



ST JOHN'S COLLEGE
CAMBRIDGE

CHRISTMAS 2014

available from 24th November to 9th January 2015

M E N U



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.

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 of 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 following canapés are ideally suited to have with pre-luncheon or pre-dinner drinks. 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

Miso and Parmesan Palmiers
Westcombe Cheddar Cheese with Baby Plum Tomatoes on Sticks
Pea Samosas
Parmesan Financiers with Olives and Rosemary (contain almonds)
Avocado and Tomato Piadini
Crunchy English Brie and Cornflake Croquettes
Water Chestnuts wrapped in Bacon
Thai Beef Salad in Rice Paper Rolls
Ratatouille in Pastry Tartlet
Puy Lentil and Duck Confit Turnovers
Leek and Bacon Feuilletage
Polenta Crostini with Blue Cheese and Balsamic Red Onions
Puréed Pea and Pancetta Croustade
Ogen Melon with Italian Cured Ham
Aubergine and Pine Nut Fritter with Rich Tomato Sauce
Ham and Mushroom Calzone
Mini Spinach, Raisin and Pine Nut Pasties
Ratatouille Samosa
Sweet Chicken in Pandanus Jacket
Silver Beet Rolls with Chickpeas
Tandoori Chicken Rolls (*Gluten Free*)
Pumpernickel with Gravadlax
Deep Fried Pork and Manchego Cheese Meatballs
Sweet Potato and Lentil Pasties
Crab and Basil Croquettes
Aloo Tikka Bites
Porcini Arancini (*Mushroom Rice Balls*)
Wild Mushroom and Swaledale Cheese Empanadas
Cream Cheese Cone with Roasted Peppers and Micro Herbs

Onion Broth
with oxtail ravioli and grilled broccoli

Velouté of Puy Lentils *
with cumin cream and mustard croutons

Cream of Brussels Sprout Soup
with stilton and walnut beignets

Cream of Tomato Soup *
with Chinese crullers

Chestnut Cappuccino *
with dried figs

Mushroom Consommé *
with mushroom tobacco and mushroom chutney

* Suitable for Vegetarians



ST JOHN'S COLLEGE

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

Warm Wood Pigeon Pithivier
with brussels sprouts, clementine and chestnut salad

Parsnip Pannacotta
with pickled parsnips, parsnip crisps and roasted pecans with an endive, rocket and red oakleaf salad, tossed in olive oil

Hot Scottish Salmon Salad with Pink Grapefruit
salad leaves with grapefruit segments and dressing with hot grilled Scottish salmon

Figs with a Sticky Date Dressing
a delicious dish combining the best of Christmas ingredients

Salad of Quail
with candied lemon, pear and sourdough crumbs



Lobster Shepherd's Pie *

a College Signature dish

spinach, mushroom and lobster topped with creamy potatoes and served with lobster sauce

Poached Fillet of Lemon Sole

classic French dish of poached sole with shallots and a peeled green grape and cream sauce

Salmon Fillet

with warmed creamed celeriac and a girolle mushroom and parsley sauce

North Sea Turbot **

with a brioche crust, scallop and a green tea and wakame broth

Scottish Cod Bordelaise

steamed cod, 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

* £1.50 supplement per person

** £2.50 supplement per person



Alcoholic

Bloody Mary Sorbet

Pink Champagne Sorbet

Champagne Sorbet

Pimm's Sorbet

Madame Butterfly

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

Tamarind Cooler

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

Selection of traditional roasted meats to be chosen from:

Roast Essex Turkey

award winning turkey with Newmarket sausages, sage, lemon
and shallot stuffing, cranberry sauce and turkey jus

Roast Rib of Lincolnshire Beef *

served with Yorkshire pudding, beef gravy
and a horseradish crème fraiche

Roast Sirloin of Lincolnshire Beef *

served with a chasseur sauce

Roast Loin of Suffolk Pork

with orange, date, pomegranate and herb salsa,
mozzarella arancini and an orange and pork sauce

* £4.20 supplement per person



Loin of Suffolk Lamb with a Herb and Mustard Crust
*local lamb from the Suffolk coast near Lowestoft with a
reform sauce and warm broccoli and halloumi salad*

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

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

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

Local Pheasant Supreme Kotschoubey
*braised supreme of pheasant, garnished with belly of pork
fried in butter and brussels sprouts, with a truffle sauce*

Pan Fried Loin of Local Venison
*with a croquette of the shoulder, chestnut
cream and grand veneur sauce*

