



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE



Dining in Style

1st April to 30th September 2017



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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 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. In the warmer months the backs may be used for drink receptions prior to your lunch or dinner.

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 2017
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.

We also completed the SRA (Food Made Good) case study at the end of 2015 and attended the awards in London in March 2016.



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)
Mini Bacon Quiche Tarts
Ratatouille Samosas (v) *(served warm)*
Ogen Melon with Italian Cured Ham
Mini Devilled Crab Cakes with Tomato Remoulade
Water Chestnuts wrapped in Bacon *(served warm)*
Mini Baked Jacket Potatoes with a Watercress Mayonnaise (v)
Spiced Venison Puffs
Fennel Marinated Feta and Olive Skewer
Thai Beef Salad in Rice Paper Rolls
Porcini Arancini *(mushroom rice balls)* (v)
Mini Classic Prawn Cocktail on a Chinese Soup Spoon
Plum Tomatoes, Cheddar Gorge 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)
Chilled Spiced Chickpea Soup with an Avocado Salsa
Tandoori Chicken Rolls *(gluten free)*
Cherry Tomatoes filled with Goat's Cheese (v)
Mini Spinach, Raisin and Pine Nut Pasties (v)
Emmental, English Brie and Serrano Ham Croquettes

**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

Free Range Egg, with Mayonase and Watercress
on Granary Bread, garnished with Salad

Bowl of Nocellara de Belice PDO Olives
Bright Green Castalvetrano Olives from Trapani Italy (have stones)

Vegetable Crisps

Crusty Rolls

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

Roasted Almonds, Lemon and Sage

Merguez and Aubergine Scotch Egg
(*Vegetarian available*)

Spicy Cauliflower Muffin

Seasonal Fresh Fruit Bowl
(*2 pieces per person*)

Deluxe Rolls

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

Spinach, Pineapple and Apple Smoothie in a Shot Glass

Manor Farm Pork Pie, from Glattan with Pickle

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

Seasonal Fresh Fruit Bowl
(*2 pieces per person*)

(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)
Courgette and Cumin Focaccia (v)
Vegetarian Sushi with Soy Sauce (v)
Ratatouille Samosas (v)
Spicy Salmon Gunkan
Spinach, Pinenut and Lanark Blue Cheese Empanda
Cherry Tomato and Bocconcini Lollipops (v)
Butternut Cashew Pohpiah (v)
Cashew Blue Cheese Straws (v)
- ❖❖❖❖❖
- Baked Banana and Chocolate Chip Doughnuts

(b)

- Manor Farm Pork Pie from Glatton with Stoke's English Mustard
Baked Mini Peppers filled with Spiced Paneer (v)
Deep Fried Avocado with Harissa Mayonnaise
Chicpea and Cauliflower Patties with a Squeeze of Lime (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

(a)

Mini Confit Duck Wraps with Pomegranate Jam
Salmon Fingers in Panko Crumbs with Pea Mayonnaise
Red Lentil Kofte with Pomegranate and Adnams Beer Chutney (v)
Edamame and Basil Dip with Crudities (*celery, carrot and pepper*) (v)
Radish Coleslaw
White Bean and Avocado on Grain Toast
Sweet Potato and Wild Rice Patties with Lime Salsa (v)
Warm Salad of Crispy Carrots and Herby Freckeh
Small Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Spelt Bread Rolls (*served warm*)



Orange Posset with Kamutflour and Pecan Shortbread Cookies

(b)

Chicken Kung Pao
Harissa Prawns with Cauliflower Couscous and Roasted Vegetables
Paneer, Coriander and Spice Fritters with Wasabi Mayonnaise (v)
Baked Freekeh Arancini (v)
Miso, Avocado and Butterbean Salad
Citrus Lentil Salad (v)
Buckwheat, Tomato and Broccoli Salad
Hot New Potatoes with Soya Beans and Samphire (v)
Small Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Soda Bread Rolls (*served warm*)



Ginger and Lemongrass Sago Pudding

(v) = Vegetarian

(a)

Free Range Moorish Style Chicken with Saffron, Raisins and Almonds
Nordic Style Fish Cakes with Danish Remoulade
Tamarind, Squash and Halloumi Brochette
Quinoa, Spinach, Courgette, Asparagus and Garlic Salad
Salad of Watercress, Goats Cheese, Rhubarb, Pickle and toasted Walnuts
Spiced Watermelon Salad with Aleppo Peppers (v)
Sliced Tomato Salad with Red Onion, Basil and Lavinyeta Estate Olive Oil (v)
Assorted Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Scuffler Bread Rolls *(served warm)*



Strawberry Trifle
(with ginger jelly, elderflower custard and lemon cake)
Artisan British and Irish Cheeses
with Grapes, Celery Rémoulade and Oat Biscuits
Fresh Seasonal Fruit Basket
Fairtrade Coffee or Estate Handpicked Tea

(b)

