



ST JOHN'S COLLEGE CAMBRIDGE

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

October 2013 - March 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 Pumpnickel

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

(a)

Rye Bread with Tomato, Olives, Anchovies and Rocket

Warm Salmon Curry Tartlets

Paneer Baked Small Peppers

Aubergine and Pesto Rolls

Warm Roquefort Scones with Sage

Crab and Basil Croquettes

Puttanesca Tartlet (Cheese, Tomato, Chilli and Olive Tart)

Szechuan Pepper Chicken Brochette with Tomato Chilli Jam

Mini Flatbread with Watercress, Panzanella, Halloumi and Sumac Dressing

Stilton Croquettes with Walnut and Celery Mayonnaise

Vietnamese Lettuce and Beef Spring Rolls



Filo Cigars with Almonds

(b)

Egg and Watercress on Granary Rolls
garnished with Herbs and Crisps

Prawns and Spring Onions with Fish Sauce wrapped in Rice Paper

Ratatouille Tartlets

Assorted Vegetarian Sushi

Thai Beef Salad in Rice Paper Rolls

Ciabatta topped with Tuna Tapenade,
Haricot Bean and Heirloom Tomato Salad and Pistou Dressing

Mini Crisp Couscous and Saffron Cakes with a Tomato Chutney Dip

Spicy Beef and Vegetable stuffed Gothamba Roti

Water Chestnuts wrapped in Bacon

Pecorino Chicken Fingers with Courgette and Marinara Dip

Stilton, Pear and Watercress Shortbreads



Glazed Seasonal Fruit Tartlets

(a)

Suffolk Beef Stroganoff with Gherkins and Sour Cream

Goujons of Pollock in Panko Crumbs with Gremolata

Aubergine Borek

Fennel Coleslaw

Slow Roasted Tomato Salad with Tunisian Hot Dressing

Warm Salad of Chickpeas, Spinach and Feta

Salmon Fingers with Pea Mayonnaise

Hot Brown Rice with Herbs

Assorted Torn Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Sour Rye Bread Rolls



Mini Cronuts, filled with Creme Patissière

(b)

Free Range Chicken Cakes with Seaweed and Lime with Spiced Aubergine Relish

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

Jerk Tofu and Roasted Yam Sliders

Assorted Fish Sushi

Niçoise Salad

Roast Carrot, Coriander and Chickpea Salad

Romaine, Pineapple and Gorgonzola Salad

Hot Potatoes with Smoked Welsh Sea Salt

Assorted Torn Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Spelt Bread Rolls



Apple and Passion Fruit Tartlets

(a)

Roast Sirloin of Suffolk Beef with Watercress Pesto
Salmon Fingers with Pea Mayonnaise
Balsamic Tofu with White Bean Sauce and Pumpkin
Sliced Tomato Salad with Capers, Tarragon and Lavinyeta Estate Olive Oil
Roasted Vegetable Salad
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)



Banana and Dulce de Leche Cheesecake with Banana Cream
Artisan British and Irish Cheeses
with Grapes, Celery Remoulade and Oat Biscuits
Seasonal Fresh Fruit Basket
Fair Trade Coffee (from Java) or Estate Handpicked Tea or Green or Peppermint Tea

(b)

Roasted Free Range Chicken with Jerusalem Artichoke and Lemon
New England Johnny Cakes with Smoked Trout and Horseradish
Fatayre Spinach Pie
Noodle Salad with Sesame and Celery
Spicy Sweetcorn and Pickled Ginger Coleslaw
Sliced Tomato Salad with Shallots, Basil and Balsamic Dressing
Orange Roasted Beetroot Salad with Goats Cheese and Dill
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
Seasonal Fresh Fruit Basket
Fair Trade Coffee (from Java) or Estate Handpicked Tea or Green or Peppermint Tea

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

Wild Mushroom Consommé *
with mushroom tobacco and mushroom chutney

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

Portuguese Style Mussel Soup
with tomatoes and bread

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

* = 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 warm courgette chutney*

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

Ham Hock and Free Range Chicken Terrine
*with burnt aubergine and lemon pickle, tossed endive, oakleaf
and lambs lettuce in Lavinyeta Estate olive oil*

Suffolk Beef Cheeks Croustillant
with celeriac remoulade and sauce verte

Tian of Smoked Trout
*laid with lettuce, avocado and topped with horseradish cream
served with tomato and spinach leaf vinaigrette, with poppy seed croûte*

Parsnip Pannacotta
with Iberico ham, shallot jam and tossed lettuce

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



Searred Scallops with Crisp Suffolk Pork Belly and Dark Muscovado Dressing
Hand-dived scallops with crispy pork with a dark muscovado dressing

