



1st April to 30th September 2016

# DINING IN STYLE



ST JOHN'S COLLEGE  
UNIVERSITY OF CAMBRIDGE

- Rooms Available
- General Information
- Receptions/Canapés
- Sandwiches and Others
- Stand Up Finger Buffets
- Hot or Cold Stand Up Buffets
- Sit Down Buffets
- Soups
- Starters
- Fish Courses
- Sorbets
- Main Courses - Roast
- Main Courses - General
- Vegetarian Starters
- Vegetarian Main Courses
- Desserts
- Savoury/Artisan British & Irish Cheeses
- Children's Menu



## 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 functions 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.



# General Information

1st April to 30th September 2016  
DINING IN STYLE

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 are working towards allergy accreditation.



We have been awarded 2 stars by the Sustainable Restaurant Association. This is in relation to our sourcing policy, staff welfare and training, as well as the protection of the environment.



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*

## List of Canapés

Gougère with Aged Comte Cheese (v)  
Pea Kachari (v)  
Mini Bacon Quiche Tarts  
Ratatouille Samosas (v) *(served warm)*  
Ogen Melon with Italian Cured Ham  
Water Chestnuts wrapped in Bacon *(served warm)*  
Mini Baked Jacket Potatoes with a Watercress Mayonnaise (v)  
Korean Style Prawn Lollies  
Spiced Venison Puffs  
Thai Beef Salad in Rice Paper Rolls  
Ogen Melon and Serrano Ham Brochettes  
Porcini Arancini *(mushroom rice balls)* (v)  
Plum Tomatoes, Westcombe Cheddar Cheese and Basil on Sticks (v)  
Silver Beet Rolls filled with Chickpeas (v)  
Pumpernickel with Pinney's of Orford Smoked Scottish Salmon  
Avocado and Tomato Piadini (v)  
Tandoori Chicken Rolls *(gluten free)*  
Cherry Tomatoes filled with Goat's Cheese (v)  
Mini Spinach, Raisin and Pine Nut Pasties (v)

**When booking, please ask about allergen ingredients  
that may be contained in any of the canapés**

(v) = Vegetarian

## Sandwiches

Pinney's of Orford Smoked Scottish Salmon  
on Granary Bread with Cucumber, garnished with Salad  
*(Vegetarian available)*

Assorted Olives

Vegetable Crisps

## Crusty Rolls

Chipotle Spiced Braised Ox Cheek Sloppy Joe with Celeriac Slaw  
*(Vegetarian available)*

Sticky Chicken Wings with Blue Cheese Dip  
*(Vegetarian available)*

St John's Sausage Rolls, made with Newmarket Sausage  
*(Vegetarian available)*

Spicy Cauliflower Muffin

Fresh Fruit Bowl  
*(2 pieces per person)*

## Deluxe Rolls

Pressed Sandwiches (Ciabatta)  
with Yorkshire Ham, Aged Emmental Cheese and Cos Lettuce  
and a Dash of Dijon Mustard Mayonnaise, garnished with Crisps

Spinach, Pineapple and Apple Smoothie in a Shot Glass

Salty, Sweet Orange and Tahini Pretzels

Artisan British Cheese Plate with Peeled Celery, Grapes and  
St Peter's Fig and Spelt Crispbreads

Fresh Fruit Bowl

## (a)

- Scallop and Mango Summer Rolls with Spiced Peanut Dip  
Lincolnshire Beef and Spring Onion Momos with a Fiery Tomato Chutney  
Little Gem Lettuce with Mustard Vinaigrette and Gruyère (v)  
Small Porcini Croquettes (v)  
Vegetarian Sushi with Soy Sauce (v)  
Ratatouille Samosas (v)  
Spicy Salmon Gunkan  
Mini Black Pudding, Apple and Bacon Pies  
Cherry Tomato and Bocconcini Lollipops (v)  
Butternut Cashew Pophiah (v)  
Cashew Blue Cheese Straws (v)



