cover
<b>Late Service Charge</b> <i>For dinners commencing at 20:00 or after. This includes speeches</i>		<b>£6.50</b> per person
<b>Corkage Charge</b> <i>Inclusive of VAT at the prevailing rate</i>		<b>£12.50</b> per bottle 75cl max size <b>£23.00</b> per magnum
<b>Drinks Receptions (if no food is required)</b> <i>Old Music Room, Wordsworth Room, Parsons Room Hall</i>		<b>£250.00</b> room hire charge <b>£350.00</b> room hire charge
<b>Printed Place Cards</b>		<b>£1.90</b> 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.



REGISTERED CHARITY NUMBER 1137428