* £4.20 supplement per person



For Soups please see Soup Section

Tian of Roasted Peppers

*tian of avocado and roasted peppers on cos lettuce,
served with mixed herb and lettuce leaves and
a balsamic and chickpea vinaigrette*

Muscovado Caramelised Leeks

with tarragon and goat's curd

Dolmades of Chard and Quinoa

carrots and currants with saffron and cashew nut butter sauce

Tomato, Feta, Almond and Date Baklava

with apple and green chilli relish

Baked Portobello Mushroom

sat on a green leek jam, topped with glazed goat's cheese

Small Beetroot with Yoghurt and Caramelised Macadamia

*thinly sliced beetroot, with a touch of yoghurt, chopped
nuts, chilli flakes and coriander leaves*



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

Tomato Saffron Tart
with ricotta, tomato and lambs lettuce salad

Beetroot Ravioli
with sage butter
(for parties of 40 or less)

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

Aubergine Wellington
*layered aubergine wrapped in spinach and 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 rum sauce*

Water Pudding
*a College signature dish
served with clementines and figs, a honey tuille
biscuit and Japanese salted ice cream*

Christmas Pudding Parfait
with a pineapple compôte, flaked chillies and lemongrass crush

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

Quince and Oloroso Trifle
*rich sponge based trifle, topped with flaked
almonds and crystallised violets*

Hot Chocolate Toffee Banana Pudding
with Malteser ice cream, praline sauce and kumquat compôte



Artisan British and Irish Farmhouse Cheeses
with peeled celery, grapes, wheat wafers and dessert bowl
These are the best cheeses that are matured for Christmas

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

Canapé des Gourmets
thin slices of fried bread, covered with melted aged Westcombe cheddar,
placed together with a grilled rasher of bacon

Canapé Rabelais
buttered toast, with smoked tongue, local ham mixed with mustard butter,
a touch of cayenne and topped with a little horseradish

Mince Pies
(gluten free available)



Booking Form

24th Nov 2014 - 9th Jan 2015
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: _____

Start Time: _____ Finish Time: _____

	Requirements <small>Please tick</small>	MENU <small>Please print clearly your menu selections below</small>	Wine Bin No.
Breakfast			
3 Course Lunch			
4 Course Lunch			
5 Course Lunch			
3 Course Dinner			
4 Course Dinner			
Finger Buffet			
Stand Up Buffet			
Sit Down Buffet			
Sorbet			
Artisan Cheese/Savoury			

Printed place cards required: Yes / No

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 and Conference Department.

Please ensure that you read the Booking Terms and Conditions.

1. To confirm your booking, 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, which **you need to thoroughly check, sign and return**. This will be updated with relevant details when we have it.
2. Details of menus, wine selections, special dietary requirements and other information relating to a function, must be indicated on the attached catering 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. The invoice will be based upon the final number quoted or the attendance figure, whichever is the greater.
4. A choice of menus **cannot** be provided **except for dietary requirements**.
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 flowers on the tables and typed menus. The flowers provided remain the property of St John's College and a charge will be made if removed.
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 can be printed by the College at an additional charge (please see Tariff) or you may provide your own. You will need to send us the names for the place cards by email **at least one week in advance** of the function, if you require them to be printed.
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 complete a VAT pro-forma, which we will provide on your request and must be returned before the event.
9. Payment terms are 30 days from the date of invoice. If 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 3% will apply. If paying where bank charges are payable, a £20 fee will be charged. If paying by International Debit Card, charges of 2.25% will apply.
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 and that we can cater for those with allergy 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%

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 charges 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.

*Where a price is not quoted on the quote, please assume a 3 course dinner price as the basis of the quote.

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

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	£7.10 per cover £13.25 per cover
Three Course Lunch		£44.40 per cover
Three Course Dinner *		£53.80 per cover
Four Course Dinner *		£61.10 per cover
Sorbet		£6.45 per cover
Artisan Cheeses from the British Isles and Ireland, 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
Savoury		£6.65 per cover
Late Service Charge <i>For dinners commencing at 20:00 or after. This includes speeches</i>		£5.50 per person per half hour
Corkage Charge Inclusive of VAT at the prevailing rate		£12.00 per bottle 75cl max size £22.00 per magnum
Drinks Receptions (if no food is required) <i>in a separate room</i>		£150.00 room hire charge
Place Cards		£1.65 per cover

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