Pecan Squares

## (b)

- Free Range Chicken with Ginger in Pandanus Jackets  
Manor Farm Pork Pie from Glatton with English Mustard  
Arepas with Stilton Pico (v)  
Baked Mini Peppers filled with Spiced Paneer (v)  
Crudities of Peeled Celery, Carrot and Cucumber with Broad Bean Hummus (v)  
Spanish Style Brushetta with Aubergines, Tomatoes,  
Golden Sherry Vinegar and Manchego Shavings (v)  
Ogen Melon with Woodall's Cumbrian Air Dried Ham  
Red and Yellow Pepper, Onion and Mushroom Gunkan (v)  
Lamb and Pine Nut Fatayer  
Stilton, Pear and Watercress on Savoury Shortbreads (v)  
Potato, Feta and Mint Tiropites (v)



Glazed Seasonal Fruit Tartlets filled with Crème Pâtissière

(v) = Vegetarian

## (a)

Mini Confit Duck Wraps with Pomegranate Jam  
Salmon Fingers in a Panko Crumb with Pea Mayonnaise  
Warm Potatoes with Nigella Seeds and Lemon Dressing (v)  
Sweet Potato and Wild Rice Patties with Lime Salsa (v)  
Assorted Lettuce and Herb Leaves  
A Selection of Relishes and Dressings  
Spelt Bread Rolls *(served warm)*



Mango Shirkland

## (b)

Harissa Prawns with Cauliflower Couscous and Roasted Vegetables  
Citrus Lentil Salad (v)  
Tomato and Basil Salad with an Anchovy Dressing (v)  
Hot New Potatoes with Soya Beans and Samphire (v)  
Assorted Lettuce and Herb Leaves  
A Selection of Relishes and Dressings  
Soda Bread Rolls *(served warm)*



Lemon Posset with a Shortbread Finger

(v) = Vegetarian



## (a)

Free Range Chicken in a Sesame Sauce  
Barbecued Squid Salad Niçoise  
Grilled Goat's Cheese Sliders with Red Pepper Jam (v)  
Spiced Watermelon Salad with Aleppo Peppers (v)  
Summer Quinoa Salad with Tomato and Lime Dressing (v)  
Prawn and Courgette Panzanella  
Sliced Tomato Salad with Red Onion, Basil and Lavinyeta Estate Olive Oil (v)  
Assorted Lettuce and Herb Leaves  
A Selection of Relishes and Dressings  
Saffron Bread Rolls *(served warm)*

❦

Caramel Coconut Tart  
Artisan British and Irish Cheeses  
with Grapes, Celery Rémoulade and Oat Biscuits  
Fresh Seasonal Fruit Basket  
Fairtrade Coffee or Estate Handpicked Tea

## (b)

Conejo al Ajillo  
*(braised rabbit with garlic and bay leaf)*  
Scottish Salmon with Pineapple, Capers, Cucumber  
and Brown Shrimp Salsa  
Grilled Halloumi with Courgette, Peach and Burnt Butter Almonds (v)  
Grilled Broccoli and Bread Salad with Pickled Shallots (v)  
Radish Coleslaw (v)  
Tomato Salad with Horseradish Dressing (v)  
Roasted New Potatoes with Rosemary and Garlic (v)  
Assorted Lettuce and Herb Leaves  
A Selection of Relishes and Dressings  
Wholemeal Spelt Rolls *(served warm)*

❦

Lemon Mousse with Lemon Pastries  
Artisan British and Irish Cheeses  
with Grapes, Peeled Celery and Charcoal Wheat Wafers  
Fresh Seasonal Fruit Basket  
Fairtrade Coffee or Estate Handpicked Tea

Summer Green Minestrone  
*with ricotta pot sticker*

Norfolk Crab Bisque  
*a rich shellfish soup with rouille, a sauce of olive oil,  
breadcrumbs, garlic, saffron and chilli*

African Peanut Soup \*  
*(this is a slightly spiced version with sweet potatoes)*

Indian Spiced Lentil Soup \*  
*with ginger, red lentils, coriander, turmeric  
and lime topped with natural yoghurt*

