



1st October 2014 to 31st March 2015

# DINING IN STYLE



ST JOHN'S COLLEGE  
CAMBRIDGE

# Rooms Available

1st October 2014 to 31st March 2015

**DINING IN STYLE**

## 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 lunch 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.



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 (contains 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*)  
Pumpernickel with Gravadlax  
Deep Fried Pork and Manchego Cheese Meatballs  
Sweet Potato and Lentil Pasties  
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

# Stand Up Finger Buffets

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## (a)

Mini Beefburger with Mature Cheddar and Gherkin  
in Toasted Sesame Buns

Rye Bread with Tomato, Olives, Anchovies and Rocket

Paneer Paratha  
(whole wheat bread filled with mildly spiced  
Paneer cheese, served hot)

Scotch Quail's Eggs with Pork and Fennel Seeds

Puttanesca Tartlet  
(cheese, tomato, chilli and olive tart)

Parmesan and Poppy Seed Lollipops

Crab and Basil Croquettes

Feta and Spring Onion Bouikos

Szechuan Pepper Chicken Brochette with Tomato Chilli Jam

Tabbouleh Lettuce Wraps

Water Chestnuts in Bacon



Salted Caramel Profiteroles

## (b)

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

Prawns and Spring Onions with Fish Sauce wrapped in Rice Paper

Cauliflower Pakora with Carrot Raita

Assorted Vegetarian Sushi

Tomato and Goat's Cheese Doughballs

Filo Fingers stuffed with Feta, Olives and Preserved Lemon

Stilton Croquettes with Walnut and Celery Mayonnaise

Mini Crisp Couscous and Saffron Cakes with a Tomato Chutney

Spicy Beef and Vegetable stuffed Gothamaba Roti

Mini Spicy Potato and Mango Chutney Chapati Wraps

Ogen Melon and Serrano Ham Brochette



Glazed Seasonal Fruit Tartlets

# Hot or Cold Stand Up Buffets

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## (a)

Free Range Chicken and Girolle Mushroom Pithivier,  
with a Grain Mustard Mayonnaise

Mackerel's Bialys  
(similar to a bagel, but baked and only hollow in the middle)

Avocado, Baby Spinach and Chilli Wraps

Fennel Coleslaw

Anchorade with Toasted Goat's Cheese Croutons

Parsley, Walnut and Tomato Salad with Pomegranate Syrup

Warm Salad of Chickpeas, Spinach and Feta

Warm Potatoes with Nigella Seeds and Lemon Dressing

Torn Assorted Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Granary Bread Rolls (*served warm*)



Glazed Lemon Tart with Lemon Mascarpone

## (b)

Lincolnshire Beef Stroganoff with Gherkins and Sour Cream

Pinney's of Orford Wester Ross Scottish Salmon with Unwaxed Limes

Spinach, Gruyère and Quail's Egg Tarlet

Cevapcici

(minced pork sausages on sticks with a yoghurt mint dip and garlic dip)

Niçoise Salad

Red Quinoa Tabbouleh with Toasted Pinenuts and Pomegranate

Salad of French Beans, Beetroot and Goat's Cheese

Hot Tamarind Rice

Torn Assorted Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Spelt Bread Rolls (*served warm*)



Cashew and Jiggery Kulfi scented with Cardamon  
with Pear Compôte



## (a)

Roast Sirloin of Lincolnshire Beef with Watercress Pesto  
Grilled Goat's Cheese Sliders with Red Pepper Jam  
Badargani  
(aubergine rolls with walnuts and pomegranates)  
Roasted Vegetable Salad  
Chickpea and Feta Tabbouleh with Oven-Dried Tomatoes  
Marinated Spelt with Beetroot and Watercress  
Roasted New Potatoes with Rosemary and Welsh Sea Salt  
Assorted Torn Lettuce and Herb Leaves  
A Selection of Relishes and Dressings  
Granary Bread Rolls (served warm)



Chai Brûlée Tart with Orange Syrup  
Artisan British and Irish Cheeses  
with Grapes, Celery Rémoulade and Oat Biscuits  
Fresh Seasonal Fruit Basket  
Fair Trade Coffee or Estate Handpicked Tea

## (b)

Free Range Chicken Thighs coated in Pistachios and Spices with a Pepper Chutney  
North Sea Cod Tagine with Smoked Aubergine and Red Pepper Couscous  
Seeded Broccoli Sfiha with Cardamom Yoghurt  
(pizza like dish from the Arabian Peninsular and Levant)  
Noodle Salad with Sesame and Celery  
Spicy Sweetcorn and Pickled Ginger Coleslaw  
Patatas Bravas Salad  
Sliced Tomato Salad with Shallots, Basil and Balsamic Dressing  
Assorted Torn Lettuce and Herb Leaves  
A Selection of Relishes and Dressings  
Wholemeal Spelt Rolls (served warm)



