



ST JOHN'S COLLEGE CAMBRIDGE

for Resident Members of St John's College
and St John's College Societies

April 2014 - September 2014

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, functions, banquets, and wedding parties.

The Hall can seat up to 300 in comfort and up to a maximum of 500 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 to 50 people sitting down, or up to 70 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

Keens Cheddar Cheese with Baby Plum Tomato on Sticks

Water Chestnuts wrapped in Bacon

Puy Lentil and Duck Confit Turnovers

Spinach, Mint and Pine Kernel Gozleme

Leek and Bacon Feuilletage

Porcini Arancini (Mushroom Rice Balls)

Puréed Pea and Pancetta Croustade

Ogen Melon with Serrano Ham

Ham and Mushroom Calzone

Pinney's Smoked Salmon on Pumpernickel

Feta and Sweetcorn Samosas

Silver Beet Rolls with Chickpeas

Rice Crackers with Wasabi Prawns (Gluten free)

Sweet Potato and Lentil Pastries

Crab and Basil Croquettes

Wild Mushroom and Cheese Empánadas

Pepper, Olive and Caper Calzone

Stand Up Finger Buffets

1st April to 30th September 2014
DINING IN STYLE

(a)

Rye Bread with Tomato, Olives, Anchovies and Rocket
Warm Salmon Curry Tartlets
Pecorino Chicken Fingers with Courgette and Marinara Dip
Paneer Baked Small Peppers
Aubergine and Pesto Rolls
Crab and Basil Croquettes
Assorted Vegetarian Sushi
Spinach, Sundried Tomato and Feta Purses
Keen's Cheddar Cheese with Cherry Tomatoes and Basil Brochette
Ratatouille and Smoked Duck on Toasted Granary
Vietnamese Lettuce and Beef wrapped Spring Rolls



Sweet Filo Almond Cigars

(b)

Roasted Pepper with Goats Cheese and Caper Bruschetta
Pinney's of Orford Smoked Salmon and Coconut Mini Fishcakes with Yuzu Hollandaise
Pork Empánadas with Rhubarb Chutney
Avocado, Mango, Dill and Bean Sprout Spring Roll
Ogen with Serrano Ham
Thai Beef Salad in Rice Paper Rolls
Ratatouille Samosas
Assorted Fish Sushi
Chorizo and Padron Peppers on Sourdough
Szechuan Pepper Chicken Brochette with Tomato Chilli Jam
Stilton, Pear and Watercress Shortbreads



Glazed Seasonal Fruit Tartlets

Hot or Cold Stand Up Buffets

1st April to 30th September 2014
DINING IN STYLE

(a)

Stir-fried Duck with Garlic, Ginger, Mushroom
and Five Spice wrapped in Lettuce Leaves

Norfolk Crab and Red Lentil Cakes with Raita

Aubergine Borek

Fennel Coleslaw

Slow Roasted Tomato Salad with Tunisian Hot Dressing

Green Olive, Walnut and Pomegranate Salad with Apples

Warm Salad of Chickpeas, Spinach and Feta

Warm Potatoes with Nigella Seeds and Lemon Dressing

Assorted Torn Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Sour Rye Bread Rolls



Mini Cronuts, filled with Creme Patissière

(b)

Chicken Cakes with Seaweed and Lime with Spiced Aubergine Relish

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

Jerk Tofu and Roasted Yam Sliders

Niçoise Salad

Roast Carrot, Coriander and Chickpea Salad

Cucumber Salad with Miso Dressing

Romaine, Pineapple and Gorgonzola Salad

New Potatoes with Samphire, and Soya Beans

Assorted Torn Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Granary Bread Rolls



Apple and Passion Fruit Tartlets with Pouring Cream

(a)

Roast Sirloin of Suffolk Beef with Watercress Pesto
Fried Pollock with Turmeric, Chilli and Vermicelli
Wild Mushroom and Cheese Empãnadas
Grilled Summer Vegetables with Ricotta and Marjoram
Chickpea and Feta Tabbouleh with Oven-dried Tomatoes
Puy Lentil Salad with Mozzarella
Roasted New Potatoes with Rosemary and Welsh Sea Salt
Assorted Torn Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Spelt Bread Rolls



Gluten Free Gooseberry Saffron and Rapeseed Oil Cake
with Crème Fraiche and Gooseberries

Artisan British and Irish Cheeses
with Grapes, Celery Remoulade & Oat Biscuits

Seasonal Fresh Fruit Basket

Fair Trade Coffee (*from Java*) or Estate Handpicked Tea or Green or Peppermint Tea

(b)

Free Range Guinea Fowl and Watercress Pithivier with Watercress Cream
Hake Tagine with Preserved Lemon and Mint
Mushroom and Aubergine Pizza Pie
Spiced Couscous with Chicken and Almonds
Beetroot, Green Bean and Goats Cheese Salad
Grilled Broccoli and Bread Salad with Pickled Shallots
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*)



Cardamom Labneh with Mango and Rosewater

Artisan British and Irish Cheeses
with Grapes, Peeled Celery & Charcoal Wheat Wafers

