

ST JOHN'S COLLEGE
CAMBRIDGE

CONFERENCE LUNCH MENUS 2015

1.
Chicken Vindois (Chicken with Cinnamon, Garlic and Tomatoes) (Served hot)
Squid with garlic, chilli and lemon (Served Hot)
Grilled Sweetcorn Stew (Served hot)
Tamarind rice (Served hot)
Citrus Lentil Salad
Fennel Coleslaw
Beetroot with garlic and walnut dressing
Assorted Lettuce and Herb Leaves
Mini Baguettes
A condiment tray to include - Vinaigrette, mayonnaise, tomato relish

Coconut and lime posset with sugared lime segments
Artisan British and Irish cheeses with wheat wafers, peeled celery and grapes
Fresh fruit display
Fair Trade Coffee or Estate Hand Picked Tea, Green or Peppermint

2.
Vietnamese Aubergine with Minced Pork (Served hot)
Smoked Haddock and Sweet Potato Bake (Served Hot)
Butternut Squash and Kale Tart (Served hot)
Turmeric Potatoes with Chillies, Lime and Coriander (Served hot)
Pomegranate, Grapefruit and Noodle Salad
Sliced tomato salad with red onion, Lavingyeta Estate olive oil and basil
Runner Bean, Croutons and Parmesan Salad
Assorted Lettuce and Herb Leaves
French sticks
A condiment tray to include – Miso dressing, mayonnaise, tomato relish

Maple Custard Tart with Crème Fraiche
Artisan British and Irish cheeses with wheat wafers, peeled celery and grapes
Fresh fruit display
Fair Trade Coffee or Estate Hand Picked Tea, Green or Peppermint

3.

Suffolk Beef Stroganoff with Sour Cream and Gherkins (Served hot)

Linguine with Samphire and Prawns (Served Hot)

Grilled corn on the cob with miso mayonnaise (Served hot)

Brown Rice (Served hot)

Mango, tomato and avocado salad

Sugar Snap Pea Salad with Miso Dressing

Butternut Tatak and Udon Noodle Salad

Assorted Lettuce and Herb Leaves

Rye bread rolls

A condiment tray to include - Vinaigrette, mayonnaise, tomato relish

Organic Bread and Butter Pudding with Pouring Cream

Artisan British and Irish cheeses with wheat wafers, peeled celery and grapes

Fresh fruit display

Fair Trade Coffee or Estate Hand Picked Tea, Green or Peppermint

4.

Roast chicken legs with dates, olives and capers (Served hot)

Johnny Cakes with Pinney's Smoked Trout and Horseradish (Served Hot)

Mushroom and Sweetcorn Biryani Parcels with Sauteed Mushrooms and Riata (Served hot)

Parmentier Potatoes (Served hot)

Baba ganoush with peas and broad beans

Tomato Salad with Capers and Balsamic Dressing

Cucumber salad with miso dressing and sesame seeds

Assorted Lettuce and Herb Leaves

Broa (Cornbread in the Portuguese style)

A condiment tray to include - Vinaigrette, mayonnaise, Courgette chutney

Chybucca and mascarpone tart with summer fruits, honey and toasted hazelnuts

Artisan British and Irish cheeses with wheat wafers, peeled celery and grapes

Fresh fruit display

Fair Trade Coffee or Estate Hand Picked Tea, Green or Peppermint

5.

Lamb Cutlets with Tapenade, Maple Syrup and Paprika (Served hot)

Salmon fillet teriyaki (Served Hot)

Keen's Cheddar, Onion and Potato Hand Pie (Served hot)

Puttanesca Potatoes (Served hot)

Marinated Cucumber with Mint

Tomato and Roasted Lemon Salad

Apple coleslaw

Assorted Lettuce and Herb Leaves

Spelt Bread Rolls

A condiment tray to include - Vinaigrette, mayonnaise, mint sauce

Raspberry and Rhubarb Frangipane Tart with Pouring Cream

Artisan British and Irish cheeses with wheat wafers, peeled celery and grapes

Fresh fruit display

Fair Trade Coffee or Estate Hand Picked Tea, Green or Peppermint

6.

Buttermilk Fired Chicken with Ramsons Mayonnaise (Served hot)

Spicy Kimichi, Tofu and Squid Hot Pot (Served Hot)

Baba Ganoush with Peas and Broad Beans (Served hot)

Small Baked Potatoes (Served Hot)

Sliced Tomato Salad with Capers, Red Onion, Basil and Lavinyeta Estate Olive Oil

Grilled Sweetcorn Salad

Citrus Lentil Salad

Assorted Lettuce and Herb Leaves

Saffron Bread Rolls

A condiment tray to include - Vinaigrette, mayonnaise, tomato relish

Key Lime Pie with Pouring Cream

Artisan British and Irish cheeses with wheat wafers, peeled celery and grapes

Fresh fruit display

Fair Trade Coffee or Estate Hand Picked Tea, Green or Peppermint

7.

Suffolk Pork Chops with a Cream, Aspalls Cider and Apple Sauce (Served hot)

Salmon Fingers with Pea Mayonnaise (Served Hot)

Spinach Samosas with Indian Salad (Served hot)

Fat chips (Served hot)

Fresh Bread Salad

Rocket, Tomato and Avocado Salad

Spelt, Fig and Pomegranate Salad

Assorted Lettuce and Herb Leaves

Wholemeal Loaves

A condiment tray to include - Vinaigrette, mayonnaise, tomato relish

Tarte Légère (Baked Apple Tart with Apricot Glaze) with Pouring Cream

Artisan British and Irish cheeses with wheat wafers, peeled celery and grapes

Fresh fruit display

Fair Trade Coffee or Estate Hand Picked Tea, Green or Peppermint

8.

Suffolk Beef Stroganoff with Gherkins and Sour Cream (Served hot)

Pinney's of Orford Smoked Haddock Fish Cakes (Served Hot)

Spiced Chickpea Crepes with Soy Bean Paneer (Served hot)

Cumin and Coriander Rice (Served hot)

Tomato and Red Onion Salad with Parsley and Lavinyeta Estate Olive Oil

Crunchy Fennel Salad with Pomegranate, mango and walnuts

Warm Quinoa, Broad Beans and Yoghurt Salad

Assorted Lettuce and Herb Leaves

Mini cottage Loaves

A condiment tray to include - Vinaigrette, mayonnaise, tomato relish

Apple Strudel with Raisins and Raisin and Honey Cream

Artisan British and Irish cheeses with wheat wafers, peeled celery and grapes

Fresh fruit display

Fair Trade Coffee or Estate Hand Picked Tea, Green or Peppermint