Lemon Pie in Almond Pastry with Crème Fraiche  
Artisan British and Irish Cheeses  
with Grapes, Peeled Celery and Sesame Wheat Wafers  
Fresh Seasonal Fruit Basket  
Fair Trade Coffee or Estate Handpicked Tea

Velouté of Split Peas  
*topped with parmesan croutons and strips of Iberico ham*

Spiced Cabbage and Garlic Soup \*  
*with rice noodles and fried tofu*

Mushroom Tom Yum Soup \*  
*(from Vietnam)*  
*hot and sour soup with oyster mushrooms and lemongrass*

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

Ribollita Tuscan Soup \*  
*with extra virgin olive oil and toasted ciabatta rubbed with garlic*

Smoked Ham Broth  
*with watercress dumplings, paprika and chilli oil*

\* Suitable for Vegetarians



Pinney's of Orford Wester Ross Smoked Scottish Salmon  
*with rocket, watercress and endive tossed in Suffolk rapeseed oil  
with an unwaxed lemon and a warm courgette chutney*

Roast Gressingham Duck Salad  
*with hand-dived scallops, pickled cucumber  
and ginger roasted soya beans*

Devils on Horseback with a Pomegranate Salad  
*prunes filled with pickled pear, wrapped in bacon with  
a salad of tossed leaves, pomegranate Labneh  
and warm red pepper and onion flat bread*

Haselet Terrine  
*shallot, cauliflower piccalilli, watercress and rocket leaves  
in Lavinyeta Estate olive oil*

Parsnip Pannacotta  
*served with pickled parsnips, glazed pecans and herb leaves  
and torn winter lettuce in Suffolk rapeseed oil*

Hot Rabbit  
*fried in buttermilk with mushroom salad and herb aioli*

Note: For a fish course to be served as a first course,  
there is a £2.50 supplement charge per person





Lobster Shepherd's Pie \*  
*a College Signature dish*  
*spinach, mushroom and lobster topped with creamy*  
*potatoes and served with lobster sauce*  
*(for up to parties of 40 only)*

Baked Potato Crusted Bass  
*with leeks and warm bottarga vinaigrette*  
*(salted cured fish roe)*

Fillet of Brill  
*with Morecambe Bay shrimp, sautéed spinach,*  
*samphire and mustard velouté*

Lemon Sole Fillet Bonne Femme  
*poached sole with shallots, chopped parsley, diced*  
*mushrooms and white wine*

North Sea Cod  
*with a hummus crust on French beans,*  
*red onion and cucumber with lemon oil*

Scottish Salmon Fillet  
*with Lanark Blue cheese, wrapped in chicory and puff pastry*  
*served with a tarragon cream sauce*

\* £1.50 supplement per person



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## 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 \*  
*served with a Bordelaise sauce with spelt  
and plum tomato salad*

Roast Rack of Suffolk Lamb  
*with a Provençale herb crust, green olive tapenade  
and a lamb and tomato jus*

Roast Loin of Suffolk Pork  
*served with a ginger, soy and black vinegar sauce  
and glazed spring onions*

Roast Supreme of Free Range Chicken with a Crispy Skin  
*with a potato and haricot bean cake with sage  
and brown chicken jus*

\* £4.20 supplement per person



# Other Main Courses

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Lincolnshire Beef Fillet \*  
*with slow cooked shallot purée, red wine sauce  
and Shiitake mushroom rosti*

Roast Loin of Local Venison  
*with juniper berry sauce, sweet and sour parsnips and curly kale*

Pan-Fried Canon of Suffolk Lamb with a Brioche and Herb Crust  
*with a fondue of leeks, kimiche couscous and lamb jus*

Pot Roast Gressingham Duck Supreme  
*duck jus with haricot beans, parsley and caponata*

Suffolk Pork Fillet  
*rolled in liquorice, served with Japanese black rice,  
tamarind and liquorice purée and red wine jus*

Pheasant Supreme \*\*  
*with Pardina lentils from Castilla-Leon, Spanish white wine,  
pimentón and Serrano ham*

NOTE: \*£4.20 supplement per person  
\*\*Available 1st October to 1st February, Guinea Fowl  
used after the 1st February



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**For soups please see soup section**

Feta and Wild Greens Borek  
*with aubergine caviar, tossed radicchio and rocket leaves*

Oven Roasted Portotello Mushrooms  
*with a wasabi salsa and bread salad*

Feta and Sweetcorn Samosas  
*served warm with a salad, broccoli, toasted croutons  
and tomato, with tahini and squash dip*

Sorrel, Watercress and Rocket  
*in Suffolk rapeseed and a tomato chutney*

Tian of Spinach and Roasted Red Peppers  
*with a gazpacho dressing and crème fraiche*

Red Cabbage Mousse  
*with pickled red cabbage, kale salad and  
a tempura of carrot and courgette*