Seasonal Fresh Fruit Basket

Fair Trade Coffee (*from Java*) or Estate Handpicked Tea or Green or Peppermint Tea

Chickpea Soup

with seared prawns, 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)

Summer Green Minestrone Soup *

(can be chilled, please state preference when ordering)

Crab and Asparagus Broth

using local English Asparagus (when in season)

Cauliflower Soup *

with cumin cream and mustard croutons

* Suitable for Vegetarians



ST JOHN'S COLLEGE

Haselet Terrine

with pickled vegetables, served with an orange and tossed watercress salad

Local Asparagus Spears**

*served warm with sauce choron or griddled with sesame miso dressing
(please specify your choice when booking)*

Warm Gressingham Duck Supreme

with hand-dived Scottish scallops, pickled cucumber and ginger roasted soya beans

Pinney's of Orford Wester Ross Smoked Scottish Salmon

with warm avocado, millet, rocket and wakame salad and unwaxed lemon wedges

East Coast Crab and Spinach Salad

with artichoke vinaigrette, green beans, cockles and chives

Suffolk Beef, Cheek Croustillant

with celeriac remoulade and sauce verte

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

NOTE for a fish course to be served as a first course,
there is a £2.50 supplement per person



Pan-fried Fillet of Gurnard
with octopus, pease pudding and a shellfish ragoût

Lobster Shepherds Pie
A signature dish of the College. Spinach, mushroom and lobster topped with creamy potatoes and served with lobster sauce

Hake Fillet with Crab Tabbouleh
with a cordon of crab sauce

Grey Mullet in Fennel Escabeche
with lemon scented lentils

Poached Lemon Sole Fillet d'Antin
lightly poached with shallots, parsley and white wine cream sauce

Halibut Fillet **
with sweetcorn purée, fried sweetcorn, leeks and chorizo crumbs

** £2.50 supplement per person



Alcoholic

Champagne Sorbet

Pink Champagne Sorbet

Vodka and Cherry Sorbet

Bloody Mary Sorbet

Madame Butterfly

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

Non-Alcoholic

Pomegranate Sorbet

Orange and Liquorice Sorbet

Apple Sorbet

White Chocolate Sorbet

Raspberry Sorbet

Passion Fruit Sorbet

Citrus and Pepper Sorbet

Green Tea Frozen Yoghurt

All the above are garnished with mint

Selection of traditional roasted meats to be chosen from:

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

Roast Sirloin of Suffolk Beef *
served with a Bordelaise sauce and watercress

Suffolk Pork Loin
*Cooked in milk, lemon, garlic and sage
with the sauce being made from the cooking liquor
with red onion and sage jam*

Roast Rack of Suffolk Lamb
*rubbed with rosemary and anchovies,
served with a lamb and garlic jus
and finished with a caper beurre noisette*

* £3.80 supplement per person



Other Main Courses

1st April to 30th September 2014
DINING IN STYLE

Loin of Suffolk Lamb
*with spiced aubergine charlotte, red onion
and Szechuan pepper compôte and lamb jus*

Pan-fried Suffolk Beef Fillet *
*with pickled garlic, dried morel mushroom sabayon
and red wine and mushroom sauce*

Free Range Chicken Supreme
with rosemary polenta, tomato tartare and chicken jus

Sweet and Sour Gressingham Duck Supreme
*glazed with honey, roasted with an orange sauce
with corn, onion and Edamame Kakiage with green tea salt*

Slow Poached Fillet of Suffolk Pork
*with gribiche vinaigrette and pork jus
and served on a potato and chive latkes*

Roast Rump of Suffolk Lamb
*sliced, on a bed of carrots and miso, with lamb shoulder croquet
sautéed radishes and lamb jus*

*£3.80 supplement per person



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FOR SOUPS PLEASE SEE SOUP SECTION

Some of the dishes can be served as a starter or main course.

However; those with (S) = Starter and (M) = Main are appropriate only for that course:

Tian of Courgettes and Mayhill Green Cheese

*A warm tian of potatoes, courgette and Mayhill green cheese
with a butternut tataki and udon noodle salad*

Watercress Tart

served with a watercress and orange salad and watercress cream

Spinach Samosa (S)

served with an Indian salad

Warm Chickpeas with Hummus (*musabaha*)

served with toasted pitta and fourways tomato salad

Courgette Tomato and Bread Terrine

*with goats cheese, shallot confit and rocket, escarole and lambs lettuce salad
tossed in Chene Bleu estate extra virgin olive oil*

Sesame and Honey Tofu

with rice noodles

Feta and Wild Greens Borek

with aubergine caviar and toss rocket and oakleaf lettuce



Vegetarian Main Courses

1st April to 30th September 2014
DINING IN STYLE

Fregola and Artichoke Pilaf
topped with grilled halloumi (contains nuts)

Brown Rice Paella
made with kanbu dashi broth, mushrooms and tomatoes

Ratatouille Spinach Strudel
with a coriander custard

Dolmades of Spinach with Quinoa
with carrots and raisins and a saffron and cashew nut butter sauce