Onion and Liquorice Soup \*  
*with shallots and cheese crisps*

Vichyssoise Soup \*  
*with sorrel cream and sorrel pesto*  
*(this can be served hot or chilled, please specify when booking)*

\* Suitable for Vegetarians



Goyza Pea Dumplings in Broth  
*with peas and sliced green beans*

Grilled Prawn Salad  
*with green mango, papaya and tamarind vinaigrette*

Pot Roasted Quail  
*with warm aubergine and pomegranate salad*

Free Range Pork Shoulder Terrine  
*with kimchi purée, cucumber pickle and a lobster cracker*

Warm Mackerel Fillet Salad  
*with potatoes, olives and harissa dressing*

Pinney's of Orford Wester Ross Smoked Scottish Salmon\*\*  
*with chargrilled asparagus, watercress and rocket leaves tossed  
in Lavinyeta Estate olive oil and unwaxed lemon*

English Asparagus is in season May and June\*\*  
mainly South American at other times

NOTE for a fish course to be served as a first course  
(from the fish course section), there is a £2.50 supplement per person



Lobster Shepherd's Pie \*

*a College signature dish*

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

Scottish Salmon Fillet

*with a coriander brioche crust and coriander cream sauce on a cushion of leek fondue*

Plaice Fillets with Tarragon

*with fennel salad, tarragon mayonnaise and tempura of tarragon*

Seared Scottish Scallops

*on plantain with coconut fritters, papaya and lime salsa*

Roasted North Sea Cod Fillet

*served on braised butter beans, with gremolata and sauce Romesco*

Hot Prawn Cocktail

*hot large tiger prawns with a hot tomato, lime and fish sauce on little gem lettuce and topped with coriander*

\* £1.50 supplement per person



## Alcoholic

Champagne Sorbet

Pink 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

## Savoury

Gazpacho Sorbet with Lime

Tamarind Cooler

All the above sweet sorbets are garnished with mint

**Selection of traditional roasted meats to be chosen from:**

Roast Rib of Lincolnshire Beef \*  
*served with Yorkshire pudding, beef jus and a  
horseradish crème fraiche*

Roast Loin of Suffolk Pork  
*with a warm carrot, puy lentil and summer savory salad,  
apricots and a Robert sauce*

Roast Rack of Suffolk Lamb  
*and a herb, cremona mustard and brioche crust,  
with a piquant sauce and gremolata*

Roast Free Range Chicken Supreme with a Crispy Skin  
*served with leek fondue, tomato jam and chicken jus*

Roast Sirloin of Lincolnshire Beef \*  
*with a Bordelaise sauce and artichoke barigoute with chorizo*

Roast Guinea Fowl  
*the breast is marinated in lemon, paprika, thyme and olive oil,  
then served with celery chimichurri*

\* £4.20 supplement per person



Lincolnshire Beef Fillet Bareuzai \*  
*with shallots, mushrooms and a red burgundy sauce*

Gressingham Duck Supreme  
*with grilled cauliflower, charred tomato, chilli, puy lentil dressing  
and duck jus*

Pan Fried Canon of Suffolk Lamb with a Brioche and Herb Crust  
*with kale and walnut pesto, butter bean chow chow  
and a Charcutière sauce*

Seared Local Venison \*  
*loin of venison pan fried with pickled ginger, cherry purée,  
liquorice powder and Grand Veneur sauce*

Lemon Poached Chicken with Manchego Polenta  
*with szechuan pepper, spinach, pine nuts, peas and beans*

Loin of Suffolk Pork  
*marinated in coconut milk, with spiced aubergine purée,  
artichoke pakoras and a rogan gravy with saffron*

\* £4.20 supplement per person

**For soups please see soup section**

Sundried Tomato, Butter Bean and Pistachio Nut Paté  
*with chargrilled leeks and a caper and tarragon dressing,  
with dressed watercress salad*

