

**ST JOHN'S COLLEGE**  
**CAMBRIDGE**

**CONFERENCE DINNER MENUS 2015**

1.

Samphire, Black Pudding and Suffolk Free Range Egg on Sourdough Bread

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Gressingham Duck Supreme with Poached Sweet and Sour Pears and Green Peppercorn Sauce

Sorrell Potatoes

Glazed Chantenay Carrots

Cauliflower Polonaise

**VEGETARIAN OPTION**

Halloumi with Chickpeas and Couscous Salsa

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Apple, Pear and Sour Cherry Strudel with a Cherry Compote, Vanilla Ice Cream and Sauce Anglaise

\*\*\*

Fair Trade Coffee or Estate Hand Picked Tea, (Green or Peppermint) and St John's Chocolate Truffles

2.

Peach, Grilled Mackerel and Green Grains with Chilli Jam

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Free Range Guinea Fowl Supreme with a Vin Jaune Jus and Leek Fondue

Macaire Potatoes

Buttered Runner Beans with hazelnuts

Glazed New Season Carrots with Black Sesame Seeds

**VEGETARIAN OPTION**

Paneer with Broccoli and Sesame

\*\*\*

Chocolate Pudding with Soft Pistachio Centre, Passion Fruit Jelly and Ginger Foam with Honey Ice Cream

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Fair Trade Coffee or Estate Hand Picked Tea, (Green or Peppermint) and St John's Chocolate Truffles

3.

Lobster and Olive Oil Crème Brulee with a Parmesan Tuille

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Loin of Suffolk Pork with Pretzel Spaetzle and Sauerkraut and Robert Sauce

Dauphinoise Potatoes

Braised Marrow Provencale

Buttered Broccolini Gomasio

**VEGETARIAN OPTION**

Warm Lavender and Tomato Tart with Tomato Chutney

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Poached Meringue with Basil Ice Cream and Watermelon Granita

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Fair Trade Coffee or Estate Hand Picked Tea, (Green or Peppermint) and St John's Chocolate Truffles

4.

Hot Crab and Chickpea Fritters with a Norfolk Crab and Avocado Salad, Tomato Fondue and Summer Lettuces

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Loin of Venison Fillet and Whipped Butter Beans with Chilli and Coriander and Venison Jus

Hasselback Potatoes

Runner Beans stewed with garlic

Panache of Peas, Broad Beans and Fresh Sweetcorn

**VEGETARIAN OPTION**

Bharween Paneer

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White Chocolate and Lemon Tart with Yoghurt Sorbet and Lemon and Yuzu Curd

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Fair Trade Coffee or Estate Hand Picked Tea, (Green or Peppermint) and St John's Chocolate Truffles

5.

Spring Onion and New Potato Soup with Chorizo and Emmental Croutons

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Pan-fried Sea Trout, Lemon Tahini Yoghurt, Brown Shrimps and Aubergine Fondue, with a Grilled Cucumber and Walnut Salsa

Buttered New Potatoes

Spinach Merce Louise

Sweet Apricot and Cauliflower Dal

**VEGETARIAN OPTION**

Red Lentil Polpette with Lemon Balm Sauce

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Mango Meringue with Raspberry Champagne Jellies and Mango Sorbet

\*\*\*

Fair Trade Coffee or Estate Hand Picked Tea, (Green or Peppermint) and St John's Chocolate Truffles

6.

Raw Summer Vegetable Salad with Morecambe Bay Shrimps, Anchovy and Hazelnut Dressing

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Medallion of Lincolnshire Beef Fillet with a Spelt and Tapenade Salad and Bordelaise Sauce

Parisienne Potatoes

Panache of Broad Beans and Peas

Cauliflower Hollandaise

**VEGETARIAN OPTION**

Corn Pancakes of Courgettes, Pinenuts and Roasted Onion with Warm Tomato and Caper Salsa

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Chocolate Pave with Espresso, Milk Ice Cream and English Raspberries

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Fair Trade Coffee or Estate Hand Picked Tea, (Green or Peppermint) and St John's Chocolate Truffles

7.

Chopped Rare Reed Beef with Pickled Cherries and New Season Potatoes

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North Sea Halibut with a Pea and Lettuce Veloute, Pea Casserole and Pea Shoots

Elizabeth Potatoes

Panache of Runner Beans, Mange Tout and Broad Beans

Cauliflower Polonaise

**VEGETARIAN OPTION**

Beetroot Risotto with Lemon Fennel Oil

Goats Cheese and Broad Beans

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Grilled Bread Pudding with Lemon and Basil Ice Cream and Lemon Syrup

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Fair Trade Coffee or Estate Hand Picked Tea, (Green or Peppermint) and St John's Chocolate Truffles

8.

Grilled Prawns with Cucumber Jelly, Herb Salad and Tamarind Dressing

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Loin of Suffolk Lamb with a Cremana Mustard and Brioche Crust and Reform Sauce

Fondant Potatoes with Comte Cheese

Chunky Ratatouille with New Season Courgettes, Aubergines and Plum Tomatoes

**VEGETARIAN OPTION**

Roast Courgette Flowers with Feta, Currants and Capers in a Tomato, Thyme and Orange Sauce

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Chocolate, Banana and Hazelnut Gateau, Lime Confit and Vanilla Lime Sorbet

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Fair Trade Coffee or Estate Hand Picked Tea, (Green or Peppermint) and St John's Chocolate Truffles