



1st April to 30th September 2015

DINING IN STYLE



ST JOHN'S COLLEGE
CAMBRIDGE

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.



General Information

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All the staff have been fully trained in Allergy Management and we have an allergy audit every year. Any queries on allergies or any other dietary needs then please let a member of staff know when booking/organising your event.



We also do have 2 stars from the Sustainable Restaurant Association. This is in relation to our sourcing policy, welfare and 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

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
Crostini with Pea Purée, Rocket and Radish
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 Onion
Puréed Pea and Pancetta Croustade
Ogen Melon with Italian Cured Ham
Aubergine and Pine Nut Fritter with Tomato Concasse
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*)
Pumpnickel with Gravadlax
Deep Fried Pork and Manchego Cheese Meatballs
Sweet Potato and Lentil Pasties
Brochette of Cheese with Cherry Tomatoes and Balsamic
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

(a)

Rye Bread with Tomato, Olives, Anchovies and Rocket

Gazpacho Shots with Tiger Prawns

Paneer Baked Small Peppers

Crudities of Carrot, Cucumber and Peeled
Celery with Broad Bean Hummus

Parmesan and Poppy Seed Lollipops

Porcini Arancini
(Mushroom Rice Balls)

Crab and Basil Croquettes

Spinach, Sundried Tomato and Feta Purses

Vegetarian Sushi

Caraway Pretzels

Vietnamese Lettuce and Beef Spring Rolls wrapped in Rice Paper



Bougatsa

(semolina custard baked inside thin pastry)

(b)

Pinney's of Orford Smoked Scottish Salmon and Coconut Mini Fishcakes
with Yuzu Hollandaise

Ratatouille Samosas

Chorizo and Padron Peppers on Sourdough

Spinach, Gruyere and Quail's Egg Tarlets

Ploughmans Canapés with Westcombe Cheddar Cheese

Szechuan Pepper Chicken Brochette with Tomato Chilli Jam

Fried Mozzarella with Saffron

Vegetarian Sushi

Stilton, Pear and Watercress Shortbreads

Ogen Melon and Italian Coppa Cured Ham Brochette

Gujarati Chips with Cashew Nuts



Glazed Seasonal Fruit Tartlet

(a)

Small Confit Duck Wraps with Pomegranate Jam
Salmon Fingers in Panko Crumbs with Pea Mayonnaise
Spiced Vegetable Fritters with Red Onion Jam
Korean Slaw with Sesame Seeds
Sliced Tomato and Basil Salad with Anchovy Dressing
Grilled Sweetcorn Stew Salad
Warm Potatoes with Nigella Seeds and Lemon Dressing
Roquefort and Potato Scones with Sage
Assorted Torn Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Sour Rye Bread Rolls



Glazed Lemon Tart with Lemon Mascarpone

(b)

Lamb Koftas with Pomegranate Jam and Tahini
Herb and Brioche Crusted Salmon with Tarragon Cream
Tarta Pasqualina
(cheese, chard and egg wrapped in puff pastry)
Orchard Salad with Sourdough Toasts
Citrus Lentil Salad
Yellow Pepper and Broad Bean Salad with Walnut Pesto
Greek Salad
Hot New Potatoes with Soya Beans
Assorted Torn Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Spelt Bread Rolls *(served warm)*



Coconut Tapioca topped with Passion Fruit and Mango Salad and Yuzu Sauce

(a)

Roast Sirloin of Lincolnshire Beef with Watercress Pesto
Fried Pollock with Turmeric, Chilli and Vermicelli
Summer Radish Tart with Dulse Mayonnaise
Grilled Summer Vegetables with Ricotta and Marjoram
Chickpea and Feta Tabbouleh with Oven-Dried Tomatoes
Mango, Tomato and Avocado Salad
Roasted New Potatoes with Rosemary and Welsh Sea Salt
Assorted Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Saffron Bread Rolls *(served warm)*



Saffron, Pear, Sabayon and Pomegranate Trifle
Artisan British and Irish Cheeses
with Grapes, Celery Rémoulade and Oat Biscuits
Fresh Seasonal Fruit Basket
Fair Trade Coffee or Estate Handpicked Tea

(b)