Courgette Carpaccio  
*with borlotti beans, peppers and capers*

Buttered Greens on Toast with Oeuf Mollet  
*artichokes and young spinach on sourdough toast  
with a soft boiled egg*

Cos Fritter with Wild Garlic Sauce and Broad Beans  
*light fritter with warm broad beans in butter, garlic sauce  
and cos lettuce*

Fried Watermelon with Halloumi  
*served hot with a touch of harissa spice and mint*

Butter Lettuce with Lemon Confit  
*with grapes, spiced brioche and a Pernod dressing*





# Vegetarian Main Courses

1st April to 30th September 2016  
DINING IN STYLE

Carrot Rolls  
*with apricot and pine nuts*

Lentil and Mushroom "Meatballs"  
*with a herb salsa*

Hot Ratatouille Strudel  
*with a warm flageolet bean salad and English Brie dressing*

Okra and Chickpea Bake  
*okra and chickpeas braised with chillies and cumin,  
served with crusty soda bread*

Chargrilled Courgette and Sorrel Salad  
*with tanggun kimchi (carrot kimchi) and Parmesan polenta croutons*

Baked Aubergines in the Keralan Style  
*with lentils, cashew nuts and tamarind, served with hot Indian flatbread*



Water Pudding

*a College signature dish  
with Japanese salted ice cream, raspberries  
and an orange tuille biscuit*

Rhubarb Buckle

*with poppy seed and buttermilk ice cream and a Garibaldi biscuit*

Warm White Chocolate Fondant

*with coffee sauce anglaise and a Malteser ice cream*

Jaffa Cake Sponge

*with marmalade, chocolate mousse, orange jelly, orange sorbet,  
orange sauce and chocolate twists*

Almond, Cardamom and Saffron Ice Cream

*with pink peppercorns, marjoram and raspberry friands, raspberry mousse  
and dried raspberries*

Layered Coconut Pancake Cake

*with passion fruit sorbet, passion fruit caramel, coconut and pepper jelly,  
and dried passion fruit powder*



# Savouries and Artisan Cheeses

1st April to 30th September 2016  
DINING IN STYLE

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

Diablotins d'Epicure  
*warm toast topped with Roquefort and chopped walnuts,  
seasoned with cayenne pepper*

Scotch Woodcock  
*soft scrambled egg on buttered toast with capers and anchovies*



A careful selection of Artisan Farmhouse British and Irish Cheeses  
*with peeled celery, grapes and wheat wafers*



## Starter

Cream of Tomato Soup  
Melon and Pineapple Cocktail

## Main Course

Powter's Newmarket Sausages  
*grilled with creamed potatoes*

Homemade Fish Fingers  
*with buttered peas and chunky chips*

Pasta in a Creamy Sauce  
*with ham and herbs or with bolognese sauce*

Roast Chicken Supreme  
*with a bacon roll, chicken gravy,  
potatoes and vegetables*

## Desserts

Fresh Fruit Salad

Banana Split  
*with chocolate sauce, nuts and whipped cream  
(please specify no nuts if that is your requirement)*

Chocolate Mousse  
*with a caramel topping*

Trio of Ice Creams  
*special ice cream made at St John's  
with a raspberry sauce and flake*



# Booking Terms & Conditions

1st April to 30th September 2016  
DINING IN STYLE

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 needs.**
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 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%. If paying by credit card charges of 3% will apply. If paying by a method where bank charges are payable a £20 fee will be charged.
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 the 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. **Weddings only** - We do not have the facility to provide an evening venue with a DJ/music but can provide you with details of partner venues who may be able to cater for this part of your event.