Mushroom Cottage Pie
*mushroom casserole topped with a purée of potatoes
and emmental cheese with a puy lentil sauce*

Aubergine, Apricot Tagine
with chickpeas and finished with coriander



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Water Pudding

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

A College signature dish

Warm Chocolate Pudding

with almond milk ice cream, almond vanilla praline and white chocolate sauce

Lavender Pannacotta

with strawberries, pistachio soil and strawberry crisps

Raspberry Parfait

with fresh raspberries, dried raspberries and raspberry sauce

Lemon Curd Parfait

with a lemon thyme biscuit, sweetened lemon compôte, lemon cream and warm vanilla beignet

Chocolate Pavé

with marinated cherries in Sakè, goats milk purée, white chocolate sorbert and espresso



Savouries and Artisan Cheeses

1st April to 30th September 2014
DINING IN STYLE

Pork Pot Sticker

with black vinegar (Vietnamese street food)

Scotch Woodcock

scrambled eggs en croûte with anchovies and capers

Diablotins d'Epicure

hot buttered toast with roquefort cheese, chopped walnuts and cayenne pepper

Artisan British and Irish Farmhouse Cheeses

(from the Cambridge Cheese Shop)

with peeled celery, grapes, wheat wafers and dessert bowl



ST JOHN'S COLLEGE

Booking Terms & Conditions

1st April to 30th September 2014
DINING IN STYLE

1. 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 returned. 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 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. Accounts will be based upon the final number or the attendance figure, whichever is the greater.
4. A choice of menus **cannot** be provided except for dietary needs.
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 flower posy bowls on the tables and typed menus.
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 and printed menus can be printed by the College at an additional charge or you may provide your own. You will need to inform us of this in advance.
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 provide us with a completed VAT pro-forma, which we will provide.
9. Payment terms are 30 days from the date of invoice. If the 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 2.25% will apply. If paying where bank charges are payable a £20 fee will be charged.
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.
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

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%

Reductions of more than 10% from the original booking will be treated as a cancellation. (i.e. the above tariffs will be applied to the number below 90% of the original booking).

The cancellation charges will not include drinks, unless specifically purchased for the event.

All other variations will be charged at the agreed rates.

If numbers are not confirmed within 72 hours of the event taking place, the function will be charged for the numbers attending or the latest numbers confirmed IN WRITING.

The price you will be charged will be our current latest price.

* Where a price is not quoted on the quote, please assume a 3 course dinner price as the basis of the quote.

For further information please contact the Catering and Conference Office on 01223 338615 or email: catering@joh.cam.ac.uk

Booking Form

1st April to 30th September 2013
DINING IN STYLE

Organiser's Name: _____

Date of Function: _____

Address: _____

Address for invoice if different to that above: _____

Telephone: _____ Email Address: _____

Rooms Booked: _____ Numbers Attending: _____

Reception Time: _____ Reception Venue: _____

Time of Meal: _____ Reception Drinks: _____

Time to Finish (approx): _____ Dietary Requirements: _____

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: _____ 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 printed menus, 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 staff.

Please ensure that you read the Dining Booking Information Terms and Conditions.

Function Menu Tariff

1st April to 30th September 2014
DINING IN STYLE

All the following prices are inclusive of service and VAT at the prevailing rate.
We do not charge additionally for the hire of the Dining Room, except for drinks receptions.
Minimum numbers are for 10 dining.

Receptions <i>(Description Place Cards are included in the price)</i>	A 3 canapes per person B 6 canapes per person	£7.10 £12.50	per cover per cover
Finger Buffet	A or B	£25.05	per cover
Hot or Cold Fork Buffet	A or B	£37.90	per cover
Sit-down Buffet <i>(includes Fairtrade tea or coffee)</i>	A or B	£43.00	per cover
Three Course Lunch *		£41.90	per cover
Three Course Dinner *		£50.75	per cover
Four Course Dinner *		£57.65	per cover
Sorbet		£6.10	per cover
Artisan Cheeses from the British Isles and Ireland, including Biscuits and Celery and Dessert Bowl These can be tailored to a specific region if required and that region produces cheese within the UK and Ireland.		£8.65	per cover
Savoury		£6.30	per cover
Breakfast (minimum charge for 12 guests) Full cooked English breakfast with fresh orange juice, Fairtrade coffee or estate hand picked tea, croissants, organic toast, jams and marmalade with a glass of Pol Roger Non Vintage Champagne		£19.50 £27.50	per cover per cover
Late Service Charge <i>For dinners commencing at 20:00 or after, this includes speeches and receptions</i>		£5.00	per person per half hour
Corkage Charge Inclusive of VAT at the prevailing rate		£11.50 £21.50	per bottle 75cl max size 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 minimum charge of (maximum 6 guests, 2 choices for each course wine excluded)		£500.00	minimum charge
Drinks Receptions (if no food is required) <i>in a separate room</i>		£150.00	room hire charge
Drinks Receptions <i>College Backs or New Count Cloisters</i>		£250.00	room hire charge

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.