# Vegetarian Main Courses

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Pilaf with Vermicelli, Chickpeas, Apricots and Pistachios  
*topped with grilled tofu*

Swiss Chard, Chickpea and Tamarind Stew  
*an earthy stew with the subtle flavours of tamarind*

Spinach, Lentil and Courgette Shepherd's Pie  
*topped with creamy hot potatoes and gruyère cheese and  
served with braised spiced chickpeas*

Dolmades of Chard with Quinoa  
*with carrot and currants and a saffron and cashew nut butter sauce*

Smoked Aubergine and Olive Strudel  
*with Romesco sauce and leek fondue*

Spinach Ricotta and Saffron Cakes  
*with beet greens salad and cumin glazed grilled halloumi*

Tandoori Halloumi  
*with coconut and pineapple salad*



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## Water Pudding

*a College signature dish*

*with Japanese salted ice cream and seasonal berries with an orange tulle biscuit.*

## Spiced Pineapple

*sliced thinly with coconut sorbet and candied ginger - very refreshing*

## Sticky Toffee Pudding

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

## Green Tea Panacotta

*with Saké marinated dried cherries and honey sesame tulle biscuit  
accompanied with green tea sauce anglaise*

## Blackberry and Blueberry Curd Tart

*with a blueberry sauce, blackberry sorbet and a grilled glazed fig*

## Warm Rosemary and Chocolate Fondant

*with an orange sorbet, orange chantilly cream and dried orange segments*



# Savouries and Artisan Cheeses

1st October 2014 to 31st March 2015

**DINING IN STYLE**

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 Suffolk bacon in the middle*

Canapé Rabelais  
*buttered toast, with smoked tongue, local ham mixed with mustard butter,  
a touch of cayenne and topped with a little horseradish*



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# Booking Terms & Conditions

1st October 2014 to 31st March 2015  
**DINING IN STYLE**

1. To confirm your booking, all functions must be confirmed in writing. The contract is between us and you and not any other person or organisation for whom you may be booking. We will confirm your booking once we have received it. This booking is a legal contract between yourself and us. We will send you a function sheet once we have the booking form, which **you need to thoroughly check, sign and return**. This will be updated with relevant details when we have it.
2. Details of menus, wine selections, special dietary requirements and other information relating to a function, must be indicated on the attached catering 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. Final numbers must be confirmed **in writing at least three full working days / 72 hours** prior to the function. The invoice will be based upon the final number quoted or the attendance figure, whichever is the greater.
4. A choice of menus **cannot** be provided **except for dietary requirements**.
5. All prices indicated allow for dinners to commence up to 20:00 and to finish by 23:00. An additional surcharge will apply if the dinner commences after 20:00. Please see Tariff.
6. All prices indicated include flowers on the tables and typed menus. The flowers provided remain the property of St John's College and a charge will be made if removed.
7. Formal table plans are the responsibility of the organiser. However, we need to view plans at **least one week before** the date of the function. Place cards can be printed by the College at an additional charge (please see Tariff) or you may provide your own. You will need to send us the names for the place cards by email **at least one week in advance** of the function, if you require them to be printed.
8. 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 complete a VAT pro-forma, which we will provide on your request and must be returned before the event.
9. Payment terms are 30 days from the date of invoice. If payment has not been made within the 30 days, interest will be charged at the base rate plus 5%. If paying by Credit Card, charges of 3% will apply. If paying where bank charges are payable, a £20 fee will be charged. If paying by International Debit Card, charges of 2.25% will apply.
10. If you are more than 30 days in arrears of payment for a previous event held at the College, the booking may be cancelled.
11. The College's insurance covers public liability claims where the College is held to be liable.
12. The organisation making the booking shall indemnify the College against damage to College property caused by those attending the function.
13. It is our policy to ensure that, to the best of our knowledge, none of the foods we serve contain genetically modified soya or maize, as required by the EC and UK labelling requirements and that we can cater for those with allergy requirements.
14. The College shall not be held liable for circumstances beyond its reasonable control, which may prevent the College from meeting its obligations in respect of a booking.
15. Smoking is prohibited in all buildings across the College.
16. The term 'College' shall include St John's College and its wholly owned subsidiary company, St John's Enterprises Limited.

## Cancellation Charges

<b>Time prior to the date of the function</b>	<b>Cancellation charge at % of the function cost</b>
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 and Conference Office on 01223 338615 or email: [catering@joh.cam.ac.uk](mailto: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: \_\_\_\_\_

	Requirements <small>Please tick</small>	MENU <small>Please print clearly your menu selections below</small>	Wine Bin No.
Breakfast			
3 Course Lunch			
4 Course Lunch			
5 Course Lunch			
3 Course Dinner			
4 Course Dinner			
Finger Buffet			
Stand Up Buffet			
Sit Down Buffet			
Sorbet			
Artisan Cheese/Savoury			

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 and Conference Department.

**Please ensure that you read the 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** £9.10 per cover

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

**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.