Chettinad Chicken
Sticky Rice Fishcakes with Pepper and Tamarind Sauce
Grilled Goat's Cheese Sliders with Red Pepper Jam
Polenta Turnover with Cooked Carrot Pickle
Beetroot, Green Bean and Goat's Cheese Salad
Grilled Broccoli and Bread Salad with Pickled Shallots
Sliced Tomato Salad with Shallots, Basil and Balsamic Dressing
Assorted Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Wholemeal Spelt Rolls *(served warm)*



Rhubarb and Crème Fraiche Galette
Artisan British and Irish Cheeses
with Grapes, Peeled Celery and Charcoal Wheat Wafers
Fresh Seasonal Fruit Basket
Fair Trade Coffee or Estate Handpicked Tea

Chickpea Soup

with seared prawns, Suffolk chorizo and pimento oil

Bacon Dashi with Peas, Coconut, Leeks and Daikon
a light broth with coconut, leeks and Japanese white radish

Courgette, Pea and Pesto Soup *

(can be chilled, please state preference when ordering)

Skagen Fish Soup

*a soup from the northern tip of Denmark
with shellfish, salmon and white fish*

Butter Bean and Spinach Soup *

*rich butter beans with added depth by the spinach,
topped with fried spinach leaves*

Cream of Cauliflower Soup *

with Lanark Blue beignets

* Suitable for Vegetarians



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Local Asparagus Spears
*served warm with artichokes in the Granada style,
or just plain buttered*
(please specify your choice when booking)

Pinney's of Orford Smoked Scottish Salmon
*with unwaxed lemon with a honey and Dijon
mustard sauce and avocado and rocket salad*

Warm Gressingham Duck
*with rhubarb chutney, brown rice salsa and dressed
watercress leaves in Suffolk rapeseed oil*

Jambon Perseille
*a French style terrine served with warm toasted brioche, okra
and tomato tabbouleh and creamed garden peas and mint*

Warm Chargrilled Quail
with currants, green peppercorns and pomegranate seeds

Radish Vichyssoise
with scallops and pesto

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

Seared Halibut Fillet **
with gazpacho salsa and tomato vinaigrette

Seared Trout Fillet
with piperade basquaise and lemon

Scottish Salmon Fillet
fillet of Scottish salmon with butter beans, saffron,
Iberico ham and charred courgettes

Sea Bream
cooked with harissa and finished with rose, served with
a salad of pickled fennel and watercress

Roasted North Sea Cod Fillet
with confit of lemon and zhoug

* £1.50 supplement per person

** £2.50 supplement per person



Alcoholic

Champagne Sorbet

Pink Champagne Sorbet

Vodka and Cherry Sorbet

Madame Butterfly

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

or

Tamarind Cooler

Non-Alcoholic

Apricot and Grape Sorbet

Orange and Licorice Sorbet

Apple Sorbet

White Chocolate Sorbet

Raspberry Sorbet

Passion Fruit Sorbet

Citrus and Pepper Sorbet

Strawberry and Black Pepper Sorbet

Chilli Lime Sorbet

Green Tea Frozen Yoghurt

All the above sorbets are garnished with mint

Selection of traditional roasted meats to be chosen from:

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

Roast Sirloin of Lincolnshire Beef *
with an onion fondue and chasseur sauce

Roast Rack of Suffolk Lamb
*served with spiced tomato chutney, summer squash
and black olives and a Robert sauce*

Suffolk Pork Loin
served with dhal croquettes (Khichri) and a charcutiere sauce

Roast Free Range Chicken Supreme with a Crispy Skin
served with bread sauce fritters, Suffolk chorizo and sauce zingara

* £4.20 supplement per person



Other Main Courses

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Suffolk Lamb Rump
*with spiced puy lentils, garlic cream, lamb jus
and Korean style pickled garlic*

Free Range Guinea Fowl Supreme
with dates, date molasses and potatoes

Pan Fried Lincolnshire Beef Fillet *
with garlic, kohlrabi rémoulade, watercress and red wine sauce

Gressingham Duck Supreme
glazed with honey, with tamarind jam, baby leeks and orange sauce

Free Range Chicken Supreme
*with kimchee couscous, okra and tomato salad with a
cremona mustard sauce*

Fillet of Suffolk Pork
with a pea custard, compôte of peas, pea shoots and pork jus

* £4.20 supplement per person



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For soups please see soup section

Broad Bean Falafel

with yoghurt, tahini and pea shoots

Tomato Tartare

with warm grilled halloumi, a touch of harissa spice mix and tossed rocket and watercress leaves in Suffolk rapeseed oil