Suffolk Lamb and Tomato Tagine
Scottish Salmon with Pineapple, Capers, Cucumber
and Brown Shrimp Salsa
Grilled Halloumi with Courgette, Peach and Burnt Butter Almonds (v)
Hispi Cabbage Cashew and Apricot with Sesame and Lime Dressing
Radish, Grapefruit and Burrata Salad with Pistachio and Mint Pesto
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)*



Salted Banana and Almond Butter Caramel Mousse
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*

Allium Broth*
with Norfolk Dapple Cheese Dumplings

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

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

French Onion Soup
with Welsh rarebit croutons

* Suitable for Vegetarians



Grilled Asparagus**
with Sauce Gribiche

Grilled Prawn Salad
with shellfish jelly, cucumber, creme fraiche, mataha tea oil and yuzu gel

Pot Roasted Quail
with warm aubergine and pomegranate salad

Warm Mackarel Fillet
*with cucumber chilli pickle, kohlrabi, apple and celery salad
with capers and tarrigon*

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

East Anglian Carrots
*different carrots with marjoram, sea buckthorn juice and apple vinegar vinaigrette
orange and sea buckthorn granite and pine nut nougatine*

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*

Seared Scottish Scallops

with chorizo cream, cucumber spaghetti and cucumber granita

Roasted North Sea Cod Fillet

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

Sea Bream

*with kohlrabi, pinenut, watercress salad
with buttermilk dressing*

Hake Salsa Verde

(cooked in the Basque style)

* £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 (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 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
*with a herb, cremona mustard and brioche crust,
piquant sauce and gremolata*

Roast Free Range Chicken Supreme with a Crispy Skin
with a butterbean puree, sage and chorizo

Roast Sirloin of Lincolnshire Beef *
with a Bretonne sauce and caramelised onions

Roast Quails
in pomegranate, molasses and sumac

* £4.20 supplement per person



Lincolnshire Beef Fillet Narbonnaise *

*beef fillet shallow fried, sat on a puree of haricot beans
with a fried slice of eggplant on top of the beef fillet and topped
with tomato fondue and with a red wine sauce*

Gressingham Duck Supreme

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

Canon of Suffolk Lamb

*with broad beans and fennel seeds
and Robert 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

Fillet of Suffolk Pork

*marinated in coconut milk, with spiced aubergine purée,
artichoke pakoras and rogan gravy with saffron*

* £4.20 supplement per person



For soups please see soup section

Tofu Ramen

*vegetables, ramen roasted in broth with fried tofu
and topped with a little sesame oil*

Courgette and Baby Carrot Ceviche

with tigers milk

Pink Radicchio, Orange and Pistachio Salad

with Pomegranate

Aubergine Confit

with a tomato and golden cross terrine

Warm Carrot, Puy Lentil and Summer Savoury Salad

with pea pannacotta

Spinach Pikelets

with cashew nuts, yoghurt and tomato chutney



Vegetarian Main Courses

1st April to 30th September 2017
DINING IN STYLE

Samphire Tart

*with brown butter dressing, with a tomato, nectarine, garlic salad
with aged balsamic vinegar*

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



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Water Pudding

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

Halva Honey Ice Cream

with Sesame Brittle and a mini strawberry pavlova

Jersey Cream Pannacotta

*with a toffee streusel cream, raspberries and cider
and sultana syrup*

Walnut Oil Parfait

*with macadamia sable, almond florentine, prune puree
and micro herbs*



Savouries and Artisan Cheeses

1st April to 30th September 2017
DINING IN STYLE

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

Gazpacho and Sardines
on granary toast

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



A careful selection of 3 Artisan Farmhouse British and Irish Cheeses
with peeled celery, grapes and wheat wafers



Starter

Cream of Tomato Soup
Grape, Melon and Pineapple Cocktail
Grape, Carrot, Mushroom, Cabbage Spring Roll
with a tomato/mayonaise dip

Main Course

Powter's Newmarket Sausages
grilled with creamed potatoes
Homemade Fish Fingers
with buttered peas and chunky chips
Roast Chicken Supreme
with a bacon roll, chicken gravy, potatoes and vegetables
Chicken Schnitzel
with coleslaw and tomato ketchup

Vegetarian

Bubble Squeak Risotto
with crispy egg

Desserts

Fresh Fruit Salad
with pouring cream
Eton Mess
with fresh seasonal strawberries or raspberries
Trio of Ice Creams
*special ice cream made at St John's
with a raspberry sauce and chocolate flake*

Booking Terms & Conditions

1st April to 30th September 2017
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*

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: _____

Reception Start Time: _____ Finish Time: _____ Meal Start Time: _____ Finish Time: _____

Name(s) of Keynote Speaker(s) _____

Please print clearly your menu and wine selections below:

	MENU	WINES (Bin No) or SOFT DRINKS
Suffolk Crisps and Olives		
Receptions/Canapes		
Sandwiches/Rolls		
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 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 Dining in Style Booking Terms and Conditions.

Function Menu Tariff

1st April to 30th September 2017
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
Children's Menu 4-12 years 50% off list price		£28.50 per cover
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.