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

North Sea Fillet of Halibut **
Spice crusted and served with a spicy chutney

Roast Hake Fillet
with parsley, almonds and mussel vinaigrette

Salmon Fillet
on fondant potato with pistou

Peppered Tuna
with apple and celery remoulade and a balsamic vinegar and a pastis sauce

** £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)

Non-Alcoholic

Apple Sorbet

White Chocolate Sorbet

Raspberry Sorbet

Passion Fruit Sorbet

Lemon Sorbet

Strawberry and Black Pepper Sorbet

Chilli Lime 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

Roast Rack of Suffolk Lamb

*with an anchovy dressing, Robert sauce
and served on a cushion of paprika infused crushed butter beans*

Roast Loin of Suffolk Pork

served with a ginger, soy and black vinegar sauce and glazed spring onions

* £3.80 supplement per person



ST JOHN'S COLLEGE

Other Main Courses

1st October 2013 to 31st March 2014
DINING IN STYLE

Suffolk Beef Fillet *

with slow cooked shallot purée, red wine sauce and Szechuan pickled cucumber and Shitake mushrooms

Roast Loin of Local Venison

with green leek jam, bitter chocolate and grenache jus and winter berries

Pan-Fried Canon of Suffolk Lamb

marinated in pepper, with aubergine purée, lamb jus and served with a mini shepherds pie

Pot Roast Gressingham Duck Supreme

duck jus with haricot beans and parsley, with caponata

Pork Fillet

rolled in liquorice served with Japanese black rice, tamarind and liquorice purée and red wine jus

Pheasant Supreme **

with Pardina lentils with white wine, pimentón and Serrano ham, on a turnip fondant

NOTE: *£3.80 supplement per person

**Available 1st October to 1st February



ST JOHN'S COLLEGE

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:

Feta and Wild Greens Borek S

with aubergine caviar, tossed radicchio and rocket leaves

Camargue Red Rice S

with avocado salsa, coronation quail eggs and poppadom crisps

Wild Rice with Sautéed Vegetables

with a parmigiano-reggiano sauce and sorrel pesto

Spiced Norfolk Beetroot

with a leek and walnut salad

Oven Roasted Portobello Mushrooms

with a wasabi salsa and mushroom ketchup

Pumpkin, Courgette and Cashew Roti S

with fennel and mango salsa



Vegetarian Main Courses

1st October 2013 to 31st March 2014
DINING IN STYLE

Spinach, Lentil and Courgette Shepherds Pie M
*topped with creamy hot potatoes and gruyère cheese and
served with braised spiced chickpeas*

Chickpea Spiced Polenta and Spinach Cakes M
*with a creamed parsnip and coriander dip,
and sliced tomato salad with basil dressing*

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

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

Pumpkin, Cranberry and Red Onion Tagine M
with lentil, red pepper salad and a soft egg

Quinoa Risotto
with pan fried portobello mushrooms and grilled marinated tofu



ST JOHN'S COLLEGE

Water Pudding

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

A College signature dish

Spiced Pineapple

sliced thinly with coconut sorbet and candied ginger - very refreshing

Green Apple Cloud with Apple Sorbet and Pistachio Cakes

A type of apple mousse with apple sorbet and pistachio cakes

Sticky Toffee Pudding

with toffee sauce and vanilla ice cream, made from the recipe from Cartmel

Milk Custard

Made from cereals with avocado puree, chocolate and hazelnut and caramelised cornflakes. A delicious combination of items that is visually appealing and wonderful to eat

Organic Red Chocolate and Chilli Pepper Mousse

with a red pepper tuile biscuit, red pepper sorbet, chocolate crumbs and chocolate ganache



Savouries and Artisan Cheeses

1st October 2013 to 31st March 2014
DINING IN STYLE

Pork Pot Sticker

with black vinegar (Vietnamese street food)

Scotch Woodcock

scrambled egg 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 October 2013 to 31st March 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 October 2013 to 31st March 2014
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 October 2013 to 31st March 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 <i>These can be tailored to a specific region if required and that region produces cheese within the UK and Ireland.</i>		£8.65	per cover
Savoury		£6.30	per cover
Breakfast (minimum charge for 12 guests) <i>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</i>		£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 <i>Inclusive of VAT at the prevailing rate</i>		£11.50 £21.50	per bottle 75cl max size per magnum
Wedding Receptions <i>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.</i>			
Tasting Menu (for Weddings) <i>A tasting menu for your event will incur a minimum charge of (maximum 6 guests, 2 choices for each course wine excluded)</i>		£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.