Fried Watermelon with Halloumi

served hot with a touch of harissa spice and mint

Goat's Cheesecake and Red Onion Jam

a light goat's cheesecake with a red onion jam, basil and assorted lettuce leaves in Lavinyeta Estate olive oil

Butter Lettuce with Lemon Confit

grapes and spiced brioche, with a Pernod dressing

Summer Vegetable Terrine

with a brown rice salsa



Vegetarian Main Courses

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Hot Ratatouille Strudel

with a warm flageolet bean salad with English Brie dressing

New Flageolet Potato, Avocado and Quail's Egg

with crispy aubergine, spicy onions and dill pesto

Risotto and Vegetables

wrapped in cabbage cannelloni, served warm

Tomato Tart

with Suffolk free range egg salad

Mushroom and Cumin Sfiha

served warm with a Vietnamese style water spinach salad

Red Pepper Tortilla

with fattoush (lebanele crumbled bread salad)



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Water Pudding

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

Warm Sticky Toffee Pudding

*with toffee sauce, vanilla ice cream and "Confiture de Lait"
"the Cartmel recipe"*

Chocolate Parfait

with beetroot, yoghurt ice cream and chocolate soil

Black Sesame Bavarois

with strawberry compôte and black sesame meringue

Buttermilk Sorbet and Spring Herb Jus

*with pistachio cake, matcha candied pistachios,
gin and tonic marshmallows and raspberries*

Jaffa Cake Sponge

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



Savouries and Artisan Cheeses

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Artisan British and Irish Farmhouse Cheeses
with peeled celery, grapes, wheat wafers and dessert bowl

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*



ST JOHN'S COLLEGE

Booking Terms & Conditions

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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. This will be updated with relevant details when we have them.
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 and Conference 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 and printed menus 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) the booking might in our opinion 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 we 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. (ie. 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 and Conference Office on 01223 338615 or email: catering@joh.cam.ac.uk

Booking Form

1st October 2014 to 31st March 2015

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
First Course		
Fish Course		
Sorbet		
Main Course		
Vegetarian Option		
Dessert		
Cheese Platter	YES / NO (please delete as appropriate)	
Savoury Course		

OTHER DIETARY REQUIREMENTS

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

I confirm that I have read and understood the booking terms and conditions.

Signed: _____

- 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 Dining in Style Booking Terms and Conditions.

Function Menu Tariff

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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 charge for dining is 10 covers. A minimum 3 course lunch or dinner will be charged.

Suffolk Crisps and Olives £5.95 per cover

Receptions

(Description place cards are included in the price)

A 3 canapés per person £7.50 per cover

B 6 canapés per person £13.25 per cover

Finger Buffet A or B £26.55 per cover

Hot or Cold Fork Buffet A or B £40.15 per cover

Sit-down Buffet A or B £45.60 per cover

(includes Fairtrade tea or coffee)

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

The cheese can be tailored to a specific region if required.

£9.10 per cover

Savoury £6.65 per cover

Breakfast (minimum charge for 12 guests)

£19.50 per cover

Full cooked English breakfast with fresh orange juice, Fairtrade coffee or Estate hand picked tea, croissants, toast, jams and marmalade

With a glass of Pol Roger Non Vintage Champagne £27.50 per cover

Late Service Charge £5.50 per person

Where the food service commences at 20:00 or after

per half hour

Corkage Charge £12.00 per bottle

Inclusive of VAT at the prevailing rate

75cl max size

£22.00 per magnum

Wedding Receptions

Please note: When selecting a three or four course meal for a Wedding Reception, the price indicated under the dinner section shown above will apply.

Tasting Menu (for Weddings)

A tasting menu for your event will incur a charge of

(maximum 6 guests, 2 choices for each course, wine excluded)

£500.00 minimum charge

Drinks Receptions (if no food is required)

Old Music Room, Wordsworth Room, Parsons Room, Hall

£150.00 room hire charge

College Backs or New Court Cloisters

£250.00 venue hire charge

Printed Place Cards £1.65 per cover

Prices are inclusive of assorted breads, appropriate market vegetables, Fairtrade coffee, or estate hand picked tea and St John's chocolates 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. A minimum charge is 3 course lunch or dinner depending on time of day.