## 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 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)

# Booking Form

1st October 2015 to 31st March 2016  
**DINING IN STYLE**

Organiser's Name: \_\_\_\_\_ Host/Contact Name on the Evening: \_\_\_\_\_

Company Name: \_\_\_\_\_ Host/Contact Telephone No: \_\_\_\_\_

Company Address: \_\_\_\_\_

Telephone: \_\_\_\_\_ Email Address: \_\_\_\_\_

Date of Function: \_\_\_\_\_ Numbers Attending: \_\_\_\_\_

Event that you are Booking: \_\_\_\_\_

Start Time: \_\_\_\_\_ Finish Time: \_\_\_\_\_

Please print clearly your menu and wine selections below:

	MENU	WINES (Bin No)
Suffolk Crisps and Olives		
Receptions		
Sandwiches etc.		
First Course		
Fish Course		
Sorbet		
Main Course		
Vegetarian Option		
Dessert		
Artisan Cheese	YES / NO (please delete as appropriate)	
Children's Menu		
Savoury Course		
Finger Buffet		
Stand Up Buffet		
Sit Down Buffet		

OTHER DIETARY REQUIREMENTS :  
 \_\_\_\_\_  
 \_\_\_\_\_

OTHER REQUIREMENTS: (i.e. reception buffet, please clearly print the type and letter of menu choice)  
 \_\_\_\_\_  
 \_\_\_\_\_

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 Department.

**Please ensure that you read the Dining in Style Booking Terms and Conditions.**

# Function Menu Tariff

1st April to 30th September 2016  
DINING IN STYLE

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, except for drinks receptions (if no food is required).  
The minimum number for dining is 10 guests.

Suffolk Crisps and Olives		£6.00 per cover
Receptions <i>(Description place cards are included in the price)</i>	A 3 canapés per person	£7.60 per cover
	B 6 canapés per person	£13.40 per cover
Sandwiches <i>(lunch time only)</i>		£8.00 per cover
Crusty Rolls with a choice of fillings <i>(lunch time only)</i>		£12.00 per cover
Deluxe Rolls with Fruit or Cheese <i>(lunch time only)</i>		£18.00 per cover
Finger Buffet	A or B	£26.90 per cover
Hot or Cold Fork Buffet	A or B	£40.50 per cover
Sit-Down Buffet <i>(includes Fairtrade tea or coffee)</i>	A or B	£46.00 per cover
Three Course Lunch *		£45.00 per cover
Three Course Dinner *		£54.50 per cover
Four Course Dinner *		£62.00 per cover
Sorbet <i>(sweet or savoury)</i>		£6.45 per cover
Artisan Cheeses from the British Isles, including Biscuits, Celery, Grapes and Dessert Bowl The cheese can be tailored to a specific region if required		£9.10 per cover
Savoury A range of classic savouries to end the meal		£6.65 per cover
Breakfast (minimum charge for 10 guests) Full cooked English breakfast with fresh orange juice, Fairtrade coffee or Estate handpicked tea, croissants, toast, jams and marmalade With a glass of Pol Roger Non Vintage Champagne		£19.50 per cover  £28.50 per cover
Children's Menu 4-12 years 50% off list price		
Late Service Charge <i>Where the food service commences at 20:00 or after</i>		£6.00 per person per half hour
Corkage Charge Inclusive of VAT at the prevailing rate		£12.50 per bottle 75cl max size £23.00 per magnum
Wedding Receptions Please note: <i>When selecting a three or four course meal for a Wedding Reception, the price indicated under the dinner section shown above will apply</i>		
Tasting Menu (for Weddings) A tasting menu for your event will incur a charge of <i>(maximum 6 guests, 2 choices for each course, wine excluded)</i>		£500.00 minimum charge
Drinks Receptions <i>(if no food is required)</i> <i>Old Music Room, Wordsworth Room, Parsons Room, Hall</i>		£200.00 room hire charge
<i>College Backs or New Court Cloisters</i>		£260.00 venue hire charge
Printed Place Cards		£1.80 per cover

Prices are inclusive of assorted breads, appropriate potatoes and market vegetables, Fairtrade coffee,  
or Estate handpicked tea and St John's chocolate truffles where marked with an \*.

Where a price is not quoted on the quote, please assume a 3 course dinner price as the basis of the quote.  
If you settle your account with an International Debit Card, there will be a 2.25% Charge or 3% for a Credit Card.  
Minimum charge is 3 course lunch or dinner depending on the time of day.